
日本酒

Sake

Generally referred to in Japan as Nihonshu - is a brewed alcoholic beverage produced with rice, water, koji (a particular type of mould) and shubo (yeast and rice mash). With a similar production method to regular wine and beer, and an alcohol content of 16-17%, Nihonshu has been an integral part of Japanese culture for thousands of years. Refined over time, the range of Nihonshu available in Japan today is comparable to that of wine in Australia. Unlike wine, Nihonshu is traditionally served at varied temperatures depending on its style and grade, as well as personal preference. A perfect accompaniment to Japanese food, Nihonshu is also regularly enjoyed before and after a meal.

Sake Tasting Set

A pre-selected set of 3 glasses of sake ranging across different styles and grades for you to taste, savor and compare.

- Shirataki Jozen Mizunogotoshi Junmai Ginjo
- Uehara Soma No Tengu Junmai Gingo Nigori
- Tateyama Ginrei Honjozo

\$30.00



純米 JUNMAI

			180ml	300ml	720ml	1.8ltr
黄桜 <i>Kizakura</i> "Yellow Cherry Blossom" – Mellow and light, best served slightly warm.	山麿仕込 <i>Yamahai Jikomi</i>	京都 <i>Kyoto</i>	16	24	51	—
白鹿 <i>Hakushika</i> "White Deer" – Refreshing, cool aromas of fresh fruit and mild aftertaste.	山田錦 <i>Yamadanishiki</i>	兵庫 <i>Hyogo</i>	—	27	—	—
酔心 <i>Suishin</i> "Drunken Heart" – Light and sweet nose, with an off-dry palate. Easy drinking sake.		広島 <i>Hiroshima</i>	26	35	—	165
男山 <i>Otokoyama</i> "Masculine Mountain" – Very dry and lightly fragrant, with a nose of roasted rice. Good with fresh and grilled fish, fried or salty dishes.		北海道 <i>Hokkaido</i>	27	42	—	198
司牡丹 <i>Tsukasabotan</i> "Sovereign Peony" – Mild aromas of young banana and apple, dry and slightly herbaceous finish. Good with stronger flavoured dishes.	船中八策 <i>Senchu Hassaku</i>	高知 <i>Kouchi</i>	28	46	—	234
爛漫 <i>Ranman</i> "Maiden Voyage" – An aroma of fresh rice, apple and peach. Sweet yet balanced, a nice match with Teriyaki.	ふなおろし <i>Funaoroshi</i>	秋田 <i>Akita</i>	37	53	123	—

純米 JUNMAI (Continued)

			180ml	300ml	720ml	1.8ltr
初孫 <i>Hatsumago</i>	魔斬 <i>Makiri</i>	山形 <i>Yamagata</i>	—	—	118	—
“Charmed Knife” – A light fruity nose with notes of nashi pear. The palate is clear, smooth and well balanced. Excellent with Sushi & Sashimi.						
木戸泉 <i>Kidoizumi</i>	白玉香 <i>Hakugyokuko</i>	千葉 <i>Chiba</i>	39	62	145	—
“White Jewellery” – A ripe fruit driven nose, honeydew melon and lychee, with a deeply layered & complex palate. Finishes with a robust dryness.						
向井 <i>Mukai</i>	伊根満開 <i>Ine Mankai</i>	京都 <i>Kyoto</i>	39	63	146	—
“Full Bloom” – Rose petal colouring with an elegant balance of sweetness and acidity. Smoke, cherry and vanilla aromas with a unique savoury yet fruity palate finishing with pomegranate and vanilla.						

JUNMAI GINJO NIGORI

			180ml	300ml	720ml	1.8ltr
上原 <i>Uehara</i>	杣の天狗 <i>Soma No Tengu</i>	滋賀 <i>Shiga</i>	45	68	160	—
“God of the Forest” - This is a lightly cloudy style of sake, with soft sour notes balanced by sweet jasmine rice and almond flavours. The creamy palate and dry finish of this boutique sake works extremely well with shellfish, fresh and grilled seafood.						

