

IPPIN

JAPANESE DINING

IPPIN Wine & Sake Selection

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

Peter Scudamore-Smith, renowned as a Master of Wine, has crafted a wine menu that perfectly marries traditional reverence with a flair for innovation. Accompanying each wine on this meticulously curated list is a personal note from Scudamore-Smith himself. These notes provide insights and anecdotes, enriching the experience of each selection and offering a unique window into the world behind every bottle. His approach adds a personal touch, bridging the gap between the wine and the enthusiast, and making the menu not just a selection of fine wines but a journey narrated by one of the industry's most esteemed experts.



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



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SAKE FLIGHT

IPPIN's sake sommelier has selected three exceptional sakes for each Sake Flight. The flights will guide you through a journey from crisp dryness to elegant sweetness, with one featured sake being updated irregularly. Each sake is served in a 30ml pour.

SAKE FLIGHT IPPIN SELECTION  CORAVIN™		28pp
Kozaemon Daiginjo - Bright, pineapple, saccharine - Gifu		/ by bottle 138
Urakasumi Zen Junmai Ginjo - Crisp, steamed rice, muscat - Miyagi		/ by bottle 148
Sommelier's Selection - Featured Sake		

SAKE FLIGHT PREMIUM SELECTION  CORAVIN™		38pp
Tengumai Yamahai Junmai Daiginjo - Lactic, green banana - Ishikawa		/ by bottle 248
Dassai 39 Junmai Daiginjo - Modern, white flower, peach - Yamaguchi		/ by bottle 188
Sommelier's Selection - Featured Sake		

JAPANESE BEER ON TAP

	300ml / 400ml	
Asahi Super Dry (Draft beer imported from JP)	13	16
Orion Island Pale Ale (Draft beer imported from JP)	13	-

JAPANESE BEER / CIDER (330ML)

Kirin Ichiban	12
Asahi Super Dry 3.5%	11
Asahi Super Dry 0.0% (Non - Alcoholic)	9
Rekorderlig Wild Berries Cider	13

SIGNATURE COCKTAIL | カクテル

Zero-waste cocktail menu, all peels used for super juice, concentrates puree make fruit cookies garnish etc...

SAKE NEGRONI (New Cocktail) 27

Tengumai Jikomi Sake, Butter-Washed
Shiso Liqueur, Aperol, Campari

Garnished w/ Bamboo Leaf

YUZU WHISKY SOUR (Best Seller) 26

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

Garnished w/ Dehydrated Lemon

MATCHA SOUR (Best Seller) 25

Haku Japanese Rice Vodka, Rindo Matcha,
Super Lemon Juice, Agave Nectar
** Contains Egg White **

Garnished w/ Dehydrated Rose Petals

UMAMI APPLE (Savory aftertaste) 26

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

Garnished w/ Dehydrated Apple

WASABI MARGARITA (Hot, hot, hot!) 27

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

Garnished w/ Charcoal Oil, Wasabi Salt

TIFFANY AOSHIMA (Strong Alc taste) 28

Vodka, Gin, Rum, Tequila, Cointreau, Blue
Curacao, Midori, Super Lime Juice, Pineapple

Garnished w/ Dehydrated Lemon & Lime

PINECO - JASMINE (Tea Based) 26

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

Garnished w/ Dehydrated Pineapple

VIPER MARTINI (New Cocktail) 29

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

Garnished w/ Candied Mandarin

ICHIGO FOAM (Low Alcohol Option, 0.6 SD) 24

Malibu Rum, Strawberries, Orange, Mint
Concentrate, Rindo Matcha
** Contains Egg White **

Garnished w/ Rondo Matcha

GARI RIDE (Refreshing) 26

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

Garnished w/ Torched Rosemary

- CLASSIC COCKTAILS AVAILABLE UPON REQUEST -

SIGNATURE MOCKTAIL

Zero-waste, all peels used for super juice, concentrates puree make fruit cookies garnish etc...

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

Recommended Food Pairing: Expertly selected to complement our menu. Enhance your experience by pairing with our chef's specialties for a harmonious balance of flavors.

