

IPPIN Wine & Sake List 2026

*Curated by Master of Wine Peter Scudamore-Smith –
crafted to complement contemporary Japanese cuisine*

RECOGNITIONS

Champagne Bureau Australia

Champagne Day Pairing Winner 2025

Master of Asahi Venue

One of only three Queensland venues recognised

Our wine and sake list is built around precision, purity and umami, designed to complement modern Japanese cuisine with clarity and balance.

Wines are arranged by style and structure first, then region, allowing intuitive pairing from delicate sashimi, oysters and tempura through to robata, wagyu and richer umami-driven dishes.



Master of Wine - Peter Scudamore-Smith
Co-Founder & Sommelier - Andrew Wong
Sake Sommelier - Kim Cheng

EXPERIENCES

Sake Flight	 CORAVIN®	1
Japanese Whisky Flight		1
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WINE BY THE GLASS CORAVIN®

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SAKE FLIGHT

IPPIN's sommelier has selected three exceptional sakes for each Sake Flight. Each flight guides guests through a journey from crisp, dry styles to aromatic and textural expressions, with one featured sake being rotated regularly. Each sake is served as a 30ml pour. **Selection is subject to availability.**

SAKE FLIGHT IPPIN SELECTION	 CORAVIN®	32pp
Kozaemon Daiginjo - 小左衛門 - Pineapple, lifted sweetness, clean finish - Gifu Urakasumi Zen Junmai Ginjo - 浦霞 禅 - Crisp, steamed rice, muscat - Miyagi Sommelier's Selection - Featured Sake		

SAKE FLIGHT PREMIUM SELECTION	 CORAVIN®	42pp
Miinokotobuki Junmai Daiginjo Sakemirai - 三井の寿 - Opulent, buttery, currant - Fukuoka Dassai 39 Junmai Daiginjo - 獺祭 磨き三割九分 - Modern, white flower, peach - Yamaguchi Sommelier's Selection - Featured Sake		

JAPANESE WHISKY FLIGHT

Served as three 15ml pours, this flight offers a refined introduction to the house style of Nikka Whisky, showcasing elegance, balance and regional character across three distinctive expressions.

WHISKY FLIGHT NIKKA COLLECTION	48pp
Taketsuru Pure Malt - Dried fruit, soft smoke Miyagikyo Single Malt - Orchard fruit, gentle malt Yoichi Single Malt - Coastal smoke, peat spice	 NIKKA WHISKY ニッカウヰスキー

JAPANESE BEER / CIDER

IPPIN is proud to be recognised as a **Master of Asahi** venue, reflecting our commitment to delivering every pour at the highest standard.

Asahi Super Dry (Imported Japanese tap beer)	14	16
Orion The Dark (Imported Japanese tap beer)	15	17

BOTTLE / CIDER	BOTTLE
Kirin Ichiban Bottle	12
Asahi Super Dry 3.5% Bottle 	11
Asahi Super Dry 0.0% Non-Alcoholic Bottle	9
Rekorderlig Wild Berries Cider	13

Pairing Guide

Perfect Pairing indicates a recommended match with a specific dish at IPPIN.

Good Pairing indicates a recommended match with a style or category of food.

WINE BY THE GLASS

At IPPIN, by-the-glass wines are preserved with Coravin, while sake is carefully stored and served at its recommended temperature.

Tasting notes: texture / fruit or aroma / structure or finish

SPARKLING / CHAMPAGNE 125ML

Taltarni Victorian Brut Cuvée	Good Pairing Tempura	16
<i>Creamy / brioche & citrus / balanced acidity NV - Victoria AU</i>		
Crémant de Bourgogne — Parigot “La Sentinelle” Extra Brut	Good Pairing Shellfish	27
<i>Crisp / green apple & chalk / mineral-driven NV - Burgundy FR</i>		
Charles Lafitte Sparkling Rosé Prestige	Perfect Pairing Tiradito Ceviche	19
<i>Bright / red fruits & citrus / crisp, clean finish NV - Languedoc FR</i>		
Pommery Brut Apanage	Champagne Perfect Pairing Chicken Karaage	36
<i>Textural / citrus & dried fruit / elegant, food-friendly finish NV - Reims FR</i>		
Bollinger Special Cuvée	Champagne Perfect Pairing Mentaiko Scallops Yaki	38
<i>Rich / toasty pear & spice / pinot-driven power NV - Ajy FR</i>		

WHITE WINE 150ML / 250ML

Wittmann 100 Hügel Riesling	Perfect Pairing Green Salad	22 / 35
<i>Light-bodied / white peach / dry, mineral finish 2024 - Rheinhessen DE</i>		
Domäne Wachau Grüner Veltliner Terrassen	Good Pairing Shellfish	19 / 30
<i>Classic / green apple & white pepper / light, dry finish 2024 - Wachau AT</i>		
Stonefish Sauvignon Blanc	Perfect Pairing Crunchy King Prawn	18 / 29
<i>Fresh / white pear / sea-spray mineral finish 2024 - Margaret River AU</i>		
Colterenzio Pinot Grigio	Good Pairing Sashimi / Nigiri	18 / 29
<i>Lean / grapefruit & spice / crisp alpine finish 2024 - Alto Adige IT</i>		
Domaine Passy Le Clou Petit Chablis	Perfect Pairing Scallop in Shell	29 / 42
<i>Mineral / green apple & citrus / linear Chablis finish 2023 - Chablis FR</i>		
Deep Woods Chardonnay	Good Pairing Scallops / Prawns	17 / 27
<i>Fresh / apple, mint & citrus / youthful, bright finish 2025 - Margaret River AU</i>		
Yalumba Samuel's Collection Viognier	Good Pairing Tempura / Shellfish	33 / 53
<i>Textural / apricot, jasmine & ginger spice / long, savoury finish 2023 - Eden Valley AU</i>		
Louis Latour Duet Chardonnay Viognier	Good Pairing Charcoal Grilled Fish	22 / 35
<i>Succulent / peach & pear / full, smooth finish 2021 - Ardèche FR</i>		

ROSÉ

150ML / 250ML

La Petite Note Bleue Rosé	Good Pairing Yakitori Skewers	22 / 34
<i>Pale / floral & red berries / dry finish 2024 - Provence FR</i>		
Golden Grove Rosé Brosé	Good Pairing Salad	19 / 30
<i>Textural / red berries & watermelon / pale, dry finish 2025 - Granite Belt AU</i>		

