



H A C O

Sake vs Wine Flight "Not sure what you're looking for?"

Sake vs Wine matching 8 Choices – *Explore* 480ml 130

Love sake and wine but want us to take the wheel? Tell us what you like and our team will take it from there.

3 Choice Sampler – *Discover* 180ml 50

We'll help you find a sake that suits your taste be it fruity, earthy, dry, or sweet!

3 Choice Sampler – *Beginner* 90ml 30

Explore Japanese sake with our tailored tasting sets. Perfect for beginners, we'll help you discover the perfect brew to suit your taste. Start your sake journey with us today!!

Tea Flight *cold brew tea* 180ml

3 Tea Flight – *A selection of premium green teas delivered to HACO exclusively* 32

from Marushichi Seicha in Shizuoka.Japan

Sake

80ml

720ml

Tsukinokatsura 'Iwai 80' Kyoto 24 177

A fuller bodied sake with a tropical fruit aroma. Layered with umami flavours and a creamy texture.

Junmai

Hachinohe 'Mutsu-Hassen Black Label' Aomori 18

Rich stone fruit aromas of peach and nectarine cut with slate-like minerality.

Junmai • Ginjo

Hachinohe 'Mutsu-Hassen Pink Label' Aomori 16 132

Vibrant and pronounced aromas of white flowers and bubblegum and a playful palate of tropical fruits.

Ginjo

Lagoon 'Margherita' Niigata 28 224

Alone in its class! This sake is brewed with locally grown tomato and basil creating deep umami and herbaceous sake. A staff favourite!

Craft Sake

Fukuchiyo 'Nabeshima Aiyama' Saga 26

A lively collection of strawberry, peach, and nectarine with minerality and light spritz. New age and a certain future classic!

Junmai • Daiginjo

Sake Continued

80ml

720ml

Kuheiji Eau Du Desire Yamadanishiki	Aichi	25	
<i>Floral with notes of apricot and lemon, with coriander seed an edge of white pepper. Fresh and sharp with a backbone of acidity which is pleasant and cleverly balances the other elements of the sake.</i>			
<i>Junmai Daiginjo</i>			
Kuheiji Kamoshibito Human Yamadanishiki.	Aichi	30	250
<i>Delicate aromas of grapefruit, citrus, apple and white peppercorns. Palate pear, apple and stone fruit create a medium-sweet.</i>			
<i>Junmai Daiginjo</i>			
Kamokinshu 'Tokubetsu 13'	Hiroshima	37	300
<i>Refreshing's sake with a juicy and luscious mouth feel.</i>			
<i>Junmai • Ginjo</i>			
Izumibashi 'Omachi'	Kanagawa	20	
<i>Incredibly clean and balanced mouthfeel. Hits of ripe fruit followed by a subtle, persistent savouriness.</i>			
<i>Junmai • Ginjo • Kimoto</i>			
Kobayashi 'Hou Ou Biden – Black Phoenix'	Tochigi	29	
<i>A cohesive, luxurious display of young fruit, and gentle acid. Perfumed nose of pineapple, passionfruit and fresh herbs. An opulent expression of Aiyama sake rice.</i>			
<i>Junmai • Ginjo • Nama</i>			
Imayo Tsukasa 'Black Super Dry'	Niigata	18	112
<i>Utilising locally grown rice, this sake expresses an incredibly clean and dry drinking experience with a broad spectrum of versatility.</i>			
<i>Junmai • Karakuchi</i>			
Kobayashi 'Hou Ou Biden – Tsurugi'	Tochigi	17	
<i>Juicy nashi pear greets the palate leading into a clean, briny dryness to make for a versatile pairing.</i>			
<i>Junmai • Karakuchi</i>			
Chikuha 'Takeba Noto'	Ishikawa	20	160
<i>A sake popular with local sushi chefs in Noto. Melon aromatics coupled with a crisp pink peppercorn spice.</i>			
<i>Daiginjo</i>			
Mioya 'Yuho no Shiro'	Ishikawa	22	154
<i>A brew of Gohyakumangoku and Notohikari rice presenting a fresh, floral nose and refreshing light spritz.</i>			
<i>Junmai • Muroka • Nama • Genshu • Usunigori</i>			
Terada Honke 'Nanja Monja'	Chiba	19	143
<i>A vibrant and robust style with hints of spice. Using organic rice, the palate is textured and finishes with some bold acidity.</i>			
<i>Junmai • Muroka • Nama • Kimoto • Genshu</i>			

Sake Continued

80ml

720ml

Miwasakura 'Omusubi'

Hiroshima

16

A punchy balancing act of umami, acidity, and rice sweetness.

