



H A C O

Sake vs Wine Flight “Not sure what you’re looking for?”

Sake vs Wine matching 8 Choices –*Explore* 480ml **Only Sake matching available** 135
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 65
We’ll help you find a sake that suits your taste be it fruity, earthy, dry, or sweet!

3 Choice Sampler – *Beginner* 90ml 35
 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 from Marushichi Seicha in Shizuoka.Japan and SAICHO Premium Sparkling.* 32

Sake

80ml

720ml

NichiNichi Yamadanishiki Kyoto 25 175
Subtle aroma of Japanese pear and lychee, and a soft texture with slightly gassy feel. A light style with slightly sweetness, delicate yogurt like sourness, and slightly bitter taste.
 Kimoto • Genshu

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

<i>Kuheiji Eau Du Desire Yamadanishiki</i>	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>			
<i>Kuheiji Kamoshibito Human Yamadanishiki.</i>	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>			
<i>Kamokinshu 'Tokubetsu 13'</i>	Hiroshima	37	300
<i>Refreshing's sake with a juicy and luscious mouth feel.</i>			
<i>Junmai • Ginjo</i>			
<i>Izumibashi 'Omachi'</i>	Kanagawa	20	
<i>Incredibly clean and balanced mouthfeel. Hits of ripe fruit followed by a subtle, persistent savouriness.</i>			
<i>Junmai • Ginjo • Kimoto</i>			
<i>Kobayashi 'Hou Ou Biden – Black Phoenix'</i>	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>			
<i>Imayo Tsukasa 'Black Super Dry'</i>	Niigata	18	140
<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>			
<i>Kobayashi 'Hou Ou Biden – Tsurugi'</i>	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>			
<i>Chikuha 'Takeba Noto'</i>	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>			
<i>Mioya 'Yuho no Shiro'</i>	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>			
<i>Terada Honke 'Nanja Monja'</i>	Chiba	19	145
<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

Naebasan 'Yuki No Mayu'

Niigata

25

175

Lightly sparkling with sweet-tart grape and pineapple aromas, rich sweetness, and vibrant acidity.

Junmai • Ginjo • Nama

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 Kamen-o'

Shiga

25

175

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

Junmai • Ginjo • Muroka • Yamahai

Sento Shiragiku Tosa Cel 24

Kouchi

25

175

Fresh apple aroma and sweet-tart fruit flavors. Smooth on the palate, with vibrant and rich fruitiness.

Junmai • Ginjo

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

Kinoshita 'Tamagawa Tamaryu'

Kyoto

34

260

Wide range of suitable temperatures and goes well with a variety of foods, and appeal lies in the diverse expressions it shows depending on the drinking temperature. Strong Umami flavour. Chilled / warm.

Yamahai • Junmai • Daiginjo

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> | | |
| Kinoshita 'Time Machine 1712' 2022BY | Kyoto | 17 |
| <i>Notes of gooseberry, Jasmine flowers and honey.</i> | | |
| <i>Junmai • Kimoto • Koshu</i> | | |
| Kinoshita 'Time Machine 1712' 2018BY | Kyoto | 25 |
| <i>The rich aromatics resemble Madeira or port wine with tangy dried fruit notes like a sherry laden fruitcake or well-matured Christmas pudding.</i> | | |
| <i>Junmai • Kimoto • Koshu</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>		
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>		
Hananoka 'Ubusuna 2023 Homase Yonnojo'	Kumamoto	440
<i>Unique sake with a complex profile. It features a vibrant aroma reminiscent of bananas and pineapples, combined with the diverse nuances brought about by the local terroir, yeast, and microorganisms.</i>		
<i>Kimoto</i>		
IWA 5, ASSEMBLAGE 5	Toyama	598
<i>Pear, raspberry, plum, rose, and jasmine aromas blend with spicy pinewood and geranium, leading to a balanced palate of fruity notes, silky tannins, dry minerality, and hints of lemon, white pepper, and licorice</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 grapefruits 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>		
Kuheiji 'HI no KISHI 2023'	Aichi	980
<i>Shines with clarity, offering aromas of citrus, plum, and delicate florals. Its silky texture and refined acidity finish with lingering umami and elegant bittersweet notes. flavour.</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

34

190

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

Chardonnay

36

198

White Wine

125ml 750ml

2023 Utziger
Tamar Valley, TAS

Riesling

20

93

2023 Jim Barry
Clare Valley, ADL

Assyrtiko

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

2023 Peter Zemmer
Buchholz Alto Adige, IT

Chardonnay

28

162

Rose wine

125ml 750ml

2022 Astobiza Rosado
Txakoli, ESP

Hondarrabi Zuri

22

121

Red wine

125ml 750ml

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

Pinot Noir

22

121

2022 Rosso di Montalcino
Pian di Conte Montalcino, IT – (Toscana)

Sangiovese

25

132

2020 Fragments Stephane Usseglio
Chateauneuf Du Pape, FR

Syrah
Grenache Mourvedre

32

198

Sparkling Wine by the Bottle

750ml

NV Boll & Cie 'Blanc de Blanc' Reims, FR – (Champagne)	Chardonnay	190
NV Boll & Cie 'Rosé' Reims, FR – (Champagne)	Chardonnay Pinot Noir	198
2013 Boll & Cie Extra Brut Grand Cru Reims, FR – (Champagne)	Chardonnay	375

White Wine by the Bottle

750ml

2023 Utziger Tamar Valley, TAS	Riesling	93
2023 Peter Zemmer Buchholz Alto Adige, IT	Chardonnay	162
2020 GIN LA FROSCA Soave Classico Veneto, IT	Garganega	162
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} *Gruner Veltliner* 168
Kamptal, AT

Rose *Wine by the Bottle*

750ml

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

2022 Astobiza Rosado *Hondarrabi Zuri* 121
Txakoli, ESP

Red *Wine by the Bottle*

750ml

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

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

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

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

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

2020 Fragments Stephane Usseglio *Syrah* 198
Chateauneuf Du Pape, FR *Grenache Mourvedre*

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

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

Beers

Kawaba 'Yukihotaka Pilsner'	Gunma	16
Kawaba 'Amber Ale'	Gunma	16
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

		30ml
Nikka 'Taketsuru'	Japan	21
Suntory 'Hibiki Japanese Harmony'	Japan	32
Kanosuke 'Mellow Land' Single Malt	Kagoshima	28
Ichiro's Malt 'MWR' Blended Malt Mizunara Wood Reserve	Chichibu	34
Ichiro's Malt 'Double Distilleries' Blended Malt	Chichibu	34
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 Sake</i>	
Yūbari Cooler	22
<i>Yubari Melon Liqueur, Massenez Melon, Tamagawa White Label, Wintermelon Bitters</i>	
HACO 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>	
HACO Japanese Yuzunade	17
<i>House-made Yuzu Soda, Red wine</i>	
Matcha Mojito	19
<i>White Rum House-made Matcha-syrup Mint Lime Soda</i>	
HACO Highball	16
<i>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>	
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 White Rum Can be Added (+\$5)

Calimocha 13
Shiraz Juniper Botanicals Orange Coke

CACAO and HOJI Gin Tonic 14
House-made Non-Alcoholic Infused Cacao and Hoji Gin, Tonic water

Sparkling Tea

125ml 750ml

SAICHO Premium Sparkling. JASMINE 16 80

SAICHO Premium Sparkling. HOJI 16 80

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* 32
Japan

Water by Vestal

All night long, Baby!

Complimentary Still Water -

Sparkling Water | Per Person 5