本醸造 HONJOZO

			180ml	300ml	720ml	1.8ltr
久保田 <i>Kubota</i>	百寿 <i>Hyakujyu</i>	新潟 <i>Niigata</i>	26	42	—	225
“One Hundred Charms” – A mild modest yet pleasant fresh flavor, elegant fragrance, delicately balanced palate with a rounded mouth-feel. Dryness is accentuated when warmed.						
土佐鶴 <i>Tosatsuru</i>	上等 <i>Joto</i>	高知 <i>Kochi</i>	—	—	102	—
“Superior” – A light creamy caramel and chestnut fragrance, soft and sweet with a long acidic tail. A nice all rounder.						
立山 <i>Tateyama</i>	銀嶺立山 <i>Ginrei Tateyama</i>	富山 <i>Toyama</i>	32	48	110	—
“Silver Peak” – A rounded palate and soft umami flavor lead to a clean dry finish. An excellent food matching sake.						

純米吟醸 JUNMAI GINJO

			180ml	300ml	720ml	1.8ltr
春鹿 <i>Harushika</i>		奈良 <i>Nara</i>	18	29	64	—
“Spring Deer” – Elegant aroma and soft texture, with a short, dry aftertaste.						
白滝 <i>Shirataki</i>	上善如水 <i>Jozen Mizunogotoshi</i>	新潟 <i>Niigata</i>	28	45	—	196
“Crystal Waterfall” – Light and delicate, displays the fruit and sweetness of a quality Junmai Ginjo. Best enjoyed with delicate dishes or as an aperitif.						

純米吟醸 JUNMAI GINJO (Continued)

			180ml	300ml	720ml	1.8ltr
久保田 <i>Kubota</i>	千寿越乃かざろひ <i>Senjyu Koshinokagiroi</i>	新潟 <i>Niigata</i>	30	45	—	230
“One Thousand Charms” – A full fragrance of light tropical fruit leads to a light and delicate palate with a rounded mouth feel and a sharp acidic finish. Beautiful with Sushi and Sashimi.						

純米 JUNMAI KIJOSHU KOSHO

中野 BC <i>Nakano BC</i>	長久 1999 <i>Chokyu 1999</i>	和歌山 <i>Wakayama</i>	—	105	—	—
“Ancient Plains” – Bitter chocolate, caramel and dried porcini mushroom on the nose, with burnt toffee characters and a savoury walnut and sesame finish. Reminiscent of oloroso sherry, great with rich meat dishes or deserts.						



心珠 GINJO

			180ml	300ml	720ml	1.8tr
爛漫	特選	秋田				
<i>Ranman</i>	<i>Tokusen</i>	<i>Akita</i>	—	39	—	—
“Premium Selection” – Full of rich umami flavours, medium bodied, dry with nicely balanced acidity. Excellent for Japanese style hotpots or miso flavoured dishes.						
越後	杜氏の里	新潟				
<i>Echigo</i>	<i>Toji No Sato</i>	<i>Niigata</i>	25	39	90	—
“Village of the Sake Master” – Delicacy and softness on the palate with a clean dry finish. Lovely with soy or salty dishes.						
爛漫	冷涼	秋田				
<i>Ranman</i>	<i>Reiryo</i>	<i>Akita</i>	35	56	130	—
“Cool Chill” – A light nose with hints of melon and cucumber. Freshness and delicacy make it a perfect match with sushi & sashimi or as an aperitif.						

純米大吟醸 JUNMAI DAIGINJO

			180ml	300ml	720ml	1.8ltr
北の誉 <i>Kitanohomare</i>	鯉御殿 <i>Nishingoten</i>	北海道 <i>Hokkaido</i>	32	51	120	—
“Herring Palace” – Gentle sweet floral notes on the nose, with a very smooth and delicate palate, will compliment light meat dishes and tempura.						
加賀ノ月 <i>Kaganotsuki</i>	月光 <i>Gekko</i>	石川 <i>Ishikawa</i>	33	52	—	240
“Moonlight” – An elegant fragrance and beautifully balanced palate make this a top quality sake that you can enjoy again and again.						
久保田 <i>Kubota</i>	碧寿 <i>Hekijyu</i>	新潟 <i>Niigata</i>	—	—	180	—
“Jade Eternal” – Complex aromas of green apple, pear and fresh herbs. Full flavoured with a dry elegant finish, matched well with richer dishes.						
久保田 <i>Kubota</i>	萬壽 <i>Manjyu</i>	新潟 <i>Niigata</i>	39	65	—	370
“Ten Thousand Charms” – The flagship of Niigata style sake. Fresh rainwater and cedar trees with hints of dried orange aromas. Smooth and silky with beautiful weight and perfect dry balance. Matches extremely with fresh sushi and sashimi.						

