



# KYOKA

JAPANESE KITCHEN

*Co-owner and mixologist Ketut has channeled his passion for Japanese flavours to create this intriguing list of signature cocktails which are not only delicious but perfectly complement our food menu. You will find cocktails that feature all 5 of the basic tastes whether you enjoy sweet, sour, bitter, salty or umami flavours, there is something for everyone!*

*At Kyoka we are also passionate about serving up sustainable cocktails that are 'zero waste'. We create our own cordials, bitters, infusions and garnishes to make what we do that bit more sustainable!*

## COCKTAILS



### HAKUTINI 115

Japanese Haku Vodka, dry sake, jackfruit, pandan served ice cold with jackfruit stuffed olives on the side.

*Boozy, Fruity notes, Classic twist*



### GINGER GEISHA 125

Roku Japanese gin, dry sake, ginger liqueur, clarified Japanese green tea punch & house made lavender bitters.

*Elegant, Light, Herbaceous*



### KAWAII KID 95

Vodka infused with lemongrass, passionfruit, lime, mint, watermelon, ginger & pineapple juice topped with hibiscus ginger beer. #holidayvibe

*Tropical & Fruity*



### KYOKA SOUR 95

Vodka, house made pineapple & tamarind shrub, orgeat, fresh lemon & orange juice topped with a red wine float.

*Tropical, Sour, Moreish*



### THE GOLDEN SLIPPER 125

Rhubarb & strawberry sous vide gin, St-Germaine elderflower liqueur, smoked vanilla & hibiscus syrup, fresh lemon juice, grapefruit bitters & pasteurized egg white.

*Citrus, Fruity, Smooth*



### YUZU MULE 115

Citron Vodka, yuzu, Kintamani orange, topped with house made hibiscus ginger beer.

*Fresh, Citrus, Spiced*



### LYCHEE LONG TIME 95

Gin infused with Cananga flower, lychee muddled with basil leaf & fresh lemon juice.

*Herbaceous, Floral, Fresh*



### **HANA SPRITZER 125**

Aperol, elderflower liqueur, sliced orange & topped with prosecco.

***Bittersweet, Floral, Refreshing***



### **NATSU GRONI 145**

Our take on the classic Negroni, with shiso infused gin, Campari infused with watermelon rind, umeshu, sweet vermouth & homemade umami bitters.

***Boozy, Bittersweet, Smooth***



### **KAKUBIN HIGHBALL 135**

Kakubin Japanese Whisky, yuzu liqueur, fresh lemon, topped with soda water and served with cucumber asazuke.

***Bold, Citrus, Fresh***



### **MINTO MANGO 125**

Sailor Jerry Spiced Rum, house made falernum, dry white wine, mint & grilled mango puree.

***Tropical, Fruity, Fragrant, Spiced***



### **ICHIGO MIZUWARI 125**

East Indies Dry Gin, shiso & strawberry shrub, fresh lemon juice & house made Doburoku (cloudy sake).

***Citrus, Fruity, Refreshing***



### **SESAME OLD FASHIONED 95**

Sesame washed spiced rum, mirin infused with grilled pineapple, aromatic bitters, all aged in a bee's wax lined bottle for 7 days.

***Boozy, Sweet, Nutty***



### **SEA SIDE 135**

Reposado Tequila infused with nori, Aperol, yuzu, cucumber, house made rice & avocado orgeat, fresh lemon juice, served with a side of watermelon sashimi. Not as lethal as it sounds! Cool cucumber and nori create a fresh unique flavor.

***Umami, Citrus, Fresh***



### **ME SO HI 135**

Roku Japanese Gin, umeshu, miso, pear, house made kombu seaweed cordial, fresh tangerine & lemon juice, garnished with pickled ginger.

Stick with us here! This is definitely not a soup, white miso, pear & Japanese gin are best of friends.

***Smooth, Citrus, Umami***



### **COCONUT ESPRESSO MARTINI 95**

Vodka infused with toasted black rice, coconut & pandan liqueur, well shaken with a shot of espresso.

***Creamy, Indulgent, Smooth***



### **SMOKED PENICILLIN 145**

Dewar's 12 YO Scotch Whisky, Dom Benedictine, clarified lemon juice and hickory wood smoke, served with a side of ginger candy.

This show stopper is just what the Doctor ordered!

***Boozy, Elevated, Theatrical***



### **CHOCOLATE MANHATTAN 155**

Wild Turkey bourbon whisky, chocolate liqueur, 1757 sweet vermouth, Fee Brother's aztec chocolate bitters all barrel aged for 21 days, presented with chocolate matcha paint.

***A bold complex blend of flavours including sweet tannin & oak.***



### **TAMARIRO 135**

Suntory Kakubin Japanese Whisky, tamarillo, house made Kintamani orange marmalade, lemon juice & mulled wine.