RED WINE

150ML / 250ML

Domaine de Châtillon Gamay	Perfect Pairing Robata Duck Breast	19/ 30
<i>Light-bodied / red cherry / fresh alpine finish 2025 - Savoie FR</i>		
Punt Road Gamay	Good Pairing Yakitori Skewers	27 / 42
<i>Light-bodied / raspberry / juicy, bright finish 2024 - Yarra Valley AU</i>		
Crittenden Estate Peninsula Pinot Noir	Perfect Pairing Chicken Skewers	23 / 36
<i>Perfumed / red cherry & spice / fine-grained tannins 2025 - Mornington Peninsula AU</i>		
Felton Road Cornish Point Pinot Noir	Perfect Pairing Robata Duck Breast	49 / 79
<i>Silky / dark cherry, violet & spice / plush, mineral, long finish 2024 - Central Otago NZ</i>		
Bel Colle Langhe Nebbiolo	Perfect Pairing Wagyu Sirloin MB4+	21 / 33
<i>Perfumed / violet & red cherry / fine tannin, savoury finish 2019 - Piedmont IT</i>		
S.C. Pannell Basso Garnacha	Perfect Pairing Miso Eggplant	19 / 30
<i>Silky / red fruits & spice / glistening tannins 2023 - McLaren Vale AU</i>		
Richard Hamilton Little Road Shiraz	Perfect Pairing Japanese A4 Sirloin Wagyu	16 / 25
<i>Soft / blackberry & chocolate / smooth finish 2022 - McLaren Vale AU</i>		
Majella Cabernet Sauvignon	Perfect Pairing Wagyu Sirloin MB4+	20 / 32
<i>Classic / cassis & mint / fine dusty tannins 2021 - Coonawarra AU</i>		



Pairing Guide

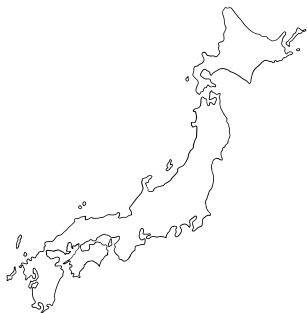
Perfect Pairing indicates a recommended match with a specific dish at IPPIN.

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SAKE BY THE GLASS

At IPPIN, by-the-glass wines are preserved with Coravin, while sake is carefully stored and served at its recommended temperature.

	IPPIN Junmai Daiginjo	一品 純米大吟醸 Perfect Pairing - Sashimi	15 / 23 / 43
	<i>Subtle, pear, apple - Ibaraki</i>		
	Kubota Junmai Daiginjo	久保田 純米大吟醸 Good Pairing - Oysters	28 / 44 / 80
	<i>Layered, pineapple, nori - Niigata</i>		
	Tatenokawa Honryu Karakuchi Junmai Daiginjo	楯野川 純米大吟醸 本流辛口 Good Pairing - Yakitori	20 / 32 / 62
	<i>Complex, berry, umami - Yamagata</i>		
	Tengumai Yamahai Jikomi Junmai	天狗舞 山麩仕込 純米酒 Perfect Pairing - Sukiyaki	18 / 29 / 56
	<i>Full-bodied, earthy, umami - Ishikawa</i>		
 	Emishiki Junmai Daiginjo Sensation White	笑四季 センセーション 白ラベル Good Pairing - Dessert w/ Walnuts	26 / 42 / 82
	<i>Natural, tropical, lactic - Shiga</i>		
 	Hakutsuru Blanc 	白鶴 BLANC Good Pairing - Dessert w/ Walnuts	10 / 15 / 29
	<i>Light & very sweet, junmai - Hyogo</i>		
	Hakushika Karakuchi Junmai Silk	黒松白鹿 山田錦 純米 シルク Perfect Pairing - Wagyu steak	13 / 21 / 38
	<i>Silky, umami, hazelnut - Hyogo</i>		



Select your preferred sake temperature

IPPIN recommended temperature

Warm “Jokan” 45°C - 

Cold 5 to 10°C - 

Room temperature or warm - 

Served in a wine glass - 

Low ABV options - 

Recommended wine service temperatures

Sparkling wine: 5–8°C

White wine: 7–11°C

Light red wine: 12–14°C

Medium to full red wine: 15–17°C

WINE BY THE BOTTLE

All vintages and prices are subject to change without notice

Notes: texture / fruit or aroma / structure or finish

Country Abbreviations on Our Wine List:

AU - Australia, **DE** - Germany, **IT** - Italy, **FR** - France, **JP** - Japan

NZ - New Zealand, **AT** - Austria, **CL** - Chile, **CN** - China

ES - Spain, **USA** - United States

SPARKLING / CHAMPAGNE

SPARKLING & CRÉMANT BOTTLE

Taltarni Victorian Brut Cuvée 80

Creamy / brioche & citrus / balanced acidity NV - Victoria AU

Swift by Printhie Cuvée 150

Precise / zesty citrus / reserve-wine depth NV - Orange AU

Charles Lafitte Sparkling Rosé Prestige 110

Bright / red fruits & citrus / crisp, clean finish NV - Languedoc FR

Crémant de Bourgogne — Parigot “La Sentinelle” Extra Brut 150

Crisp / green apple & chalk / mineral-driven NV - Burgundy FR

CHAMPAGNE BOTTLE

Pommery Brut Apanage 195

Textural / citrus & dried fruit / elegant, food-friendly finish NV - Reims FR

Ruinart Brut 350

Fine / pear & white flowers / fresh, citrus-led finish NV - Reims FR

Charles Heidsieck Brut Réserve 250

Velvety / brioche & apricot / long reserve-wine complexity NV - Reims FR

Bollinger Special Cuvée 215

Rich / toasty pear & spice / pinot-driven power NV - Aÿ FR

PRESTIGE CHAMPAGNE BOTTLE

Pol Roger Blanc de Blancs 430

Precise / lemon & white florals / chalky, Chardonnay-driven 2015 - Épernay FR

Dom Pérignon 950

Silky / smoke & stone fruit / tension-filled, long finish 2015 - Épernay FR

Pommery Cuvée Louise Parcelles 2005 750

Layered / mature honey & brioche / complex, prestige finish 2005 - Reims FR

SPARKLING / CHAMPAGNE

LUXURY CHAMPAGNE	BOTTLE
Krug Rosé 29ème Édition	1690
<i>Textural / wild strawberry & spice / complex, vinous, long MV - Reims FR</i>	
Armand de Brignac Brut Gold "Ace of Spades"	1390
<i>Opulent / creamy peach / broad, powerful finish NV - Chigny-les-Roses FR</i>	
Armand de Brignac Rosé "Ace of Spades"	1890
<i>Velvety / red berries & spice / rich, textured finish NV - Chigny-les-Roses FR</i>	

Champagne
Glassware selection

Sparkling: Plumm The SPARKLING Glass

Designed specifically for sparkling wine and Champagne, this glass helps preserve fine beading while balancing aroma and flavour, giving each pour a cleaner, more expressive finish.

