



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. 90ml 180ml

3 Choice Sampler -Beginner 90ml – Discover 180ml– 35 65

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

Sparkling Sake

80ml 500ml

Abe 'Fomalhaut Spark' Niigata 39 240

Rich, sweet sake has a deep honey like sweetness with unique depth. The added bubbles bring a refreshing, lively finish, balancing its bold flavours beautifully.

Sake

80ml 720ml

Hiroki Junmai Daiginjo Fukushima 43 370

Gentle aroma of nashi pear and golden apple, with a silky texture and elegant acidity. Medium-dry, smooth and clean, with a subtle ginjo fragrance that complements delicate dishes

Junmai • Daiginjo

Hiroki Junmai Ginjo Fukushima 29 245

Soft notes of apple and green melon, with mellow rice umami and a crisp, clean finish. Light to medium-body, balanced and food-friendly, with a restrained aroma.

Junmai • Ginjo

Hiroki Tokubetsu Junmai Fukushima 25

Layered flavour of green apple and pear with savoury umami and a refreshing acidity. Medium-dry with a fuller texture.

Tokubetsu Junmai

NichiNichi Yamadanishiki Kyoto 29 245

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

Senkin 'Modern Zero' Tochigi 29 245

A smooth and vibrant with fruity aromas of green grape, nashi pear, and white peach. Hints of persimmon and creamy lactic notes appear on the medium-long finish, lifted by Senkin's signature zesty acidity.

Junmai • Kimoto • Nama

Kuheiji Kamoshibito Human Yamadanishiki Aichi 30 250

Delicate aromas of grapefruit, citrus, apple and white peppercorns. Palate pear, apple and stone fruit create a medium-sweet.

Junmai Daiginjo

Kuheiji Eau Du Desire Yamadanishiki Aichi 25

Floral with notes of apricot and lemon, with coriander seed an edge op white pepper. Fresh and sharp with a backbone of acidity which is pleasant and cleverly balances the other elements of the sake.

Junmai Daiginjo

Sake Continued

80ml 720ml

Kamokinshu 'Tokubetsu 13'

Hiroshima

37

300

Refreshing's sake with a juicy and luscious mouth feel.

Junmai • Ginjo

Kobayashi 'Hou Ou Biden – Black Phoenix'

Tochigi

29

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.

Junmai • Ginjo • Nama

Abe Black Junmai

Niigata

28

224

Aromas of Melon, juicy pear, Cucumber Skin and citrus peel and the vibrant palate has a distinct grapefruit and tangerine acidity balancing the fruity front palate and umami body. Cleansing and refreshing style which shows the evolution of the brand towards a lower alcohol approach.

Junmai • Nama

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

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

Kobayashi 'Hou Ou Biden – Tsurugi'

Tochigi

17

Juicy nashi pear greets the palate leading into a clean, briny dryness to make for a versatile pairing.

Junmai • Karakuchi

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

Imayo Tsukasa 'Black Super Dry'

Niigata

18

140

Utilising locally grown rice, this sake expresses an incredibly clean and dry drinking experience with a broad spectrum of versatility.

Junmai • Karakuchi

Chikuha 'Takeba Noto'

Ishikawa

20

160

A sake popular with local sushi chefs in Noto. Melon aromatics coupled with a crisp pink peppercorn spice.

Daiginjo

Mioya 'Yuho no Shiro'

Ishikawa

22

168

A brew of Gohyakumangoku and Notohikari rice presenting a fresh, floral nose and refreshing light spritz.

Junmai • Muroka • Nama • Genshu • Usunigori

Miwasaki 'Omusubi'

Hiroshima

16

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

Junmai • Kimoto • Nama • Genshu

Sake Continued

80ml

720ml

Terada Honke 'Nanja Monja'

Chiba

19

145

A vibrant and robust style with hints of spice. Using organic rice, the palate is textured and finishes with some bold acidity.

Junmai • Muroka • Nama • Kimoto • 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

Nito Maruishi Shuzo 'Banzai 70'

Aichi

22

168

A rich, velvety texture meets a delicate balance of mild bitterness and refreshing acidity. The oily, sweet aroma and smooth sweetness give way to a subtle grapefruit-like bitterness and pleasant acidity.

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

Naebasan 'Yuki No Mayu'

Niigata

25

175

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

Junmai • Ginjo • Nama

Sento Shiragiku Tosa Cel 24

Kouchi

30

250

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

Junmai • Ginjo

Senkin 'Yuki daruma' Nigori

Tochigi

25

175

A gentle aroma, starting with fresh pear notes, followed by a mild lactic sweetness and rich umami from the rice. It features a lively fizz, a soft sweetness at first, then a refreshing bitterness for a dry finish.