大吟醸 DAIGINJO

			180ml	300ml	720ml	1.8tr
あさ開	南部流手造り	岩手				
<i>Asabiraki</i>	<i>Nanburyu Tezukuri</i>	<i>Iwate</i>	—	48	—	—
“Heavenly Gifts” – This Daiginjo has a beautiful nashi pear nose, initially big on impact with a mild mid-palate and a crisp dry finish. Matched well with cold seafood dishes, or as the perfect start to your meal.						

爛漫	花爛漫小町	秋田				
<i>Ranman</i>	<i>Hanaranman Komachi</i>	<i>Akita</i>	—	—	157	—
“Blossoming Village” – As hinted at by the name, this sake displays a floral nose and a fruity, elegant palate that still carries the depth of a high quality Daiginjo.						

北の誉	極大鳳	北海道				
<i>Kitanohomare</i>	<i>Gokutaiho</i>	<i>Hokkaido</i>	—	—	205	—
“Pride of The North” – Notes of pear and apple follow through to the palate. Subtle yet complex with a sharp dry finish. A match for sushi, sashimi and most fresh seafood.						



梅酒 Umeshu & Plum Sake

		60ml	300ml	720ml
Hakushika Hana Kohaku Plum Sake	Hyogo Japan	—	24	—
Choya Umeshu	Osaka Japan	8.5	—	—
Eikun You's Time Light (Yuzu Sake Liqueur)	Kyoto Japan	—	53	—
Choya Green Tea Umeshu	Osaka Japan	10	—	78
Choya Kokuto (Brown Sugar) Umeshu	Osaka Japan	10	—	84
Choya Honey Umeshu	Osaka Japan	11	—	98
Choya Shiso Umeshu	Osaka Japan	11	—	98
Tateyama Umeshu	Toyama Japan	12	—	110

酎ハイ Chu-hai

Commonly served in bars and izakaya throughout Japan, Chu-hai is made from Shochu, fresh fruit, syrup, liqueur and soda. Our modern Chu-hai can be expertly prepared in the bar and are designed as a contemporary cocktail version of this classic Japanese drink.

Traditional

	東肥一本橋 Tohi Ipponyari	隠し籠 Kakushigura	いちご lichiko
Lemon			
Lime	\$10	\$12	\$14

Modern

	東肥一本橋 Tohi Ipponyari	隠し籠 Kakushigura	いちご lichiko
Strawberry			
Lychee	\$12	\$14	\$16
Mango			
Passionfruit			

焼酎 Shochu

Shochu is a Japanese spirit produced in a similar way to vodka, distilled from various ingredients including but not limited to rice, wheat, sweet potato, and shiso. With a typical alcohol content of 25%, Shochu is smoother and easier to drink than many other spirits. Served straight up, on the rocks, or with warm or cold water.

			Glass	Bottle
芋	SWEET POTATO			
黒霧島	Kuro Kirishima	Miyazaki	8	78
濱田海童	Hamada Kaido Iwai No Aka	Kagoshima	9	85
鉄幹	Tekkan	Kagoshima	8	75
麦	WHEAT			
隠し蔵	Kakushigura	Kagoshima	8	75
いいちこ	Iichiko	Oita	11	95
東肥一本槍	Tohi Ipponyari	Kumamoto	7	59
米	RICE			
しろ	Hakutake Shiro	Kumamoto	11	95
なかなかない	Naka Naka Nai	Hyogo	8	79
蕨	SHISO			
鍛高譚	Tantakatan	Hokkaido	8	75
泡盛	AWAMORI			
琉球かりゆし	Ryukyu Kariyushi	Okinawa	7	58