Junmai • Kimoto • Nama • Genshu

Imayo Tsukasa 'IMA – For Oysters'

Niigata

17

138

Specifically brewed to pair with oysters, this incredibly unique sake drinks like a Chablis or Sancerre.

Junmai

Mukai 'Ine Mankai'

Kyoto

25

Pomegranate tartness and sweet cherry notes. A wonderfully complex and unique sake culminating in a savoury-sweet umami finish.

Junmai • Genshu

Furosen Kameno-o'

Shiga

25

175

Showing a balanced and savory character with wonderful ripe fruit and a striking focus backbone.

Junmai • Ginjo • Muroka • Yamahai

Shichida

Saga

16

138

Fresh green apples and green bananas with light umami flavours.

Junmai

Imayo Tsukasa 'Hito to Ki to Hitotoki'

Niigata

18

144

Soft and fragrant nose of cedar, straw and coconut accompanied by a medium bodied palate of caramelised peaches and clean rice umami.

Junmai

Miyako Bijin 'Brown Label'

Hyogo

16

Okinawan Black Sugar aroma with piquant earthiness rounded by a spice laden finish. Room temp / warm.

Junmai • Yamahai • Muroka • Genshu

Kuzuryu 'Kantanoshi'

Fukui

22

Specially brewed to be warmed to enjoy the mellow, rounded umami taste when heated to 40-50C.

Junmai

Kanemasu 'Hatsuhana'

Nigata

18

Taste the KOJI aroma, a good balance of sweetness and alcohol, and good sharpness. Room temp / warm.

Tokubetsu Junmai

Sweet Stickies

45ml

2021 Kameman Shuzō 'Genmaishu'	Kumamoto	13
<i>Uniquely made from brown rice achieving a perfect balance of sweet and savoury. Rich palate of honey, dried fruit, toast and spice.</i>		
Terada Honke 'Daigo No Shizuku'	Chiba	20
<i>Full bodied and showing sweet fruits, pickled ume and bright citrus.</i>		
Katsuyama Shuzō 'Gen'	Miyagi	65
<i>Aromas of rice bran, light caramel and ripe banana delivered through a silk-soft texture.</i> <i>Junmai • Daiginjo • Genroku Style</i>		
Aramasa Shuzo "Hinotori"	Akita	78
<i>Rich aromas like a ripe mango. The umami blooms in your mouth.</i> <i>Kijoshu</i>		

"Want something off menu? Ask the staff to find out what we're pouring today."

Sake by the Bottle

720ml

- | | | |
|--|-----------|-----|
| Katsuyama 'Ken' | Miyagi | 210 |
| <i>Smooth as silk and oh-so-drinkable! Fresh and juicy expanding to a supple fullness.</i> | | |
| <i>Junmai • Ginjo</i> | | |
| Houraisen 'Bi' | Aichi | 215 |
| <i>Subtle and elegant showing impeccable balance of sweet fruits and faint acidity.</i> | | |
| <i>Junmai • Daiginjo</i> | | |
| Tenzan 'Shichida' | Saga | 240 |
| <i>The bright, floral nose is followed by a light, peachy flavour sure to please. Always a good sake for good company.</i> | | |
| <i>Junmai • Daiginjo</i> | | |
| Born Ginsen | Fukui | 260 |
| <i>Clean and well-balanced in taste and fragrance. Aged for tow years in its unpasteurized state under 0 °C.</i> | | |
| <i>Born Ginsen offers a fragrance that comes with hint of grapefruit and can be enjoyed at any temperature.</i> | | |
| <i>Junmai • Daiginjo</i> | | |
| Toyonoume 'Ito-okashi' | Kochi | 327 |
| <i>Vivid and succulent with green bamboo, ripe orange, peppermint and lime soda flavours. Cream and barley sugars on the long finish.</i> | | |
| <i>Junmai • Ginjo</i> | | |
| Asahi 'Dassai23' | Yamaguchi | 448 |
| <i>Supremely elegant on the nose, showing honeysuckle, watermelon rind, along with subtle cream and nougat.</i> | | |
| <i>Junmai • Daiginjo</i> | | |
| Aramasa Private Lab 'AMANEKO' | Akita | 720 |
| <i>The fresh flavour of white fruits, Fuji apple, and citrus fruits spread smoothly in your mouth, increasing the complexity from mid palette. The vivid acidity like a grapefruit peel and bitterness of herbs create a three-dimensional feeling and lead the taste to refreshing aftertaste finish.</i> | | |
| <i>Junmai</i> | | |
| Aramasa Private Lab 'AMAGAERU' | Akita | 850 |
| <i>Characterized by a fresh sweetness and a soft acidity that feels like pears, and has a scent of rice and a mellow flavour.</i> | | |
| <i>Junmai • Sparkling • Nigori</i> | | |
| Katsuyama 'Shoryu' | Miyagi | 970 |
| <i>Using locally grown Yamadanishiki rice, this daiginjo offers a nose of green apple, swiftly followed by a full-bodied flavour. A magnified daiginjo experience!</i> | | |
| <i>Junmai • Daiginjo</i> | | |