Junmai • Kimoto • Nigori

Senkin 'Organic Nature'

Tochigi

28

224

Fruity aroma of mango and peach, with gentle sweetness and soft acidity. A smooth, balanced bitterness creates an effortless drinking experience. Light and naturally refined, it flows seamlessly, making for an exceptional smooth and stress-free sip.

Kimoto

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

Sake Hundred Niko

Niigata

63

550

Aromas of juicy Japanese pear, strawberry, gardenia-like white flowers, and a hint of raw almond. Smooth and rounded on the palate, with a rich umami finish that lingers gently.

Warm or Room temperature Sake

80ml 720ml

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.

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

Uniquely made from brown rice achieving a perfect balance of sweet and savoury. Rich palate of honey, dried fruit, toast and spice.

AFS Kidoizumi Shuzō'

Chiba

21

AFS is a unique, full-bodied, multi-layered taste with a much higher tart acidity, green apple aroma and a delicate sweetness. AFS is a unique, full-bodied, multi-layered taste with a much higher tart acidity, green apple aroma and a delicate sweetness.

Junmai • Muroka • Nama • Yamahai

Kinoshita 'Time Machine 1712' 2022BY

Kyoto

17

Notes of gooseberry, Jasmine flowers and honey.

Junmai • Kimoto • Koshu

Kinoshita 'Time Machine 1712' 2018BY

Kyoto

25

The rich aromatics resemble Madeira or port wine with tangy dried fruit notes like a sherry laden fruitcake or well-matured Christmas pudding.

Junmai • Kimoto • Koshu

Aramasa Shuzo 'Hinotori'

Akita

78

Rich aromas like a ripe mango. The umami blooms in your mouth.

Kijoshu

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

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

2021 Markus Molitor Haus Klosterberg Trocken Riesling

Mosel, GER

Riesling

21

104

2022 Benito Ferrara Terra D'UVA

Campania, IT

Greco

24

128

2022 Antonio Caggiano Fiagre

Campania, IT

70% Fiano

30% Greco

20

93

2023 Adega Pedralonga Terra de Godos

Rias Baixas, ESP

Albarino

21

98

2023 Peter Zemmer

Buchholz Alto Adige, IT

Chardonnay

28

162

Rose Wine

125ml 750ml

2023 La Felicite Rose low alcohol 9%

Roussillon Village, FR– (Languedoc)

Cinsaut

17

80

Red Wine

125ml 750ml

2022 Utziger ESTATE Black label

Tamar Valley, TAS

Pinot Noir

28

160

2023 Cos Frappato

Sicilia, IT

Frappato

28

160

2020 Fragments Stephane Usseglio

Chateauneuf Du Pape, FR

Syrah

Grenache Mourvedre

32

198

Beers

Kawaba 'Yukihotaka Pilsner'	Gunma	16
Kawaba 'Amber Ale'	Gunma	16
Yebisu 'Premium lager'	Tokyo	9.5

Fruit Sake

		75ml	550ml
Yuzushu		14	78
Umeshu		14	78

Dessert Wine

		60ml
2019 Astobiza Late Harvest <i>Txakoli, ESP</i>	<i>Gros Manseng</i>	18

Whisky

		30ml
Nikka 'Taketsuru'	Japan	21
Suntory 'Hibiki Japanese Harmony'	Japan	32
Kanosuke 'Mellow Land' Single Malt	Kagoshima	28
Kanosuke 'Double Distilleries' Blended Malt	Kagoshima	32
Kanosuke 'Sherry Cask' Blended Malt	Kagoshima	40
Akkeshi 'Shomon' Blended Malt	Hokkaido	40
Akkeshi 'Taisho' Blended Malt	Hokkaido	40
Akkeshi 'Taisetsu' Single Malt	Hokkaido	48
Akkeshi 'Keichitsu' Single Malt	Hokkaido	48
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 wine</i>	
Melon Sake Cooler	24
<i>Melon Liqueur, Massenez Melon, INEMANKAI Mukai Shuzo, Winter melon Bitters</i>	
HACO Matcha Margarita	23
<i>Tequila, House-made Matcha syrup, Cointreau, Yuzu</i>	
Kochi Margarita	22
<i>Tequila, Cointreau, House-made Yuzu Syrup</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)

Calimocho 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