ガラスワイン Wines By Glass

N/V	Pelorus by Cloudy Bay Sparkling	Marlborough NZ	15
N/V	Louis Roederer Brut Premier	Riems Champagne Fra	25
2015	Mitchell Watervale Riesling	Clare Valley SA	12
2015	Craggy Range 'Te Muna' Sauvignon Blanc	Martinborough NZ	14
2016	Shaw and Smith Sauvignon Blanc	Adelaide Hills SA	12
2014	Woody Nook Semillon Sauvignon Blanc	Margaret River WA	11
2015	Cape Mentelle Sauvignon Blanc Semillon	Margaret River WA	12
2015	Giant Steps Chardonnay	Yarra Valley Vic	16
2014	Pipers Brook Pinot Gris	Pipers Brook Tas	13
2014	Kellerei Kaltern Pinot Grigio	Alto Adige Ita	14
2015	Black Cottage Rosé	Marlborough NZ	12
2014	Roaring Meg by Mt Difficulty Pinot Noir	Central Otago NZ	14
2015	Catalina Sounds Pinot Noir	Marlborough NZ	13
2012	Mitchell 'Pepper Tree' Shiraz	Clare Valley SA	13
2012	Hollick Cabernet Merlot	Coonawarra SA	14
2014	Bowen Estate Cabernet Sauvignon	Coonawarra SA	15
N/V	Choya Umeshu	Osaka Japan	8.5
N/V	Choya Green Tea Umeshu	Osaka Japan	10
N/V	Choya Kokuto (Brown Sugar) Umeshu	Osaka Japan	10
N/V	Choya Honey Umeshu	Osaka Japan	11
N/V	Choya Shiso Umeshu	Osaka Japan	11
N/V	Tateyama Umeshu	Toyama Japan	12

シ ャ ン パ ン Champagne & Sparkling

SPARKLING NON-VINTAGE

N/V	Louis Bouillot Grande Reserve	Burgundy Fra	59
N/V	Pelorus by Cloudy Bay	Marlborough NZ	70
N/V	Chandon	Yarra Valley Vic	65

SPARKLING VINTAGE

2014	Domaine Pichot Sparkling Vouvray	Loire Valley Fra	64
2008	Frogmore Creek Cuvée Evermore	Coal River Valley Tas	82
2007	Kreglinger Vintage Brut	Pipers Brook Tas	78

CHAMPAGNE NON-VINTAGE

N/V	Moet & Chandon Brut	Epernay Fra	135
N/V	Louis Roederer Brut Premier	Reims Fra	125
N/V	Veuve Cliquot Yellow Label	Reims Fra	165

CHAMPAGNE VINTAGE

2006	Moet & Chandon Grand Vintage	Epernay Champagne Fra	170
2004	Dom Perignon Vintage	Reims Fra	530
2007	Louis Roederer Cristal	Reims Fra	560

CHAMPAGNE HALF BOTTLES

N/V	Louis Roederer Brut Premier	Reims Champagne Fra	83
N/V	Pol Roger Brut	Epernay Champagne Fra	82
N/V	Bollinger Special Cuvée	Ay Champagne Fra	95

白ワイン White Wine

RIESLING

2015	Mitchell Watervale	Clare Valley SA	60
2015	Petaluma Hanlin Hill	Clare Valley SA	74
2015	Henschke 'Julius'	Eden Valley SA	78
2015	Leeuwin Estate 'Art Series'	Margaret River WA	57
2015	Felton Road Bannockburn	Central Otago NZ	76

GEWURZTRAMINER

2011	Kellybrook Late Harvest	Yarra Valley Vic	54
------	-------------------------	------------------	----

SAUVIGNON BLANC

2016	Shaw and Smith	Adelaide Hills SA	60
2015	Crowded House	Marlborough NZ	46
2015	Cloudy Bay	Marlborough NZ	82
2013	Te Mata 'Cape Crest'	Hawkes Bay NZ	80
2014	Craggy Range 'Te Muna Rd'	Martinborough NZ	68
2015	Domaine Christian Salmon Sancerre AC	Sancerre Loire Fra	78
2014	Hollick The Bard	Coonawarra SA	58

SAUVIGNON BLANC SEMILLON

2015	Cape Mentelle Sauvignon Blanc Semillon	Margaret River WA	60
2014	Woody Nook Semillon Sauvignon Blanc	Margaret River WA	50

CHARDONNAY

2014	Shaw and Smith M3	Adelaide Hills SA	92
2015	Petaluma 'Piccadilly Valley'	Adelaide Hills SA	110
2013	Mayhem and Co	Adelaide Hills SA	96
2015	Giant Steps Sexton Vineyard	Yarra Valley Vic	75
2015	Redclaw	Mornington Peninsula Vic	58
2014	Pierro	Margaret River WA	130
2013	Freycinet	Bicheno Tas	86