WINE / SAKE BY GLASS

At IPPIN we use **Coravin** to keep the original condition



Country Abbreviations on Our Wine List:

AU - Australia, **DE** - Germany, **IT** - Italy, **FR** - France
JP - Japan, **NZ** - New Zealand, **AUT** - Austria, **CL** - Chile

SPARKLING/ CHAMPAGNE 125ML

Charles Lafitte Sparkling Rosé (Good Pairing - Fish, w/ Creamy Sauces) 19

French rustic, chardonnay, syrah blush **NV - Gard FR**

Champagne Bollinger Special Cuvée (Perfect Pairing - Oysters, Scallops) 36

Great, pinot noir dominant **NV - Ajy FR**

Champagne Pommery Apanage (Good Pairing - Seafood) 36

Food style, textured for gourmets **NV - Reims FR**

Crémant de Bourgogne (Parigot) La Sentinelle (Good Pairing - Chicken Karaage) 26

Blanc de blancs-chardonnay **NV - Burgundy FR**

Taltarni Victorian Brut Cuvée (Good Pairing - Seafood) 16

Pinot Noir, Chardonnay, Meunier **NV - Victoria AU**

WHITE WINE 150ML / 250ML

Domaine Passy Le Clou Petit Chablis (Good Pairing - Oysters) 29 / 42

Linear chardonnay **2022 - Chablis FR**

Wittman 100 Hugel Riesling (Good Pairing - Salad) 22 / 32

Light bodied, dry **2022 - Rheinhessen DE**

Hidden Creek Viognier (Good Pairing - Scallops, Shrimp) 23 / 33

Snappy style, rich **2023 - Ballandean AU**

Domäne Wachau Grüner Veltliner Terrassen (Good Pairing - Rice dishes) 22 / 32

Classic, light, dry **2023 - Wachau AUT**

Villa Maria Earthgarden Sauvignon Blanc (Most Awarded Winery NZ) 18 / 25

Organic, aromatic **2023 - Marlborough NZ**

Colterenzio Pinot Grigio (Perfect Pairing - Sushi-Sashimi) 19 / 27

Grapefruit, spice, lean **2023 - Alto Adige IT**

Deep Woods Chardonnay (Good Pairing - Shellfish) 20 / 28

Youthful style, apple, fresh mint, citrus **2024 - Margaret River AU**

Duet (Louis Latour) Chardonnay Viognier (Good Pairing - Moderately Spicy Dishes) 23 / 33

Succulent, full, 50 Chardonnay /50 Viognier **2021 - Ardeche FR**

ROSE 150ML / 250ML

La Petite Note Bleue Rosé (Good Pairing - Aperitifs, Seafood) 22 / 32

Classic pale & succulent, dry Mediterranean drink **2023 - St Tropez, Provence FR**

Golden Grove Rosé Brosé (Good Pairing - Sashimi Tacos) 19 / 27

4 grapes, textural, pale **2024 - Ballandean AU**

RED WINE 150ML / 250ML

Punt Road Gamay (Good Pairing - Robata Duck Breast) 25 / 37

Light body, aromatic Gamay **2023 - Yarra Valley AU**

Crittenden Estate Peninsula Pinot Noir (Good Pairing - Yakitori) 23 / 33

Perfume, delight, fine-grained tannins **2024 - Mornington AU**

Haan Estate Shiraz (Perfect Pairing - AU Wagyu Sirloin, Onion) 24 / 35

Chocolate, full body **2021 - Barossa Valley AU**

Richard Hamilton Little Road Shiraz (Good Pairing - Miso Eggplant) 17 / 25

Soft, medium body **2021 - McLaren Vale AU**

S. C. Pannell Basso Garnacha (Good Pairing - JP Wagyu Sirloin) 22 / 32

Silky, glistening tannins **2022 - McLaren Vale AU**

Leconfield Cabernet Sauvignon (Good Pairing - Pork Skewers, Full Flavoured Meat) 24 / 35