PLUMM

Champagne: Lehmann Reims Jamesse Glass

Created in Reims with Champagne specialist Philippe Jamesse, this elegant tulip-shaped glass is designed to preserve fine bubbles, lift aromatics, and reveal greater texture and depth in Champagne and sparkling wine.

LEHMANN
REIMS • FRANCE

- All vintages and prices are subject to change without notice -
MV - Multi-Vintage

WHITE WINE

CRISP, AROMATIC & HIGH-ACID WHITES

BOTTLE

Parish Vineyards Sorell Riesling	95
<i>Linear / lime blossom & green apple / cool, crystalline acidity</i> 2024 - Sorell, Tasmania AU	
Ridgemill Estate Riesling	80
<i>Taut / lemon & white flowers / nervy, dry finish</i> 2023 - Severnlea, Granite Belt AU	
Dr. Loosen Doctor L Dry Riesling	82
<i>Light / lime & green apple / Mosel freshness, trocken finish</i> 2023 - Mosel DE	
Tapanappa Eden Valley Riesling	96
<i>Aromatic / flowers, spice & lemon curd / crisp, long finish</i> 2023 - Eden Valley AU	
Wittmann 100 Hügel Riesling	95
<i>Light-bodied / citrus & white peach / dry, mineral finish</i> 2024 - Rheinhessen DE	
Domäne Wachau Grüner Veltliner Terrassen	83
<i>Classic / green apple & white pepper / light, dry finish</i> 2024 - Wachau AT	
Le Clos Galerne - Balade en Chenin	128
<i>Taut / quince & citrus / racy Chenin acidity</i> 2020 - Anjou, Loire FR	

FRESH, COASTAL & SEAFOOD-FRIENDLY WHITES

BOTTLE

Stonefish Sauvignon Blanc	78
<i>Fresh / white pear & citrus / sea-spray mineral finish</i> 2024 - Margaret River AU	
Ballandean Estate Semillon Sauvignon Blanc	80
<i>Fresh / citrus & tropical fruit / clean, seafood-friendly finish</i> 2024 - Granite Belt AU	
Xanadu Vinework Sauvignon Blanc Semillon	88
<i>Aromatic / passionfruit & citrus / textural coastal freshness</i> 2022 - Margaret River AU	
Colterenzio Pinot Grigio	77
<i>Lean / grapefruit & spice / crisp alpine finish</i> 2024 - Alto Adige IT	

WHITE WINE

FRESH, COASTAL & SEAFOOD-FRIENDLY WHITES BOTTLE

IPPIN's Wine Series Pinot Grigio 77

Crisp / pear & apple / clean finish **2024 - Granite Belt AU**

Planeta La Segreta Bianco 115

Fresh / peach, citrus & herbs / bright finish **2023 - Sicily IT**

Thistledown Gorgeous Grenache Blanc 75

Textural / citrus, honeysuckle & lemon balm / taut, savoury finish **2024 - Riverland AU**

TEXTURAL AROMATIC WHITES BOTTLE

Yalumba Samuel's Collection Viognier 155

Textural / apricot, jasmine & ginger spice / long, savoury finish **2023 - Eden Valley AU**

Louis Latour Duet Chardonnay Viognier 95

Succulent / peach & pear / full, smooth finish **2021 - Ardèche FR**

Mount Mary Triolet 325

Elegant / guava, fennel & lime / Bordeaux-inspired, crisp finish **2023 - Yarra Valley AU**

MINERAL CHARDONNAY, CHABLIS & WHITE BURGUNDY BOTTLE

Domaine Passy Le Clou Petit Chablis 124

Mineral / green apple & citrus / linear Chablis finish **2023 - Chablis FR**

Dampf Frères Chablis 1er Cru "Montée de Tonnerre" 220

Precise / lemon, oyster shell & chalk / Premier Cru mineral length **2023 - Chablis FR**

François-Xavier Delorme Pernand-Vergelesses 210

Elegant / citrus, almond & white flowers / mineral finish **2022 - Burgundy FR**

WHITE WINE

TEXTURAL TO FULLER CHARDONNAY	BOTTLE
Travellers Chardonnay	95
<i>Mature / melon, mint & honeyed citrus / soft, developed finish 2019 - Granite Belt AU</i>	
Driftwood Chardonnay	180
<i>Elegant / white peach & citrus / classic, linear finish 2023 - Margaret River AU</i>	
Deep Woods Chardonnay	78
<i>Fresh / apple, mint & citrus / youthful, bright finish 2025 - Margaret River AU</i>	
Cherubino Chardonnay	280
<i>Powerful / grapefruit & stone fruit / concentrated, long finish 2023 - Margaret River AU</i>	
Terroirs of the Granite Belt Aged Reserve Chardonnay	175
<i>Developed / honeyed citrus & almond / mature, savoury finish 2010 - Granite Belt AU</i>	
Mount Mary Chardonnay	475
<i>Concentrated / lemon, nuts & stone fruit / fine, age-worthy length 2021 - Yarra Valley AU</i>	
Château de Chamirey Mercurey 1er Cru “La Mission” Monopole Blanc	330
<i>Textural / peach & spice / Premier Cru Burgundy depth 2019 - Burgundy FR</i>	
Louis Latour Criots-Bâtard-Montrachet Grand Cru Chardonnay	1080
<i>Grand Cru / citrus, hazelnut & cream / elegant, powerful length 2011 - Burgundy FR</i>	

ROSÉ

DRY, FRESH & FOOD-FRIENDLY BOTTLE

La Petite Note Bleue Rosé 96

Pale / floral & red berries / dry Mediterranean finish **2024 - Provence FR**

Golden Grove Rosé Brosé 84

Textural / red berries & watermelon / pale, dry finish **2025 - Granite Belt AU**

Spinifex Rosé 100

Dry / red berries & spice / textural, savoury finish **2025 - Barossa Valley AU**

Wine
Glassware selection

Wine: Gabriel-Glas *Gabriel-Glas*

a refined universal glass selected for clarity, balance and aromatic expression across red, white, rosé and sparkling wines.