***Sour, Fruity, Fresh***



### **SAYONARA MOTHER F#\*KA 95**

Tequila infused with jalapeño, orange liqueur, pineapple, coriander, fresh lime juice & gomasho.

One of our most popular offerings, this slightly spicy take on the classic margarita is garnished with a slice of pineapple with torched sugar.

If you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one!  
#removeyourvaluables #leaveyoursunglassesathome

***Sweet, Spicy, Salty, Sour & Herbaceous***

# WINE

<b>BY THE GLASS</b>	<b>GLS</b>	<b>CRF</b>	<b>BTL</b>
Alba Luna Triveso, Prosecco, ITA	115		570
Cape Discovery, Sparkling Brut N.V, AUS/BALI	95		450
Sheawater, Sauvignon Blanc, Malborough, NZ	115	360	570
Two Islands, Chardonnay, AUS/BALI	95	295	475
Maison Castel, Syrah, Pays D'Oc, FRA	115	360	570
Two Islands, Cabernet Merlot, AUS/BALI	95	295	475
Les Terrasses D'Ardeche, Rose, Ardeche, FRA	115	360	570

<b>CHAMPAGNE &amp; SPARKLING</b>	<b>BTL</b>
G.H Mumm Cordon Rouge Brut, Champagne, FRA	2500
Louise Perdrier Brut Excellence, Bourgogne, FRA	550

<b>WHITES</b>	<b>BTL</b>
Tarapaca, Chardonnay, Maipo Valley, CHI	600
Deetlefs Stonecross, Chenin Blanc, Western Cape, SA	590
Agneau Blanc, Sauvignon Blanc, Bordeaux, FRA	610
Sommer, Riesling, Rheingau, GER	780
The Wolf Trap, Viognier, Franschhoek, SA	600

<b>REDS</b>	<b>BTL</b>
Agneau Rouge, Cabernet Franc, Bordeaux, FRA	610
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	580
Peter Lehman, Clancy's Red Blend, Barossa Valley, AUS	730
Villa Vistarenni, Sangiovese, Chianti, ITA	750
Obikwa, Pinotage, Western Cape, SA	610
Duet Naked Range, Pinot Noir, Yarra Valley, AUS	780

## BEER & CIDER

Singaraja Pilsener 300ml 35

Sapporo 330ml 95

Albens Apple Cider 330ml 75

## MOCKTAILS

### MATCHA COLADA 55

Green tea matcha, pineapple, orange, lemon, coconut cream & pandan.

### KYOTO SUNSET 55

Passion fruit, strawberry shrub, yuzu, basil leaf, lemon juice & a splash of soda.

### UBUD VOODOO 55

Lemongrass & lychee muddled, vanilla, lemon, shaken with homemade kombucha.

### IKEBANA 55

Cucumber, tamarillo, elderflower syrup, lemon juice & a splash of soda.

### GENKI GENKI 55

Ginger flower & lemongrass muddled, cucumbeber, mint, lemon juice, basil seeds & topped with homemade hibiscus ginger beer.

## SMOOTHIES & SHAKES

### GREEN TEA MANGO 48

Fresh mango, Japanese green tea matcha, yoghurt & milk.

### LYCHEE PASSION 48

Passionfruit puree, lychee, honey, yoghurt & milk.

### STRAWBERRY POMPOM 48

Fresh strawberry, red dragon fruit, honey, yoghurt & milk.

### BANANA PEANUT BUTTER SHAKE 48

Fresh banana blended with homemade peanut butter, vanilla icecream & milk.

### OREO MILKSHAKE 48

Chocolate oreo blended with vanilla ice cream & milk.

### CARAMEL MANGO SHAKE 48

Fresh mango blended with homemade caramel, vanilla ice cream & milk.

## JUICE

### FRESH JUICE

Choice of pineapple or watermelon **35**

Mango (seasonal), Orange, Dragon Fruit **35**

### PRESSED JUICE

#### ABC **45**

Apple, beetroot, carrot & ginger.

#### SOMETHING GREEN **45**

Cucumber, celery, apple & lime juice.

#### MORNING GLORY **45**

Pineapple, apple, watermelon, lime & mint

## SOFT DRINKS

Coca Cola, Diet Coke, Sprite **25**

Soda Water, Tonic Water **25**

Equil Still Mineral Water 380ml **25**

Equil sparkling mineral water 380ml **30**

## COFFEE

Espresso **25**

Piccolo **30**

Cafe Latte **32**

Green Tea Latte **35**

Cappucino **32**

Mocha **35**

Long Black **27**

Long/shot Machiato **29**

Hot Chocolate **32**

## TEA

Black Tea, Lychee Tea, Green Tea, Peppermint, Chamomile,  
Jasmine, Earl Grey, Ginger & Lemongrass **30**