Cedar, currant **2021 - Coonawarra AU**



	IPPIN Junmai Daiginjo (Perfect Pairing - Sashimi)	18
	<i>Subtle, pear, apple - Ibaraki</i>	
	Denshin Yuki Junmai Ginjo (Good Pairing - Sushi)	23
	<i>Luscious, juicy, opulent - Fukui</i>	
	Tatenokawa Honryukarakuchi Junmai Daiginjo (Good Pairing - Yakitori)	22
	<i>Complex, berry, umami - Yamagata</i>	
	Tengumai Yamahai Jikomi Junmai (Perfect Pairing - Sukiyaki)	24
	<i>Full-bodied, earthy, umami - Ishikawa</i>	
	 Emishiki Junmai Daiginjo Sensation White (Good Pairing - Glacier 51 Tooth-Fish)	28
	<i>Natural, tropical, lactic - Shiga</i>	
	 Hakutsuru Blanc (Good Pairing - Dessert w/ Walnuts)	16
	<i>Light & sweet, junmai - Hyogo</i>	



Select your sake with your preferred temperature

IPPIN recommended temperature

- Warm “Jokan” 45°C - 
- Cold 5 to 10°C - 
- Both - 
- Serve with wine glass - 

Temperature of our wine

Sparkling Wine kept at 5-8 degree

White Wine kept at 7-11 degree

Red Wine kept at 14 degree

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WINE BY BOTTLE

All vintages and prices are subject to change without notice



Gabriel-Glas that Michelin-worthy wine
glass to sip like a Star

LEHMANN
REIMS • FRANCE

Lehmann Reims Jamesse Glass that give
the aromatic fragrances time to break free

SPARKLING / CHAMPAGNE

	BOTTLE
Champagne Bollinger Special Cuvée	195
<i>Great, pinot noir dominant NV - Aÿ FR</i>	
Champagne Bollinger Rosé	350
<i>Elegant, 7% pinot noir driven rosé NV - Aÿ FR</i>	
Champagne Pommery Apanage	195
<i>Food style, textured for gourmets NV - Reims FR</i>	
Charles Lafitte Rosé Prestige	110
<i>Rustic sparkling, chardonnay & syrah NV - Gard FR</i>	
Crémant de Bourgogne (Parigot) La Sentinelle	150
<i>Blanc de blancs, chardonnay NV - Burgundy FR</i>	
Taltarni Victorian Brut Cuvée	80
<i>Pinot noir, chardonnay, meunier NV - Victoria AU</i>	
Champagne Dom Pérignon	950
<i>Elegant, citrus, toasted brioche - 2013 - Épernay FR</i>	
Champagne Ace of Spades Brut - Armand de Brignac	980
<i>40% Pinot, 40% Chardonnay, 20% Meunier - NV - Chigny-les-Roses FR</i>	
Champagne Ace of Spades Brut Rosé - Armand de Brignac	1280
<i>50% Pinot, 40% Meunier, 10% Chardonnay - NV - Chigny-les-Roses FR</i>	
Champagne Louise Pommery Cuvée	725
<i>60% Chardonnay and 40% Pinot Noir, Top-of-house - 2005 - Reims FR</i>	
Champagne Pol Roger Blanc de Blancs	380
<i>Traditional method, classically made - 2015 - Épernay FR</i>	
Champagne Ruinart Brut	350
<i>Fine, super elegant - NV - Reims FR</i>	

WHITE WINE

	BOTTLE
Hakutsuru Blanc (Sake Made with Wine Yeast)	75
<i>Light & slightly sweet, junmai NV - Hyogo JP</i>	
Domaine Passy Le Clou Petit Chablis	119
<i>Linear, mineral chardonnay 2022 - Chablis FR</i>	
Le Clos Galerne - Balande en Chemin	128
<i>Raspy acidity of chenin blanc 2020 - Anjou Loire FR</i>	
Parish Sorell Riesling	97
<i>Cool, crystalline acids 2024 - Coal River AU</i>	
Ridgemill Estate Riesling	80
<i>Cool, nervy acids 2023 - Severnlea AU</i>	
Doctor L (Loosen) Dry Riesling	75
<i>Ultra cool, trocken, citrus 2023 - Mosel DE</i>	
Tapanappa Riesling	84
<i>Aromatic flowers & spice, lemon curd, crispy 2023 - Eden Valley AU</i>	
Wittman 100 Hugel Riesling	84
<i>Light bodied, dry 2022 - Rheinhessen DE</i>	
Domäne Wachau Grüner Veltliner Terrassen	84
<i>Classico, light, dry 2023 - Wachau AUT</i>	
Mordrelle Grüner Veltliner Basket Press	95
<i>Spice, white pepper, mid-weight 2023 - Adelaide Hills AU</i>	
Villa Maria Earthgarden Sauvignon Blanc	75
<i>Organic, aromatic 2023 - Marlborough NZ</i>	
Xanadu Vinework Sauvignon Blanc Semillon	84
<i>Aromatic, heady 2022 - Margaret River AU</i>	
Colterenzio Pinot Grigio	75
<i>Grapefruit, spice, lean 2023 - Alto Adige IT</i>	

