

# DESSERT

Passionfruit kakigori, mango sorbet, coconut tapioca, whipped  
coconut ganache 18

Yuzu yoghurt, strawberry ice-cream, black sesame, kinako 18

Hojicha custard, umeboshi caramel 12

# KAMPAI

Hombo Shuzo Brown Sugar Umeshu, Kagoshima 16

Ota Shuzo Dokan Umeshu, Shiga 17

Hombo Shuzo Joto Chiran-Cha Green Tea Umeshu, Kagoshima 14

Yoshinogawa Yuzushu, Niigata 15

Iseya Distillery 'Scarlet' Menta amaro, Kanagawa 22

Groups of 8 guests or more, 10% gratuity is applicable.

REKŌDO  
RESTAURANT & VINYL BAR

# BEER

## DRAUGHT

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Mini Kirin 5% 7

Kirin Larger 5% 14

## CAN / BOTTLE

Yulli's Karaoke Kingu Japanese Rice Lager 4.2% 16.5

Stone & Wood Pacific Ale 4.4% 15

Tsingtao 640ml 4.7% 18.5

Heaps Normal Quiet XPA 0.5% 10

## CIDER/ MIXERS

Batlow Cloudy Apple Cider 4% 16.5

Suntory 196 Double Lemon 6% 16

## NON-ALC TIPPLES

### SMOOTH OPERATOR

Non alcoholic Aperativo, fresh orange juice 12

### SEASONAL SODA 14

Lychee + yuzu soda

### AMARETTO SOUR\* 14

Lyre's Amaretto, orgeat, lemon juice, whites

Apani Sparkling & Still Water \$13      15% public holiday surcharge applies

# COCKTAILS

## MINI

### **BABY GOOSE**

Vodka, vermouth, make it your way (gibson, citrus twist, dirty) 12

### **BABY BOMB**

Gin, vermouth, make it your way (gibson, citrus twist, dirty) 10

## COCKTAILS

### **MOMO SPRITZ**

Vodka, Kuni Zakari peach, yuzu, bubbles 23

### **SUNBURN MARTINI**

Grey Goose, Koyomi Shochu, watermelon, MSG, Lillet Blanc 22

### **YELLOW**

Wild Turkey, Yuzushu, apricot brandy, umeshu, whites 23

### **ORANGE**

Patron Silver, Aperol, Red Shiso Liqueur, Carrot, Citrus 23

### **BLUE**

Never Never Triple Juniper, Cachaca, Spiriulina, violet, orgeat, citrus 22

### **RED**

Rhubi Mistelle, Bombay Sapphire Gin, grapefruit, sesame 22

### **GREEN**

Patron Silver, Midori, Kuni Zakari matcha, lime leaf soda 22

### **REKODO HI-BALL**

Vodka, Japanese whiskey, peach Sake, English breakfast tea 23

### **COSMIC BLISS**

Gin, Rinquinquin, raspberry shrub, prosecco 22

### **AKARI ORCHARD (TO SHARE, 4 STANDARD DRINKS)**

Vodka, Kuni Zakari apple, Daiyame sochu, apple, cinneamon myrtie, citrus 48

**\*\*CLASSICS AVAILABLE UPON REQUEST**

# SAKE

## FRUIT INFUSED

		75ML
Yoshinogawa <i>Yuzushu</i> <i>Yuzu</i>	Niigata	15
Hombo Shuzo <i>Joto Chiran-Cha Umeshu</i> <i>Ume, Green Tea</i>	Kagoshima	14
Hombo Shuzo <i>Kokuto Umeshu</i> <i>Ume, Brown Sugar, Honey</i>	Kagoshima	16
Ota Shuzo <i>Dokan Umeshu</i> <i>Green Ume</i>	Shiga	17
Kuni Zakari <i>Match Sake</i> <i>Match Sake based liqueur</i>	Aichi	18

## LIGHT - FRAGRANT

		75ML	180ML	BTL
Kirei Shuzo <i>Mannen</i> <i>Junmai Gingo   Nama   Muroka</i> <i>rockmelon, fuji apple</i>	Hiroshima	22	52	190
Moriki Shuzo <i>Hanabusa</i> <i>Junmai Daiginjo   Nama   Muroka</i> <i>aniseed, green apple, almond</i>	Mie	26	62	235