All vintages and prices are subject to change without notice

RED WINE

LIGHT, BRIGHT & PERFUMED REDS BOTTLE

Domaine de Châtillon Gamay	84
<i>Light-bodied / red cherry & violets / fresh alpine finish 2025 - Savoie FR</i>	
Punt Road Gamay	118
<i>Light-bodied / raspberry & spice / juicy, bright finish 2024 - Yarra Valley AU</i>	
Medhurst Estate Pinot Noir	80
<i>Refined / red cherry, raspberry & gentle spice / silky cool-climate elegance 2024 - Yarra Valley AU</i>	
Crittenden Estate Peninsula Pinot Noir	96
<i>Perfumed / red cherry & spice / fine-grained tannins 2025 - Mornington Peninsula AU</i>	
Foggy Hill Pinot Noir	154
<i>Lithe / red cherry & herbs / fresh coastal finish 2023 - Fleurieu Peninsula AU</i>	
Felton Road Cornish Point Pinot Noir	230
<i>Silky / dark cherry, violet & spice / plush, mineral, long finish 2024 - Central Otago NZ</i>	
Domaine Pierre Guillemot Savigny-lès-Beaune Vieilles Vignes	160
<i>Elegant / cherry & earth / vibrant Burgundy finish 2020 - Burgundy FR</i>	
Domaine Faiveley Gevrey-Chambertin Vieilles Vignes	280
<i>Structured / black cherry & spice / savoury, firm Burgundy finish 2021 - Burgundy FR</i>	
Louis Latour Corton Grand Cru “Clos de la Vigne au Saint”	780
<i>Structured, powerful / black cherry, spice / savoury, firm finish 2019 - Burgundy FR</i>	

FRAGRANT, SAVOURY, MEDIUM-BODIED BOTTLE

S.C. Pannell Basso Garnacha	86
<i>Silky / red fruits & spice / glistening tannins 2023 - McLaren Vale AU</i>	
Twisted Gum Grenache	98
<i>Elegant / raspberry & spice / fine, supple finish 2022 - Granite Belt AU</i>	
Willunga 100 The Smart Vineyard Clarendon Grenache	150
<i>Fine-boned / red cherry & dried herbs / savoury, sandy tannin finish 2024 - McLaren Vale AU</i>	

RED WINE

FRAGRANT, SAVOURY, MEDIUM-BODIED BOTTLE

Bodegas Aragonesas Don Ramón Garnacha Tempranillo 62

Juicy / red cherry & spice / smooth oak-kissed finish 2020 - Campo de Borja ES

Teusner Avatar Grenache Mataro Shiraz 108

Spiced / red plum, violets & earth / savoury GSM finish 2022 - Barossa Valley AU

S.C. Pannell Old McDonald Grenache 220

Old-vine / raspberry & dried herbs / velvety, savoury finish 2021 - McLaren Vale AU

Bel Colle Langhe Nebbiolo 95

Perfumed / violet & red cherry / fine tannin, savoury finish 2019 - Piedmont IT

PLUSH, SPICED, ROBATA-GRILLED-FRIENDLY BOTTLE

Ventisquero Queulat Carménère 108

Textural / dark plum & spice / herbal, Bordeaux-varietal finish 2021 - Maipo Valley CL

Silver Heights Jiayuan Marselan 220

Savoury / violet, blueberry & spice / firm, smoky finish 2021 - Ningxia CN

Richard Hamilton Little Road Shiraz 70

Soft / blackberry & chocolate / medium-bodied, smooth finish 2022 - McLaren Vale AU

Xanadu Shiraz 96

Polished / dark plum & pepper / Margaret River structure 2021 - Margaret River AU

Best’s Hamill Shiraz 172

Spiced / blueberry & pepper / fresh finish 2019 - Great Western, Grampians AU

Haan Estate Shiraz Viognier 88

Plush / blackberry & violet / rounded finish 2018 - Barossa Valley AU

STRUCTURED, GRILL-FOCUSED BOTTLE

Bogle Cabernet Sauvignon 95

Bold / cassis, plum & tobacco / smooth tannins 2022 - California USA

RED WINE

STRUCTURED, GRILL-FOCUSED	BOTTLE
Majella Cabernet Sauvignon	86
<i>Classic / cassis & mint / fine dusty tannins 2021 - Coonawarra AU</i>	
Bloodwood Cabernet Sauvignon	158
<i>Structured / blackcurrant & leaf / firm, cool-climate finish 2019 - Orange AU</i>	
Mount Mary Quintet	558
<i>Refined / cassis, cedar & violet / long, Bordeaux-style finish 2021 - Yarra Valley AU</i>	
Glaetzer The Eye of Ra Shiraz	1340
<i>Iconic / black fruit, liquorice & spice / powerful, monumental finish 2018 - Barossa Valley AU</i>	



NON-ALCOHOLIC WINE

A considered selection of alcohol-free wines, arranged by style to mirror a traditional wine journey – from bright sparkling pours to crisp whites, rosé, and lighter red alternatives. Designed for guests seeking balance, texture and pairing without alcohol.

.....	BOTTLE
Oddbird Blanc de Blancs 0.0%	52
<i>Fine bubbles / green apple / dry, clean sparkling lift NV - Languedoc-Roussillon FR</i>	
Dr. Loosen “Dr. Lo” Alcohol-Free Riesling	78
<i>Light & juicy / lime & white peach / crisp Mosel freshness NV - Mosel DE</i>	
Leitz Eins Zwei Zero Pinot Noir Rosé	68
<i>Fresh rosé texture / raspberry & grapefruit / dry red-fruit finish NV - Rheingau DE</i>	

Select your sake with your preferred temperature

IPPIN recommended temperature

Warm "Jokan" 45°C - 🌸

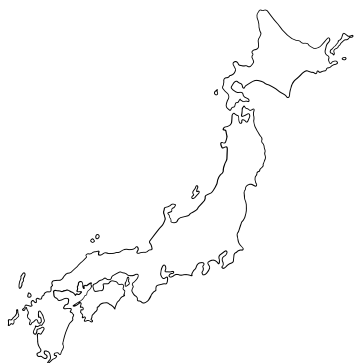
Cold 5 to 10°C - ❄️

Room temperature or warm - 🌺

Served in a wine glass - 🍷

SAKE BY THE BOTTLE

At IPPIN, sake is not listed as an add-on to wine. It is treated as an equal pairing language, selected by texture, temperature, aroma and umami structure.