WHITE WINE

	BOTTLE
Ladoix 1e Cru (Maratray-Dubreuil) En Naget Chardonnay	160
<i>Power Chardonnay 2018 - Burgundy FR</i>	
Driftwood Chardonnay	180
<i>Elegant and classic, linear 2023 - Margaret River AU</i>	
Travellers Chardonnay	82
<i>Melon, mint, honied 2019 - Ballandean AU</i>	
Deep Woods Chardonnay	75
<i>Youthful style, apple, fresh mint, citrus 2024 - Margaret River AU</i>	
Cherubino Chardonnay	220
<i>Grapefruit, power 2023 - Margaret River AU</i>	
Duet (Louis Latour) Chardonnay Viognier	88
<i>Succulent, full, 50 Chardonnay /50 Viognier 2021 - Ardeche FR</i>	
Hidden Creek Viognier	100
<i>Snappy style, rich 2023 - Ballandean AU</i>	
Mercurey (Château de Chamirey) 1er La Mission	268
<i>Peach, spice, chardonnay 2019 - Mercurey FR</i>	
Criots-Bâtard Montrachet (Louis Latour) Chardonnay	1080
<i>Grand cru, elegant 2011 - Beaune FR</i>	
Chablis 1 er Cru (Charly-Nicolle) Mont de Milieu	250
<i>Crispy, light textured, diamond-like acidity 2022 - Bourgogne FR</i>	
Mount Mary Triolet (Sauvignon, Semillon, Muscadelle)	260
<i>Lemon, fineness, bodied 2021 - Yarra Valley AU</i>	
Mount Mary Chardonnay	350
<i>Nuts, concentration 2021 - Yarra Valley AU</i>	

ROSÉ

BOTTLE

La Petite Note Bleue Rosé

84

Floral aromas, dry 2023 - St Tropez, Provence FR

Golden Grove Rosé Brosé

70

4 Grapes, textural, pale 2024 - Ballandean AU

Glassware selection

Gabriel-Glas that Michelin-worthy
wine glass to sip like a Star

"Gabriel-Glas is a true universal wine glass
that is flattering to all types of wine; red,
white, rosé, and sparkling."

Gabriel-Glas by René Gabriel.



RED WINE

	BOTTLE
Punt Road Gamay	97
<i>Light body, aromatic - 2023 Yarra Valley AU</i>	
Château Pierre-Bise Gamay	130
<i>Fragrant red fruits, very soft - 2022 Anjou, Loire Valley FR</i>	
Yering Station Village Pinot Noir	75
<i>Cherry, smoke - 2024 Yarra Valley AU</i>	
Crittenden Estate Peninsula Pinot Noir	88
<i>Perfume, delight, fine-grained tannins - 2024 Mornington AU</i>	
Foggy Hill Pinot Noir	160
<i>Bright, fresh & lithe - 2023 Fleurieu AU</i>	
Savigny-lès-Beaune (Pierre Guillemot) Vieilles Vignes	220
<i>Cherry, vibrant - 2020 Burgundy FR</i>	
Craggy Range Appellation Pinot Noir	95
<i>Cherries, rich - 2024 Martinborough NZ</i>	
S.C. Pannell Old McDonald Grenache	185
<i>Elegant, fragrant, new wave - 2022 Blewitt Springs AU</i>	
Xanadu Shiraz	130
<i>Silky, subtle - 2020 Margaret River AU</i>	
Voyager Shiraz	110
<i>Opulent, light body - 2020 Margaret River AU</i>	
Bests Hamill Shiraz	172
<i>Spice, clove, old Victorian - 2019 Great Western AU</i>	
Richard Hamilton Little Road Shiraz	92
<i>Soft, medium body - 2020 McLaren Vale AU</i>	