CHABLIS

2014	Louis Jadot	Chablis Fra	90
------	-------------	-------------	----

PINOT GRIS

2014	Roaring Meg By Mt Difficulty	Central Otago NZ	52
2014	Pipers Brook Pinot Gris	Pipers Brook Tas	63
2013	Escarpment Pinot Gris	Martinborough NZ	84
2013	Domaine Jean Luc Mader	Alsace Fra	78

PINOT GRIGIO

2014	Primo Estate Joseph d'Elena	McLaren Vale SA	70
2014	Kellerei Kaltern	Alto Adige Ita	68



赤ワイン Red Wine

ROSÉ & LIGHT REDS

2015	Black Cottage Rosé	Marlborough NZ	55
2015	Charles Melton Rose of Virginia	Barossa Valley SA	64

PINOT NOIR

2014	Chandon	Yarra Valley Vic	72
2013	Yabby Lake	Mornington Peninsula Vic	130
2015	Catalina Sounds	Marlborough NZ	65
2014	Dog Point	Marlborough NZ	98
2013	Escarpment	Martinborough NZ	115
2014	Mt Difficulty 'Roaring Meg'	Central Otago NZ	68
2015	Felton Road Bannockburn	Central Otago NZ	135

SHIRAZ

2012	Mitchell 'Pepper Tree'	Clare Valley SA	65
2013	Langmeil 'Valley Floor'	Barossa SA	68
2014	Henschke Henry's 7	Barossa SA	72
2013	St Hallett Blackwell	Barossa SA	87
2008	James Haselgrove Futures	McLaren Vale SA	92
2010	The Old Faithful Top of The Hill	McLaren Vale SA	120
2003	Penfolds Grange	Multi Regional SA	1200

GRENACHE, SHIRAZ & MOURVEDRE BLENDS

2013	Clarence Hill Grenache Shiraz	Adelaide SA	50
2014	John Duval Plexus Shiraz Grenache Mourvedre	Barossa Valley SA	78
2015	Wirra Wirra Original Blend Grenache Shiraz	McLaren vale SA	72

CABERNET SAUVIGNON

2011	Leeuwin Estate 'Art Series' Cabernet Sauvignon	Margaret River WA	140
2014	Bowen Estate Cabernet Sauvignon	Coonawarra SA	72
2007	Henschke 'Cyril Henschke' Cabernet Sauvignon	Eden Valley SA	230

MERLOT

2007	Tapanappa Whalebone Vineyard Merlot	Adelaide Hills SA	90
------	-------------------------------------	-------------------	----

CABERNET MERLOT & BLENDS

2012	Hollick Cabernet Merlot	Coonawarra SA	59
2014	Cullen Magan	Margaret River WA	70
2014	Te Mata Estate 'Woodthorpe' Merlot Cabernet	Hawkes Bay NZ	58
2013	Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River WA	67



スピリッツ Spirits

COGNAC

Courvoisier VSOP	Cognac Fra	12
Hennessy XO	Cognac Fra	23

RUM

Bundaberg	Bundaberg Aus	8
Bacardi Carta Blanca	Puerto Rico	8
Mt Gay Eclipse	Barbados	8

BOURBON

Makers Mark	Kentucky USA	9
Wild Turkey Rare Breed	Kentucky USA	10

BLENDED WHISKY

Chivas Regal 12yo	Speyside Scotland	9
Jack Daniels	Tennessee USA	9
Johnny Walker Black Label 12yo	Scotland	9

SINGLE MALT WHISKY

Suntory Yamazaki	Japan	16
Suntory Hakushu	Japan	16
Nikka Yoichi 15yo	Japan	40
Glenmorangie Malt 10yo	Highland Scotland	9
Glenfiddich 12yo	Speyside Scotland	9
Ardberg 10yo	Islay Scotland	10