"Sake deserves the same care, structure and pairing consideration as wine." – **Peter Scudamore-Smith MW**

Junmai Daiginjo - rice is polished to 50% or less

Junmai Ginjo - rice is polished to 60% or less

Junmai - brewed with pure rice

Daiginjo - 'great special brew' with additional alcohol

Served using a sake dispenser

JUNMAI DAIGINJO / DAIGINJO

Aromatic, delicate, smooth BOTTLE

	IPPIN Junmai Daiginjo (1.8L / 4.5L)	225 / 588
	<i>Subtle, pear, apple - Ibaraki</i> 一品 純米大吟醸	
	Hakutsuru Junmai Daiginjo (720ml)	68
	<i>Traditional, malic, grainy - Hyogo</i> 白鶴 純米大吟醸	
	Denshin Rin Junmai Daiginjo (720ml / 1.8L)	198 / 558
	<i>Honeydew, nectarine, lingering - Fukui</i> 伝心 凜 純米大吟醸	
	Tatenokawa Honryu Karakuchi Junmai Daiginjo (720ml)	158
	<i>Complex, berry, umami - Yamagata</i> 楯野川 純米大吟醸 本流辛口	
	Koshinotsuru Junmai Daiginjo Nakatori (720ml)	190
	<i>Creamy, floral, yoghurt - Niigata</i> 越の鶴 純米大吟醸 中取り	
	Dassai 45 Junmai Daiginjo Nigori Sparkling (360ml)	68
	<i>Mousse-like, pear, cereal - Yamaguchi</i> 獺祭 純米大吟醸45 にごりスパークリング	
	Dassai 39 Junmai Daiginjo (720ml)	228
	<i>Modern, white flower, peach - Yamaguchi</i> 獺祭 純米大吟醸 磨き三割九分	
	 Kamoshibito Kuheiji Sauvage - The Wild Omachi (720ml)	265
	<i>Botanical, ripe fruit, citrus peel - Aichi</i> 醸し人九平次 雄町 SAUVAGE	
	 Kubota Junmai Daiginjo (720ml)	180
	<i>Layered, pineapple, nori - Niigata</i> 久保田 純米大吟醸	
	 Emishiki Junmai Daiginjo Sensation White (720ml)	178
	<i>Natural, tropical, lactic - Shiga</i> 笑四季 センセーション 白ラベル	
	Miinokotobuki Junmai Daiginjo Sakemirai (720ml)	194
	<i>Opulent, buttery, currant - Fukuoka</i> 三井の寿 純米大吟醸 酒未来	
	Kozaemon Daiginjo (720ml)	138
	<i>Bright, pineapple, lifted sweetness - Gifu</i> 小左衛門 大吟醸	

JUNMAI GINJO

Balanced, vivid, clean BOTTLE

🌸 Kinoene Kanjuku Apple Junmai Ginjo (720ml) 250

Refreshing, apple, almond - Chiba 甲子林檎「完熟」きのえねアップル

🌸 Denshin Yuki Junmai Ginjo (720ml) 110

Luscious, juicy, opulent - Fukui 伝心 雪 純米吟醸

🌸 Urakasumi Zen Junmai Ginjo (720ml) 150

Straightforward, steamed rice, muscat - Miyagi 浦霞 禅 純米吟醸

🌸 Zaku Impression M (750ml) 215

Lively bubbles, strawberry, lingering - Mie 作 インプレッション M

JUNMAI

Versatile, bold, expressive BOTTLE

🌸 Tengumai Yamahai Jikomi Junmai (720ml / 1.8L) 125 / 270

Full-bodied, earthy, umami - Ishikawa 天狗舞 山麿仕込 純米酒

🌸 Hakushika Karakuchi Junmai Silk (720ml) 88

Silky, umami, hazelnut - Hyogo 黒松白鹿 山田錦 辛口 純米 シルク

🍷 🌸 Abe Black Junmai (720ml) 230

Tangy, plum, green banana - Niigata あべ ブラック 純米酒

🌸 Koshi no Hakucho Tokubetsu Junmai 2023 (720ml) 148

Aged, earthy, spiced - Niigata 越の白鳥 特別純米 BY2023

🍷 🌸 Sharaku Junmai (720ml) 320

Once-pasteurised, smooth, pomelo - Fukushima 寫樂 純米酒

🍷 🌸 Gozenshu Bodaimoto Kijoshu (720ml) 190

Elegant, rockmelon, toffee - Okayama 御前酒 菩提酛 貴醸酒

🍷 🌸 Yamanokotobuki Freak 2 (720ml) 124

4MMP, muscat, citrus - Fukuoka 山の壽 フリークス2

🌸 Tenbi Tokubetsu Junmai (720ml) 148

Fresh, kiwi, grain - Yamaguchi 天美 特別純米 火入

PREMIUM SAKE BY BOTTLE

		BOTTLE
	Kinoene Junmai Daiginjo 50 (720ml) 甲子 純米大吟醸 山田錦50	390
	Awarded 'Judges' Choice' at the 2025 Australian Sake Awards.	
	<i>Lifted tropical aromatics with a velvety mouthfeel. Features a refreshing spritz that complements its rich fruit profile. Perfectly balanced with a rice-driven sweetness on the finish - Chiba</i>	
	Dassai 23 Junmai Daiginjo (720ml) 獺祭 純米大吟醸 磨き二割三分	380
	<i>The paradigm of modern style ginjo. A clean aroma of blossoms followed by a juicy, pear-like fruitiness and a honeyed finish - Yamaguchi</i>	
	Dassai Beyond Junmai Daiginjo (720ml) 獺祭 磨き その先へ	1480
	<i>Dassai's ultra-premium expression, showing exceptional polish, floral purity and a silky, refined finish - Yamaguchi</i>	

Select your sake with your preferred temperature

IPPIN recommended temperature

Warm “Jokan” 45°C - 

Cold 5 to 10°C - 

Room temperature or warm - 



卍 式光 | NIKO

688

Sake Hundred Niko is a luxury sake crafted in Niigata using a traditional 4-stage white malted rice brewing method, known as Shirokouji-yodanjikomi. **Niigata JP**

This sake undergoes slow, low-temperature fermentation to deliver a rich sweetness paired with refreshing acidity. Emphasising sustainability, it repurposes discarded rice bran to achieve a premium, crisp, and fresh taste.

