



H A C O

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

Sake vs Wine matching 8 glasses 360ml *only Sake matching available* 135
Love sake and wine but want us to take the wheel?

HACO ASTRAL SAKE MATCHING 7 glasses 280ml 430
Seven Prestige Sake Selections — an elevated journey through Japan's finest pours.

	90ml	180ml
Sake 3 Choice – Beginner 90ml – Discover 180ml	40	70
We'll help you find a sake that suits your taste be it fruity, earthy, dry, or sweet!		

	90ml	90
Aramasa Sake Colores Tasting 3 glasses 90ml (30ml each)		
Earth / Ash / Cosmos A curated comparison of three expressions from Aramasa, each highlighting a different rice and terroir.		

	80ml	330ml
Sparkling Sake		
Masumi Sparkling "ORIGAMI"	Nagano	36 164
Fresh aromas of pear, melon and white flowers, with a soft creamy texture and lively acidity. Lightly sparkling, refreshing and beautifully balanced with a clean finish.		
<i>Junmai Ginjo • Naturally Sparkling • Nigori</i>		

	80ml	720ml
Sake		
Aramasa Colors "Ash" 2024	Akita	75 660
Green grape, crisp apple, nashi pear, chamomile and gentle cedar. Bright lactic acidity with refined umami and a clean, focused finish.		
<i>Junmai Daiginjo • Kimoto • Kioke</i>		

		57	500
Aramasa Colors "Earth" 2024	Akita		
Sweet muscat, gooseberry and white flowers, with soft umami, juicy acidity and delicate mineral depth. Rounded, layered and quietly savoury.			
<i>Junmai Ginjo • Kimoto • Kioke</i>			

		48	410
Aramasa Colors "Cosmos" 2024	Akita		
Strawberry, pomegranate, peach nectar and rose, with a soft yoghurt-like texture and fine citrus lift. Smooth, elegant and lingering.			
<i>Junmai Ginjo • Kimoto • Kioke</i>			

		54	440
Hananoka "Ubusuna 2023 Homase Yonnoujo"	Kumamoto		
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>Kimoto</i>			

		43	370
Hiroki Junmai Daiginjo	Fukushima		
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.			
<i>Junmai • Daiginjo</i>			

		29	245
NichiNichi Yamadanishiki	Kyoto		
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.			
<i>Kimoto • Genshu</i>			

		29	245
Senkin "Modern Zero"	Tochigi		
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.			
<i>Junmai • Kimoto • Nama</i>			

Sake Continued

80ml 720ml

Aramasa Private Lab 'AMANEKO'

Akita

38

320

Fresh white fruit, Fuji apple, and citrus with vibrant grapefruit acidity and a hint of herbal bitterness, finishing clean and refreshing.

Junmai

Aramasa Private Lab "Hinotori"

Akita

45

398

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

Kijoshu

Kuheiji Eau Du Desire Yamadanishiki

Aichi

25

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.

Junmai Daiginjo

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

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

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

Abe Black Junmai

Niigata

30

250

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.

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

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

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

Sake Continued

80ml 720ml

Chikuha 'Takeba Noto'

Ishikawa

22

168

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

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

Miwasakura 'Omusubi'

Hiroshima

18

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

Junmai • Kimoto • Nama • Genshu

Mukai Shuzō '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

Kiminoi 'Eshin' Junmai Daiginjo

Niigata

28

224

Low alcohol content makes it easy to drink. A mild lactic acidity and pairs well with rich, fatty dishes.

Junmai • Daiginjo • Yamahai

Naebasan 'Yuki No Mayu'

Niigata

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

Niigata

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

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

Sake Continued

		80ml	720ml
Lagoon 'Margherita'	Niigata	28	224
<i>None in its class! This sake is brewed with locally grown tomato and basil creating deep umami and herbaceous sake. A staff favourite!</i>			
<i>Craft Sake</i>			
Mukai Shuzō 'Masura Takeo'	Niigata	19	145
<i>A deep, complex flavour with a dry character. This Yamahai-style sake offers a rich and robust taste with a remarkably smooth, enduring finish.</i>			
<i>Junmai • Genshu • Yamahai</i>			
Shichihonyari 'Junmai Daiginjo Wataribune'	Shiga	23	
<i>This junmai daiginjo is brewed with the concept of a food-friendly daiginjo. Restrained aromatics and elegant balance. It offers gentle fragrance, clean acidity, and subtle rice-driven umami.</i>			
<i>Junmai • Daiginjo</i>			
Shichihonyari 'Junmai Daiginjo Yamadanishiki'	Shiga	36	350
<i>This junmai daiginjo is brewed with the concept of a food-friendly daiginjo. Restrained aromatics and elegant balance. It offers gentle fragrance, clean acidity, and subtle rice-driven umami.</i>			
<i>Junmai • Daiginjo</i>			
Fukachiyo 'Nabeshima Aiyama'	Ssga	26	
<i>A lively collection of strawberry, peach, and nectarine with minerality and light spritz. New age and a certain future classic!</i>			
<i>Junmai • Daiginjo</i>			
Matunotsukasa 'Snow Mountain'	Hyogo	21	158
<i>Crafted by Municipal Wine & Sake and Matsunotsukasa. Elegant and restrained, offering notes of white flowers, pear skin, citrus blossom, toasted almond, steamed rice, and a subtle lactic character.</i>			
<i>Junmai • Kimoto</i>			

Warm or Room temperature Sake

80ml 720ml

Shichihonyari 'Junmai 80'

Shiga

19

Showcasing a bold rice-driven character with firm acidity and deep umami. Dry, structured, and highly food friendly. Room temp / warm.