RED WINE

	BOTTLE
S.C. Pannell Basso Grenache	84
<i>Spice, elegance - 2022 McLaren Vale AU</i>	
Bethany Blue Quarry Grenache	132
<i>Old Vine, spirited - 2021 Barossa Valley AU</i>	
Travellers Shiraz Viognier	80
<i>Violets, spice, light-boiled - 2019 Ballandean AU</i>	
Ventisquero Queulat Carménère	132
<i>Textured, Bordeaux varietals - 2021 Maipo Valley CL</i>	
Leconfield Cabernet Sauvignon	92
<i>Cedar - 2021 Coonawarra AU</i>	
Haan Estate Shiraz	92
<i>Chocolate, full body - 2021 Barossa Valley AU</i>	
Gevrey Chambertin (Faiveley) Vieilles Vignes	380
<i>Rich, soft, pinot noir - 2022 - Gevrey Chambertin FR</i>	
Barolo (Oberto) La Morra	250
<i>Clever nebbiolo 2019 - Barolo IT</i>	
Mount Mary Quintet	350
<i>Cabernet, Merlot, Franc, Malbec, Verdot 2021 - Yarra Valley AU</i>	
Ben Glaetzer Eye of Rã Shiraz	1380
<i>Black berries, fresh-cut cedar 2018 - Barossa Valley AU</i>	

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Select your sake with your preferred temperature

IPPIN recommended temperature

Warm “Jokan” 45°C - 

Cold 5 to 10°C - 

Both - 

Serve with wine glass - 

SAKE BY BOTTLE

Serve in Ice Dispenser for Sake



Want to know more about sake?

Sake is also 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

JUNMAI DAIGINJO

Aromatic, delicate, light BOTTLE

 IPPIN Junmai Daiginjo (1.8L / 4.5L) 198 / 588

*Subtle, pear, apple - **Ibaraki***

 Hakutsuru Junmai Daiginjo (720ml) 78

*Traditional, malic, grainy - **Hyogo***

 Denshin Rin Junmai Daiginjo (720ml / 1.8L) 148 / 318

*Honeydew, nectarine, lingering- **Fukui***

 Tatenokawa Honryukaraguchi Junmai Daiginjo (720ml) 138

*Complex, berry, umami - **Yamagata***

 Hakkaisan Yukimuro (Snow Aged) Junmai Daiginjo 3Y (720ml) 188

*Creamy, dried fruit, vanilla - **Niigata***

 Dassai 45 Sparkling (360ml) 56

*Mousse-like, pear, cereal - **Yamaguchi***

 Dassai 39 Junmai Daiginjo (720ml) 188

*Modern, white flower, peach - **Yamaguchi***

  Kamoshibito Kuheiji Sauvage - The Wild Omachi (720ml) 198

*Botanical, ripe fruit, citrus peel - **Aichi***

  Kamoshibito Kuheiji Eau Du Desir - Water of Hope (720ml) 198

*Floral, apricot, white pepper - **Aichi***

  Emishiki Junmai Daiginjo Sensation White (720ml) 148

*Natural, tropical, lactic - **Shiga***

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

JUNMAI GINJO

Balanced, Vivid, Clean BOTTLE

	Kozaemon Bizenomachi Junmai Ginjo (720ml)	
	<i>Mouth-coating, banana, rice flour - Gifu</i>	138
	Denshin Yuki Junmai Ginjo (720ml)	
	<i>Luscious, juicy, opulent - Fukui</i>	138
	Urakasumi Zen Junmai Ginjo (720ml)	
	<i>Straight-forward, steamed rice, muscat - Miyagi</i>	148
	Chiebijin Junmai Ginjo Seijuku Hattanishiki (720ml)	
	<i>Mellow, banana cake, mochi - Oita</i>	185
	 Miinokotobuki Junmai Ginjo (Wine Yeast)(720ml)	
	<i>Tart, apricot, cocoa - Fukuoka</i>	158