卍 天彩 | AMAIRO - 500ML

788

Sake Hundred Amairo is a luxury sake crafted in Nara using the unique Ruijo method. This process replaces some of the brewing water with sake from a previous batch, fortifying the liquid and building its unique profile without adding yeast. **Nara JP**

The result is a complex flavour that is both sweet and tart, with a pronounced umami taste and notes of honey. This sake has a velvety mouthfeel and a long-lasting finish that is also sweet, tart, and rich with umami.

卍 百光 別誂 | BYAKKO BESPOKE

1288

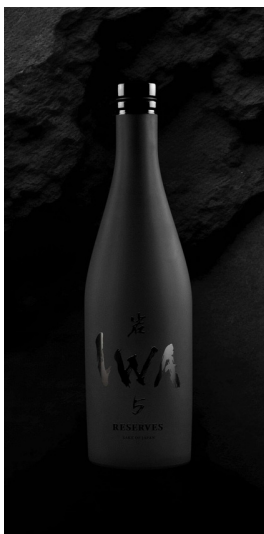
Sake Hundred Byakko Bespoke is a luxury sake crafted using Yamada Nishiki rice, which is meticulously polished to a rare 18% ratio over more than 200 hours. This process, along with the use of ultra-soft water, results in a sake with exceptional quality and clarity. **Yamagata JP**

The flavour and aroma profile is sophisticated, with notes of herbs, white pear, peach, and apple. It has a silky, smooth mouthfeel that gradually expands into a gentle tartness, followed by a pleasant alcohol bite and a pleasingly bitter finish with umami notes.

LUXURY SAKE | IWA 5

IWA

Sophisticatedly crafted by **Richard Geoffroy**, former Chef de Cave of **Dom Pérignon Champagne**, in Toyama, Japan. All vintages are produced as Assemblage, blending three rice varieties and five yeast strains together. Join his experiment in broadening the definition of sake at IPPIN.



🌸 IWA 5 - ASSEMBLAGE 3

658

Bottled 2021 - A racy expression with invigorating intensity and crystal-clear precision. The nose greets you with pure, bright, and finely defined aromas—more floral and vegetal than fruity—underscored by the signature whisper of white pepper. Let it breathe, and the complexity deepens into subtle, darker notes.

🌸 IWA 5 - ASSEMBLAGE 4

648

Bottled 2022 - A lightly sweet scent of coconut and marzipan, complemented by a subtle marine undertone. An appealing fusion of violet, earthiness and berries on the palate, followed by a signature lingering sansho peppery aftertaste.

🌸 IWA 5 - ASSEMBLAGE 5

638

Bottled 2023 - Delicately curated floral and fruity aromas resembling jasmine and plum. An exquisitely pure and well-balanced flavour of pear and petals, with a gentle minerality. Spiced, zesty finish.

SIGNATURE COCKTAILS

IPPIN's cocktail program is built around Japanese flavour structure – citrus, tea, umami, spice and texture. Each cocktail is designed to pair with contemporary Japanese dining, using house-made super juices, infused spirits, concentrates, dehydrated garnishes and low-waste preparation.

BRIGHT / REFRESHING

VIPER MARTINI

29

Komasa Mandarin Japanese Gin, Roku Gin,
St-Germain, Artisanal Pineapple Cordial,
Super Lime Juice

Garnished: Candied Mandarin

GEN

27

Black Garlic Infused Gin, Green Chartreuse, Umeshu,
Yuzu Vinegar, Elderflower Tonic

Garnished: Sesame Tuile

TEXTURAL / DINING COCKTAILS

MATCHA SOUR

25

Haku Japanese Rice Vodka, Rindo Matcha, Super
Lemon Juice, Agave Nectar

*** Contains Egg White ***

Garnished: Dehydrated Rose Petals

YUZU WHISKY SOUR

26

Toki Japanese Whisky, Yuzu Juice, Yuzu
Concentrate *** Contains Egg White ***

Garnished: Dehydrated Lemon

ICHIGO FOAM 

24

Malibu Rum, Strawberries-Orange-Mint Concentrate,

*** Contains Egg White ***

Garnished: Rindo Matcha

TIFFANY AOSHIMA

28

Vodka, Gin, Rum, Tequila, Cointreau, Blue Curaçao,
Midori, Super Lemon Juice, Pineapple Juice

Garnished: Dehydrated Lemon & Lime

TEA / SAVOURY / UMAMI

PINECO - JASMINE 

26

Umeshu, Malibu Rum, Jasmine Tea, Pineapple &
Mint Concentrate, Super Lemon Juice

Garnished: Dehydrated Pineapple

UMAMI APPLE

26

Haku Japanese Rice Vodka, Apple Juice,
Umami Dashi Concentrate, Super Lemon Juice

Garnished: Dehydrated Apple

MISO-TIKI

27

Bacardí Carta Blanca Rum, Diplomático Reserva
Exclusiva Rum, Orange Juice, Miso Concentrate,
Tabasco

Garnished: Cinnamon

SPICED / HEAT

WASABI MARGARITA

27

Wasabi Infused Tequila Blanco, Cointreau,
Lemon & Lime Super Juice

Garnished: Charcoal Oil, Wasabi Salt

KARAMI HOJICHA

27

Komasa Hojicha Gin, Cointreau,
Peach Concentrate, Lemon Juice

Garnished: Bird's Eye Chilli

GARI RIDE

26

Roku Japanese Gin, Umenoyado Ginger (Sake-Based),
Rosemary Concentrate, Super Lime Juice

Garnished: Torched Rosemary

Modern classics available upon request, with Japanese-led variations using yuzu, matcha, hojicha, umeshu and whisky where suitable.

 **Low ABV Option**
Approx. 4.5% ABV

SIGNATURE MOCKTAILS

Zero-waste: all peels are used for super juices, concentrates, purées and fruit-cookie garnishes.