OTHER WHISKY

Canadian Club	Canada	9
Jameson Irish Whiskey	Ireland	9

VODKA

Belvedere Vodka	Poland	9
Grey Goose Vodka	France	10

GIN

Bombay Sapphire	England	9
Tanqueray No. Ten	Scotland	12

TEQUILA

El Jimador	Mexico	9
------------	--------	---

リキュール Liqueurs \$8.5

G. E. Massenez

Liqueur de Litchi	(Lychee)
Liqueur de Pamplemousse	(Grapefruit)
Liqueur d' Ananas-Coco	(Pineapple-Coconut)
Liqueur de Melon	(Melon)
Liqueur de Curacao Triple Sec	(Orange)
Liqueur de Mangue	(Mango)
Crème de Pomme Verte	(Green Apple)
Crème de Mûre	(Blackberry)
Crème de Peche de Vignes	(Vineyard Peach)
Crème de Framboise	(Raspberry)
Crème a la Fraise des Bois	(Wild Strawberry)
Crème de Cassis de Dijon	(Blackcurrant)
Joseph Cartron Passionfruit	(Passion Fruit)
Suntory Midori	(Honeydew Melon)
Cointreau	(Orange)
Chambord	(Red & Black Raspberry)



ビールとサイダー Beer & Cider

TAP BEER

Orion Draught	330ml	Okinawa Japan	8.5
Asahi Draught	330ml	Tokyo Japan	9

JAPANESE BEER

Kirin Megumi	330ml	Sydney NSW	9
Koshihikari Rice Lager	500ml	Niigata Japan	15
Sapporo	330ml	Adelaide SA	9
Yebisu	330ml	Hokkaido Japan	12
Karuizawa Black	330ml	Honshu Japan	12

LOCAL BEER

Cascade Light	375ml	Hobart Tas	6
XXXX Gold	375ml	Brisbane QLD	6.5
XXXX	375ml	Brisbane QLD	7.5
Pure Blonde	330ml	Abbotsford Vic	8
Crown Lager	375ml	Brisbane QLD	8

CIDER

Kirin Apple & Pear	330ml	Sydney NSW	9
--------------------	-------	------------	---

お茶 Japanese Tea

煎茶	Green Tea	3.5
玄米茶	Genmaicha	5.5/pot
ほうじ茶	Houjicha	5.5/pot
深蒸し茶	Deep Green loose leaf tea	6.5/pot
天照 抹茶 (金粉入り)	Amaterasu maccha with gold dust	4

お水 Water

	<u>500ml</u>	<u>1lt</u>
San Pellegrino	5.5	10
Aqua Panna	5.5	10

San Pellegrino Sparkling Fruit Beverages

San Pellegrino's authentic Italian fruit beverages are inspired from Mediterranean citrus fruits. All flavours are made with freshly squeezed Sicilian fruit juice and only contain natural ingredients.

		<u>Bottle 200ml</u>
Aranciata	(orange)	4
Aranciata Rossa	(red orange)	4
Limonata	(lemon)	4
Pompelmo	(grapefruit)	4

ソフトドリンク Soft Drinks

Coke	4.5
Diet Coke	4.5
Coke Zero	4.5
Lift Lemon Squash	4.5
Lemon Lime Bitters	5
Lemonade	4.5
Soda Water	4.5
Tonic Water	4.5
Ginger Ale	4.5
Orange Juice	4.5
Apple Juice	4.5
Pineapple Juice	4.5
Cranberry Juice	4.5
Grapefruit Juice	4.5
Japanese Calpico Water (Calpis)	4
Oolong Tea	4
Lemon Ice Tea	4
Lychee Ice Tea	4
Peach Ice Tea	4

Cocktails

園ライチ	SONO LAI CHI	19
Created by Sono bartenders in 2007- a tropical blend of Vodka, lychee liqueur and tropical fruits. Served in a cocktail jug to share up to 6 glasses.		
コスモポリタン	COSMOPOLITAN	17
Belvedere Pure, Cointreau, lime & cranberry juice. Served straight up with flamed citrus.		
焼酎スリッパ	SHOCHU SLIPPER	17
A balanced mix of fresh lemon juice, Midori honeydew melon liqueur and Shochu Sweetened with sugar syrup. Shaken and served straight up in a cocktail glass.		
フレンチマティーニ	FRENCH MARTINI	18
Pineapple juice mixed with Belvedere vodka and black berry liqueur. Served straight up.		
マルガリータ	MARGARITA	17
El Jimador Tequila, Cointreau & lime. Served straight up with a salted rim.		
モヒート	MOJITO	17
Mt Gay Eclipse, White Rum, mint, lime & sugar syrup. Served tall.		