JUNMAI

Versatile, Bold, Funky BOTTLE

	Tengumai Yamahai Jikomi Junmai (720ml)	128
	<i>Full-bodied, earthy, umami - Ishikawa</i>	
	Asabiraki Suijin Junmai Okarakuchi (300ml)	60
	<i>Robust, genmai, nutty - Iwate</i>	
	 Abe Black Junmai (720ml)	198
	<i>Tangy, plum, green banana - Niigata</i>	
	Mutsu Hassen Tokubetsu Junmai Red Label (720ml)	198
	<i>Rich, apple, confectionary - Aomori</i>	
	 Sharaku Junmai (720ml)	188
	<i>Once-pasteurised, smooth, pomelo - Fukushima</i>	

DAIGINJO

Fragrant, Elegant, Smooth BOTTLE

-  Kozaemon Daiginjo (720ml) 138
- Bright, pineapple, saccharine - **Gifu***
-  Kokuryu Crystal Dragon Daiginjo (720ml) 198
- Muted, grassy, melon skin - **Fukui***

Select your sake with your preferred temperature

IPPIN recommended temperature

- Warm “Jokan” 45°C - 
- Cold 5 to 10°C - 
- Both - 
- Serve with wine glass - 

PREMIUM SAKE BY BOTTLE

..... BOTTLE

 Tengumai Yamahai Junmai Daiginjo (720ml) 248

*Lactic driven by the traditional brewing technique of Yamahai. Fresh scent of unripened banana and Granny Smith. Tank-matured for 2 years - **Ishikawa***

 Kozaemon Junmai Daiginjo 40 (720ml) 380

*Brewed with Aiyama, a prestigious variety of sake rice. Luscious sweetness of strawberry and cotton candy. Full-bodied with a velvety texture - **Niigata***

 Dassai 23 Junmai Daiginjo (720ml) 288

*The paradigm of modern style ginjo. A clean aroma of blossoms followed by a juicy, pear-like fruitiness and a honey-esque finish - **Yamaguchi***

 Dassai Beyond Junmai Daiginjo (720ml) 1480

*Acclaimed as the 'perfect sake'. Exceptionally silky touch with one of the most elegant and floral aromas found in any sake - **Yamaguchi***

Continues Next Page - with the most special selection for this year

Select your sake with your preferred temperature
IPPIN recommended temperature

- Warm "Jokan" 45°C - 
- Cold 5 to 10°C - 
- Both - 



卍 弐光 | 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.

This sake undergoes slow, low-temperature fermentation to deliver a rich sweetness paired with refreshing acidity. Emphasizing 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.

The result is a complex flavor 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 Yamadanishiki 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.

The flavor 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**, the fifth chef de cave for **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

638

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

638

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 and zesty finishing.

IPPIN Japanese Whisky Selection

NIKKA WHISKY DISTILLING

SHINOBU DISTILLERY

SUNTORY WHISKY DISTILLERIES

ジャパニーズウイスキー

JAPANESE WHISKY

Description below: type - smells note - taste note



SPIRIT CAN BE SERVED AS

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>Non-pot stillled "whisky", silky, creme caramel</i>	
Taketsuru Pure Malt	30
<i>Blended, elegant softness, smokiness</i>	
Miyagikyo Single Malt	32
<i>Sherry wooded, 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 YO	28
<i>Blended, vanilla, flower, fresh wood barrel, maltose</i>	
Shinobu Pure Malt 15 YO	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 Blenders Choices	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 Distillers Reserve Single Malt	26
<i>Sherry wooded plum, hints of smoky, coffee, chocolate</i>	
Yamazaki Single Malt 12 YO	48
<i>Ripened fruit, sweet vanilla cherry wood</i>	
Yamazaki Single Malt 18 YO	230
<i>Fruit mizunara aromas, blackberry, dark chocolate, spicy finish</i>	
Hakushu Distillers 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>	

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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

Description below: type - smells note - taste note



SPIRIT CAN BE SERVED AS

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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
<i>6 Selected Botanicals, Sakura flower, sakura leaf, sencha tea, gyokuro tea, sansho pepper, yuzu</i>	