Junmai

Miyako Bijin 'Brown Label'

Hyogo

18

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

19

145

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

Tokubetsu Junmai

Kinoshita 'Tamagawa Tamaryu'

Kyoto

38

370

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

15

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.

Junmai • Muroka • Nama • Yamahai

Kinoshita 'Time Machine 1712' 2023BY

Kyoto

17

Notes of gooseberry, Jasmine flowers and honey.

Junmai • Kimoto • Koshu

Sake Hundred 'Niko'

Niigata

33

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.

“Want something off menu? Ask the staff to find out what we’re pouring today.”

Sparkling Wine

		120ml	750ml
NV Boll & Cie 'Blanc de Blanc' <i>Reims, FR (Champagne)</i>	<i>Chardonnay</i>	34	190
NV Boll & Cie 'Rosé' <i>Reims, FR (Champagne)</i>	<i>Chardonnay</i> <i>Pinot Noir Meunier</i>	36	198

White Wine

		120ml	750ml
2020 Muncipal Savagnin <i>Strathbogiel VIC</i>	<i>Savagnin</i>	21	98
2025 Utzinger <i>Tamar Valley, TAS</i>	<i>Riesling</i>	22	104
2025 Jim Barry <i>Clare Valley, SA</i>	<i>Assyrtiko</i>	20	93
2024 Ngeringa Sheoak <i>Adelaide Hills, SA</i>	<i>Chardonnay</i>	21	98
2022 Benito Ferrara Terra D'UVA <i>Campania, IT</i>	<i>Greco</i>	24	128
2024 Antonio Caggiano Fiagre <i>Campania, IT</i>	<i>70% Fiano</i> <i>30% Greco</i>	22	104
2024 Adegas Pedralonga Terra de Godos <i>Rias Baixas, ESP</i>	<i>Albarino</i>	21	98

Rose Wine

		120ml	750ml
2024 al Sole Primavera Rosato <i>Toscana, IT</i>	<i>Sangiovese</i>	21	98

Red Wine

		120ml	750ml
2023 Utzinger ESTATE Black label <i>Tamar Valley, TAS</i>	<i>Pinot Noir</i>	28	160
2020 Muncipal Syrah Tempranillo <i>Strathbogiel VIC</i>	<i>Tempranillo</i> <i>Syrah</i>	19	85
2024 Cos Frappato <i>Sicilia, IT</i>	<i>Frappato</i>	28	160
2022 Fragments Stephane Usseglio <i>Chateaneuf Du Pape, FR</i>	<i>Syrah</i> <i>Grenache Mourvedre</i>	39	248

Beers

Kawaba 'Yukihotaka Pilsner'	Gunma	17
Kawaba 'Amber Ale'	Gunma	17
Yebisu 'Premium lager'	Tokyo	13

Fruit Sake

	60ml	500ml
Yuzushu	16	92
Umeshu	18	98

Dessert Wine

	60ml
2020 Paul Kubler Vendanges Tardives Alsace Grand Cru Alsace, FR	24

Whisky

	30ml
Nikka 'Taketsuru'	21
Suntory 'Hibiki Japanese Harmony'	32
Kanosuke 'Mellow Land' Single Malt	28
Kanosuke 'Double Distilleries' Blended Malt	32
Kanosuke 'Sherry Cask' Blended Malt	40
Akkeshi 'Shomon' Blended Malt	40
Akkeshi 'Taisho' Blended Malt	40
Akkeshi 'Taisetsu' Single Malt	48
Akkeshi 'Keichitsu' Single Malt	48
Ichiro's Malt 'MWR' Blended Malt Mizunara Wood Reserve	34
Ichiro's Malt 'Double Distilleries' Blended Malt	34
Suntory 'Hakushu 12YO'	69

Cocktails

Cacao & Hoji Negroni	24
<i>House-made Infused Cacao Gin, House made Hoji syrup, Campari</i>	
Sake Aperol Spriz	26
<i>INEMANKAI, Aperol, House made Yuzu syrup, Sparkling Wine</i>	
Melon Sake Cooler	24
<i>Yubari Melon Liqueur, Massenez Melon, INEMANKAI, Watermelon Bitters</i>	
HACO Matcha Margarita	23
<i>Tequila, House-made Matcha syrup, Cointreau, Yuzu</i>	
Kochi Margarita	22
<i>Tequila, Triple Sec, Sake, Yuzu Syrup, Juice</i>	
HACO Japanese Yuzunade	19
<i>House-made Yuzu Soda, Red wine</i>	
HACO Matcha Mojito	19
<i>White Rum House-made Matcha-syrup Mint Lime Soda</i>	
HACO Highball	17
<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 <i>House-made Yuzu Soda</i>	12
HACO Matcha Mojito <i>House-made Matcha-syrup, Mint, Lime, Soda</i>	14
Calimocho <i>Shiraz Juniper Botanicals, Orange, Coke</i>	13
Cacao and Hoji Gin Tonic <i>House-made Non- Alcoholic Cacao and Hoji Gin, Tonic water</i>	14

Sparkling Tea

	120ml	750ml
SAICHO Premium Sparkling JASMINE	17	80
SAICHO Premium Sparkling HOJI	17	80

Hot Tea

Genmaicha <i>Japan</i>	7.5
Pure Green <i>Japan</i>	7.5

Iced Tea

Berry and Jasmine Sencha – <i>Choice of Sweetened or Unsweetened.</i> <i>Australia</i>	8
Coconut and Chamomile Hojicha – <i>Choice of Sweetened or Unsweetened.</i> <i>Australia</i>	8

Water by Vestal

	<i>All night long, Baby!</i>
Complimentary Still Water colour	-
Sparkling Water Per Person	5