Premium Sake by the Bottle

720ml

Zankyo 'Super7 2020'

Miyagi

1580

Super premium sake with a polishing ratio of 7%." "A representative product of the ultra-polished sake series brewed by Shinzawa Brewing Co."It begins with a sophisticated aroma reminiscent of fruits like muscat grapes or La France pears, and within it, you can sense a refreshing flavor akin to pineapples. Completely devoid of any harshness, its crisp finish effortlessly complements any dish, making it the ultimate accompaniment at the dining table."

Junmai • Daiginjo

Kokuryu – 'ISHIDAYA'

Fukui

1942

Achieved a gentle aroma by maturing our Junmai Daiginjo sake at low temperatures, adding richness and smoothness to its flavor. "TOJI" proudly name it 'Ishidaya' after establishment.

Junmai • Daiginjo

Kobayashi 'Hou Ou Biden – 'Supreme 2018'

Tochigi

2198

Only 5.0% of the harvested Yamada Nishiki rice, specifically from the 2018 harvest, passed the rigorous national inspection and was designated as "top-grade rice" from Hyogo Prefecture! Furthermore, not only labeled as "top-grade rice," but also meticulously selected from the best rice paddies in collaboration with contracted farmers, only the finest Yamada Nishiki rice harvested from those paddies in that particular year (2018) is utilized.

Junmai • Daiginjo

Katsuyama 'Diamond Akatsuki'

Miyagi

2300

Brewing since 1688, this sake is the culmination of precision, technique, and modern technology. A special sake utilising Centrifugal Separation to bottle only the purest portion. Powerful yet clean rice flavour and balance. Opulence worthy of its 'liquid diamond' name.

Junmai • Daiginjo

Sparkling wine

125ml 750ml

NV Boll & Cie 'Blanc de Blanc'
Reims, FR – (Champagne)

Chardonnay

24

132

White wine

125ml 750ml

2023 Torch Bearer
Nipaluna, TAS

Riesling

20

93

2019 Terras Do Grifo
Douro, POR

Rabigato

20

93

2021 Antonio Caggiano Fiagre
Campania, IT

*70% Fiano
30% Greco*

20

93

2023 Adegas Pedralonga Terra de Godos
Rias Baixas, ESP

Albarino

21

98

2022 SelVanevada Blanco
Rioja, ESP.

*Macabeo
Viura*

19

91

2021 'Aylward' by Ocean Eight
Mornington Peninsula, VIC

Chardonnay

27

154

Rose wine

125ml 750ml

2022 Astobiza Rosado
Txakoli, ESP

Hondarrabi Zuri

22

121

Red wine

125ml 750ml

2022 Paul Kubler
Soultzmatt Noble Valley, FR – (Alsace)

Pinot Noir

22

121

2016 Chateau La Gordonne ROUGE
Cotes De Provence, FR

*Grenache Carignan
Mourvèdre*

21

98

2021 Rosso di Montalcino
Pian di Conte Montalcino, IT – (Toscana)

Sangiovese

25

132

Sparkling Wine by the Bottle

750ml

NV Boll & Cie 'Blanc de Blanc' Reims, FR – (Champagne)	Chardonnay	132
NV Boll & Cie 'Rosé' Reims, FR – (Champagne)	Chardonnay Pinot Noir	132
2013 Boll & Cie Extra Brut Grand Cru Reims, FR – (Champagne)	Chardonnay	375