KOMASA GIN | 小正醸造

	30ML
Komasa Hojicha Gin	26
<i>Hojicha flavour, rice shōchū based gin</i>	
Komasa Ichigo Gin	26
<i>Strawberry flavour, rice shōchū based gin</i>	
Komasa Komikan	26
<i>Mandarin flavour, rice shōchū based gin</i>	

SAKURAO | 桜尾

	30ML
Sakurao Limited Gin (multiple award winner at World Gin Awards)	38
<i>17 specially selected botanicals</i>	

KYOTO DISTILLERY | 季の美

	30ML
Ki No Bi Dry Gin	24
<i>yuzu, japanese botanicals, ginger finish</i>	
Ki No Tea Dry Gin	28
<i>sweet, white chocolate spreads, roasted green tea finish</i>	
Ki No Bi Sei Dry Gin	34
<i>bamboo, cleanness and harmony, well-balanced</i>	

KIKKA | 橘花ジン

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

APÉRITIFS & DIGESTIFS OPTIONS

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SPIRIT & LIQUOR

SPIRIT CAN BE SERVED AS
NEAT
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WITH MIXER /ADDITIONAL \$2

WHISKY / WHISKEY BY SHOT

.....	30ML
X by Glenmorangie Single Malt	12
Lagavulin 16 years Single Malt (Not a harsh peaty taste but very subtle)	24
Ardbeg Corryvreckan Single Malt	22
Ardbeg Wee Beastie 5 years Single Malt	13
Woodford Reserve	12
Woodford Reserve Double Oaked	13
Jack Daniel's Single Barrel Select	14
Kavalan Solist Single Malt (59% ABV) (2015 "World's Best Single Malt Whisky")	49

COGNAC / BRANDY BY SHOT

.....	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 BY SHOT

.....	30ML
Jinzu Distinctively Crafted Gin (Japanese Gin)	12
Peddler's Eastern Rare Gin (Shanghai hand crafted)	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 (Hand crafted)	13

VODKA BY SHOT

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

TEQUILA BY SHOT

	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 BY SHOT

	30ML
Havana Club Añejo 3 Años Rum	11
Bacardí Carta Blanca 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	20
Hida Takayama Yomogi	20

MOUTAI

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

APÉRITIF LIQUEUR BY SHOT

	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 LIQUEUR BY SHOT

	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

UMESHU & YUZU SHU

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

UMESHU (60ML)

	30ML
Suntory Umeshu Yamazaki Cask Matured Plum	28
Hakutsuru Umeshu Genshu	18
Choya Premium Umeshu (3 years aged)	22
Umenoyado Black Label Umeshu	17

YUZU SHU (60ML)

	30ML
Umenoyado Yuzu Shu	17
Chiyomusubi Ultra Yuzu	18
Hakutsuru Marugotoshibori Nigori Yuzushu	16

UMENOYADO | 梅乃宿酒造 (60ML)

	30ML
Aragoshi Ginger	18
Aragoshi Mikan Shu (orange)	18
Aragoshi Lychee	18



COFFEE & TEA (MARUKYU KOYAMAEN)

.....

Founded in 1704 in Uji, Kyoto, 74th National Tea Competition 2020 award winner

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

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

..... 180ml

Matcha will be served with 140ml water/milk, w/ no sugar, non-refillable

五十鈴 Isuzu 8

雲鶴 Unkaku 18

COFFEE

..... 180ml

Espresso 3.5

Piccolo 4.5

Long Black 6.5

Latte 6.5

Extra shot 0.5

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

MORE ABOUT IPPIN



CHEF HATTED AWARD 2025



READER'S CHOICES 2025



CHEF HATTED AWARD 2024



QLD BEST JAPANESE RESTAURANT FINALIST
QLD BEST ASIAN RESTAURANT FINALIST
FINALIST 2024



WINE LIST OF THE YEAR FINALIST
ONE GLASS WINNER



QLD BEST JAPANESE RESTAURANT FINALIST
QLD BEST ASIAN RESTAURANT FINALIST
FINALIST 2025