LEMON POPTAIL 16
Popcorn Concentrate, Super Lemon Juice, Ginger Ale
Garnished w/ popcorn

FUJI MINT 17
Pineapple Mint Concentrate, Mint, Lemonade
Garnished w/ pineapple cookies

AUTUMN CRUSH 17
Strawberries, Mint, Cranberries, White Chocolate Syrup, Sparkling Mineral Water
Garnished w/ fresh strawberry, mint

FRUIT BOOM 18
Pineapple, Strawberries, Mint, Cranberries, Peach Concentrate, Elderflower Tonic
Garnished w/ orange slices

NICK & NORI 17
Apple Juice, Cranberry, Nori Concentrate, Super Lime Juice, Nori Sheet
Garnished w/ nori strip

MATCHA YUZUTO 18
Rindo Matcha, Yuzu Mix, Sparkling Mineral Water
Garnished w/ dehydrated lemon, mint

SOFT DRINKS

Coca-Cola	6.8	Fever-Tree Mediterranean Tonic Water	6.8
Coca-Cola Zero	6.8	Fever-Tree Elderflower Tonic Water	6.8
Sprite	6.8	Fever-Tree Premium Indian Tonic Water	6.8
Apple Juice	6.8	Fever-Tree Ginger Beer	6.8
Orange Juice	6.8	Fever-Tree Ginger Ale	6.8
Pineapple Juice	6.8	Long Rays Pacific Tonic	6.8
Lemon Lime Bitters	6.8	San Pellegrino (Sparkling) 250mL / 1L	5.8 / 12.8

IPPIN Japanese Whisky Selection

NIKKA WHISKY DISTILLING

SHINOBU DISTILLERY

SUNTORY WHISKY DISTILLERIES

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JAPANESE WHISKY

Format: style / aroma / palate



SPIRITS CAN BE SERVED

NEAT

ON NORMAL ICE

ON THE CRYSTAL ROCK / ADDITIONAL \$1

WITH MIXER / ADDITIONAL \$2

NIKKA WHISKY DISTILLING | ニッカウヰスキー

	30ML
Coffey Grain	28
<i>Corn-based, sweet mellow, American oak</i>	
Coffey Malt	28
<i>Column-distilled malt, crème caramel, silky, rounded finish</i>	
Taketsuru Pure Malt	30
<i>Blended, elegant softness, smokiness</i>	
Miyagikyo Single Malt	32
<i>Sherry-cask influence, estery aromas</i>	
Yoichi Single Malt	32
<i>Aromatic, smoky, fruity</i>	

SHINOBU DISTILLERY | 新潟麦酒 忍蒸溜所

	30ML
Shinobu Blended	32
<i>Blended 50% malt / 50% grain, refreshing, mint, grass</i>	
Shinobu Pure Malt 10 Y0	28
<i>Blended, vanilla, flower, fresh wood barrel, maltose</i>	
Shinobu Pure Malt 15 Y0	48
<i>Blended, deep wood aroma, ripe fruit, spiced</i>	

SUNTORY WHISKY DISTILLERIES | サントリー

	30ML
Toki Blended (House Whisky)	12
<i>Blended, subtly sweet, spicy finish</i>	
Chita Distillery Single Grain	16
<i>Dried fruit, creamy</i>	

SUNTORY WHISKY DISTILLERIES | サントリー

.....	30ML
Hibiki Harmony	32
<i>Blended, honey, buttery</i>	
Hibiki Blender's Choice	52
<i>Blended, rich toffee, green apple</i>	
Hibiki Blossom 2022 Limited Edition	88
<i>Blended, honey, sakura mochi</i>	
Hibiki 21 YO Mount Fuji Limited Edition	205
<i>Blended, elegant, sweet, complex, dried fruit, strawberry jam</i>	
Yamazaki Distiller's Reserve Single Malt	26
<i>Sherry oak, plum, smoke, coffee and chocolate</i>	
Yamazaki Single Malt 12 YO	48
<i>Ripened fruit, sweet vanilla cherry wood</i>	
Yamazaki Single Malt 18 YO	230
<i>Mizunara oak, dark fruit, spice finish</i>	
Hakushu Distiller's Reserve Single Malt	26
<i>Peppermint, yuzu, grapefruit</i>	
Hakushu Single Malt 12 YO	48
<i>Basil, sweet pear, mint</i>	
Hakushu Single Malt 18 YO	230
<i>Ripe pear, jasmine, mango</i>	

SPIRITS CAN BE SERVED

NEAT

ON NORMAL ICE

ON THE CRYSTAL ROCK /ADDITIONAL \$1

WITH MIXER /ADDITIONAL \$2

IPPIN Japanese Gin Selection

SUNTORY | サントリー

KOMASA | 小正醸造

SAKURAO | 桜尾

KYOTO DISTILLERY | 季の美

KIKKA | 橘花ジン

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JAPANESE GIN

Format: style / aroma / palate



SPIRITS CAN BE SERVED

NEAT

ON NORMAL ICE

ON THE CRYSTAL ROCK / ADDITIONAL \$1

WITH MIXER / ADDITIONAL \$2

SUNTORY | サントリー

	30ML
Roku Gin (House Gin)	12
6 Selected Botanicals, sakura flower, sakura leaf, sencha tea, gyokuro tea, sansho pepper, yuzu	

KOMASA GIN | 小正醸造

	30ML
Komasa Hojicha Gin	26
Rice shōchū based gin, hojicha flavour	
Komasa Ichigo Gin	26
Rice shōchū based gin, strawberry flavour	
Komasa Komikan	26
Rice shōchū based gin, mandarin flavour	

SAKURAO | 桜尾

	30ML
Sakurao Limited Gin (multiple-award-winning at World Gin Awards)	38
Crafted with 17 specially selected botanicals, fresh juniper, bright citrus, and a clean, dry finish.	

KYOTO DISTILLERY | 季の美

	30ML
Ki No Bi Dry Gin	24
Yuzu, Japanese botanicals, ginger finish	
Ki No Tea Dry Gin	28
Sweet, white chocolate, roasted green tea finish	
Ki No Bi Sei Dry Gin	34
Bamboo, clarity and harmony, well-balanced	

KIKKA | 橘花ジン

	30ML
KIKKA - Navy Strength (59% ABV)	38
Rice-spirit-based gin, tachibana, touki leaves and juniper berries.	