White Wine by the Bottle

750ml

2023 Torch Bearer Nipaluna, TAS	Riesling	93
2021 'Aylward' by Ocean Eight Mornington Peninsula, VIC	Chardonnay	154
2021 By Farr Irrewarra Geelong, Bannockburn VIC	Chardonnay	170
2021 By Farr Geelong, Bannockburn VIC	Chardonnay	348
2021 Antonio Caggiano Fiagre Campania, IT	70% Fiano 30% Greco	93
2018 Vie Di Romans Friuli, IT	Pinot Grigio	200
2021 Vie Di Romans Friuli, IT	Chardonnay	168
2022 SelVanevada Blanco Rioja, ESP.	Macabeo Viura	91
2020 Markus Molitor 'Alte Reben' Mosel, GE	Riesling	121

White Wine by the Bottle Continued

2018 Schloss Gobelsburg 'Renner' RIED 1^{öTW} Kamptal, AT *Gruener Veltliner* 168

Rose Wine by the Bottle

750ml

2022 Girolamo Russo 'Etna Rosato' Sicily, IT *Nerello Mascalese* 113

2022 Astobiza Rosado Txakoli, ESP *Hondarrabi Zuri* 121

Red Wine by the Bottle

750ml

2021 Rosso di Montalcino Pian di Conte Montalcino, IT *Sangiovese* 132

2017 Uccelliara 'Rapace' IGT Tuscany, IT *70% Sangiovese
30% Merlot, Cab Sauv* 165

2022 Le Salette 'Valpolicella Classico' Veneto, IT *70% Corvina
30% Rondinella, Croatina* 130

2018 Vie Di Romans Friuli, IT *Pinot Noir* 180

2020 L'Autre Rive Stephane Usseglio Lirac, FR *Syrah
Grenache* 160

2020 Fragments Stephane Usseglio Chateauneuf Du Pape, FR *Syrah
Grenache Mourvedre* 210

2021 Farrside by Farr Geelong, Bannockburn VIC *Pinot Noir* 348

2018 Camille Giroud 'Nuits St Georges – Les Cailles' 1er Cru *Pinot Noir* 430

Beers

Kawaba 'Yukihotaka Pilsner'	Gunma	16
Kawaba 'Amber Ale'	Gunma	16
Minoh 'Weizen'	Osaka	18
Yebisu 'Premium Lager'	Tokyo	9.5

Housemade Fruit Sake

	75ml	550ml
Chaco Yuzushu	14	78
Chaco Umeshu	14	78

Dessert Wine

		60ml
2019 Astobiza Late Harvest Txakoli, ESP	Gros Manseng	18

Whisky and Aged Shochu

		30ml
Suntory 'Kakubin'	Japan	14
Nikka 'Taketsuru'	Japan	21
Suntory 'Hibiki Japanese Harmony'	Japan	32
Shinozaki 'Asakura' Barrel Aged Barley Shochu	Fukuoka	28
Suntory 'Hakushu 12YO'	Japan	69

Cocktails

Cacao & Hoji Negroni	24
<i>House-made Infused Cacao Gin, House made Hoji syrup, Campari</i>	
Sake Aperol Spriz	23
<i>INEMANKAI, Aperol, House made Yuzu syrup, Sparkling Wine</i>	
Yūbari Cooler	22
<i>Yubari Melon Liqueur, Massenez Melon, Tamagawa White Label, Wintermelon Bitters</i>	
Matcha Margarita	23
<i>Tequila, House-made Matcha syrup, Cointreau, Yuzu</i>	
Kochi Margarita	22
<i>Don Julio Blanco, Triple Sec, Yuzu Syrup, Juice</i>	
Japanese Yuzunade	17
<i>House-made Yuzu Soda, Red wine</i>	
HACO Highball	16
<i>Suntory Kakubin Whisky or Shochu stirred with Sparkling Water and a wedge of Lemon. Classic! Add some House-made Yuzu Syrup for a little sweetness. (+\$1)</i>	
HACO CACAO Highball	19
<i>House-made Infused Cacao Gin, Tonic</i>	

Non-Alcoholic & Tea

Yuzu Punch 12
House-made Yuzu Soda

HACO Matcha Mojito 14
House-made Matcha-syrup Mint Lime Soda

Hot Tea

Genmaicha 7.5
Japan

Pure Green 7.5
Japan

Iced Tea

Berry and Jasmine Sencha – *Choice of Sweetened or Unsweetened.* 8
Australia

Pear and Hazelnut Matcha – *Choice of Sweetened or Unsweetened.* 8
Australia

3 Tea Flight – *A selection of premium green teas delivered to HACO exclusively from Marushichi Seicha in Shizuoka.* 32
Japan

Water by Vestal

All night long, Baby!

Complimentary Still Water -

Sparkling Water | Per Person 5