WHISKY / WHISKEY
COGNAC / BRANDY
GIN
VODKA
TEQUILA
RUM
JAPANESE SHŌCHŪ

蒸留酒和酒

SPIRITS & LIQUEURS

APÉRITIFS & DIGESTIFS OPTIONS

SPIRITS CAN BE SERVED

NEAT

ON NORMAL ICE

ON THE CRYSTAL ROCK / ADDITIONAL \$1

WITH MIXER / ADDITIONAL \$2

APÉRITIF LIQUEURS

	30ML
Cointreau (Orange)	10
Domaine de Canton (Ginger)	10
Paraiso (Lychee)	11
St-Germain (Elderflower)	11
Rinomato Bitter Scuro (Campari style, bitter)	11
Campari	10
Pavan (Muscat Grapes)	12

DIGESTIF LIQUEURS

	30ML
Mr. Black (Coffee)	11
Maraschino	10
Wenneker Peach Schnapps	10
Chambord (Blackberry)	10
Disaronno (Almond)	10
Frangelico (Hazelnut)	10
Luxardo Cherry	12
Rozès Porto Tawny	11
Walcher Noisetto (Hazelnut)	10
Chartreuse (Green)	15

WHISKY / WHISKEY

	30ML
Glenmorangie The Original 12YO Single Malt	12
Lagavulin 16YO Single Malt	24
Ardbeg Corryvreckan Single Malt	22
Ardbeg Wee Beastie 5YO Single Malt	13
Woodford Reserve	12
Woodford Reserve Double Oaked	13
Jack Daniel's Single Barrel Select	14
Kavalan Solist Single Malt (59% ABV)	49

2015 World's Best Single Malt Whisky

COGNAC / BRANDY

	30ML
Hennessy V.S.O.P.	15
Hennessy X.O. (Digestif Option)	36
Delamain Pale & Dry X.O. (Digestif Option)	30
Imbibis Shiraz Brandy Single Cask	14

GIN

	30ML
Peddler's Eastern Rare Gin (Shanghai handcrafted)	16
Hendrick's Dry Gin	14
Poor Toms Sydney Dry Gin	12
Scapegrace Dry Gin	11
Scapegrace Black Gin	12
Tanqueray N° 10	14
Whitley Neill Rhubarb and Ginger Gin	11
Whitley Neill Blackberry Gin	11
Whitley Neill Raspberry Gin	11
Ink Gin	12
Imbibis Jacaranda Gin (handcrafted)	13

VODKA

	30ML
Suntory Haku (Rice Vodka)(House Vodka)	12
Belvedere	12
Grey Goose	15

TEQUILA

	30ML
Volcán de Mi Tierra Blanco Tequila (House Tequila)	12
Volcán de Mi Tierra Añejo Cristalino Tequila	15
Tequila Herradura Añejo	15
Don Julio Blanco	14
Clase Azul Reposado	45

RUM

	30ML
Bacardí Carta Blanca Rum (House Rum)	11
Havana Club Añejo 3 Años Rum	11
Diplomático Mantuano Rum (Vanilla and delicate spiciness)	12
Diplomático Rum Reserva Exclusiva (Multi award-winning rum)	13
Captain Morgan Spiced Rum	11

JAPANESE SHŌCHŪ

	30ML
Oita Ryu No Hitomi - Shōchū Sherry Cask	25
Daiyame Imo Shōchū	20

MOUTAI

	15ML
Kweichow Moutai - Flying Fairy Baijiu 2020 (52% ABV)	48
Kweichow Moutai - Flying Fairy Baijiu 2024 (52% ABV)	44

UMESHU & YUZU SHU

Japanese Apéritifs & Digestifs Options - A sweet and aromatic selection to end your meal on a refreshing note. Umeshu offers rich plum flavours with a delicate balance of sweetness and acidity, while Yuzu Shu delivers a vibrant citrus twist with a crisp, zesty finish. Ideal as a digestif or paired with dessert.

UMESHU & YUZU SHU CAN BE SERVED

NEAT

ON NORMAL ICE

ON THE CRYSTAL ROCK / ADDITIONAL \$1

WITH MIXER / ADDITIONAL \$2

UMESHU (60ML)

	60ML
Suntory Umeshu Yamazaki Cask Matured Plum	28
Hakutsuru Umeshu Genshu	18
Choya Premium Umeshu (3YO aged)	22
Umenoyado Black Label Umeshu	17
Shiki Ume Hojicha Umeshu (Tea infused)	18

YUZU SHU (60ML)

	60ML
Umenoyado Yuzu Shu	17
Chiyomusubi Ultra Yuzu	18
Kitajima Sea Salt Yuzushu	16

UMENOYADO | 梅乃宿酒造 (60ML)

	60ML
Founded in Nara in 1893 , known for over 130 years of sake brewing and its innovative fruit liqueurs, including the popular Aragoshi series.	
Aragoshi Ginger	18
Aragoshi Mikan Shu (orange)	18
Aragoshi Lychee	18



COFFEE & TEA (MARUKYU KOYAMAEN)

.....

Founded in Uji, Kyoto in 1704; recognised at the 74th National Tea Competition in 2020.

Teas will be served with 300ml water at 60°C - 80°C, refillable

300ml

HOJICHA | ROASTED JAPANESE GREEN TEA

12

御所かおり Goshu Kaori

GENMAICHA | GREEN TEA W/ ROASTED RICE

12

高千穂 Takachiho

GYOKURO | GREEN TEA

14

天祥 Tensho

MATCHA IN TEAPOT / MATCHA LATTE

.....

Matcha will be served with 140ml water/milk, served without sugar, non-refillable

180ml

五十鈴 Isuzu

14

雲鶴 Unkaku

24

COFFEE

.....

180ml

Espresso

3.8

Piccolo

4.8

Long Black

6.8

Latte

6.8

Extra shot

0.5

NOTICE: 5% SATURDAY, 10% SUNDAY SURCHARGE APPLIES TO ALL TRANSACTIONS.
1.2% CARD SURCHARGE APPLIES.

MORE ABOUT IPPIN



CHEF HATTED AWARD 2024



CHEF HATTED AWARD 2025



CHEF HATTED AWARD 2026



READERS' CHOICE 2025
BEST JAPANESE