## FRUITY - DRY

		75ML	180ML	BTL
Kameman Shuzo <i>Genmaishu (500ml)</i> <i>Junmai   Genmai-zake (brown rice)</i>	Kumamoto	26	63	170
Akishika Shuzo <i>Pressed Moto (500ml)</i> <i>Junmai   Yamahai   Nama   Muroka</i> <i>elderflower, pear, apple</i>	Osaka	29	67	185
Houraisen <i>Bi</i> <i>Junmai Daigingo</i> <i>cereal, candied pineapple</i>	Aichi	34	78	290

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15% public holiday surcharge applies

# SAKE

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## FULL - TEXTURAL

		75ML	180ML	BTL
Houraisen <i>Beshi</i> Junmai Tokubetsu <i>raw almond, mineral</i>	Aichi	19	45	170
Mukai Shuzo 'Ine Mankai' Junmai   Genshu (red rice) <i>cherry, oatmeal, hazelnut</i>	Kyoto	26	62	235

## RICH - COMPLEX

		75ML	180ML	BTL
Kenbishi <i>Kuromatsu (900ml)</i> Junmai   Honjozo <i>mushroom, cacao (served warm)</i>	Hyogo	19	44	205
Moriki Shuzo <i>Tae No Hana - Kimoto</i> Junmai   Nama   Muroka <i>rockmelon, cocoa, pineapple skin</i>	Mie	26	58	220
Dewazakura Shuzo <i>Karesansui 10yo</i> Junmai <i>cocoa, raw rice, lanolin</i>	Yamagata	31	72	290
2000 Mukai Shuzo <i>Natsu No Omoide</i> Junmai   Koshu <i>apricot, shitake, red apple</i>	Kyoto	38	89	345

# WINE

## SPARKLING

	GLS	BTL
Chandon Brut Rose NV Yarra Valley, VIC	17.5	120
Mount Paradiso Prosecco NV Murray Darling, SA	15.5	74
Clover Hill 'Cuvee Exceptionelle' Blanc De Blancs MV Multi Regional, TAS		85
Moet & Chandon Imperial Brut NV Epernay, France	29	169
Veuve Clicquot Yellow Label Brut NV Reims, France		185
Charles Heidsieck Brut Reserve NV Reims, France		270
Ruinart Rose NV Reims, France		365
Dom Perignon Brut Vintage 2015 Epernay, France		600
Krug Grande Cuvee 168th Edition Reims, France		660
Vivo Moscato Riverina, NSW		74

## WHITE

	SML	LRG	BTL
Mill Flat Sauvignon Blanc Marlborough, NZ			77
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	18.5	30.5	89
Pierro LTC Sauvignon Blanc Semillon Margaret River, WA			90
Gabbiano Pinot Grigio DOC Delle Venezie, Italy	15.5	25.5	74
Lloyd Brothers 'Adelaide Hills Estate' Picpoul Adelaide Hills, SA	15.5	25.5	89
Leeuwin Estate Art Series Riesling Margaret River, WA			84

15% public holiday surcharge applies

# WINE

WHITE CONT'	SML	LRG	BTL
Frankland Estate 'Isolation Ridge' Riesling Frankland River, WA			140
Paloma Riesling Clare Valley, SA	16	26	77
Rieslingfreak No. 5 Clare Valley Off Dry Riesling Clare Valley, SA			85
Egon Muller Scharzhof Qualitats Riesling			265
Protero Pinots Adelaide Hills, SA			79
Ocean Eight Pinot Gris Mornington Peninsula, VIC	19	29	93
Hugel 'Gentil' 2020 (Gwrz/Gris/Ries/Musc/Sylv) Alsace, France			87
Obligato Grüner Veltliner Adelaide Hills, SA			89
Fringe Societe Grenache Blanc			79
Doom Juice Weiss Vermentino (skin-contact white)			80
Vasse Felix 'Filius' Chardonnay Margaret River, WA	17	28	83
St Huberts Chardonnay Yarra Valley, VIC	21	33	98
Patrick Sullivan Chardonnay Mount Gambier, SA			125
Cullen 'Metricup' Chardonnay Margaret River, WA			105
Shaw & Smith M3 Chardonnay Adelaide Hills, SA			121
Dom. Thierry Mothe Chablis AC Burgundy, France	30.5	45.5	145

15% public holiday surcharge applies

# WINE

## ROSE

	SML	LRG	BTL
Chateau D'Esclans Whispering Angel Rose Provence, France			120
Sud Rose Languedoc, France			77
Sud Rose Magnum Languedoc, France	16	26.5	144

## RED

	SML	LRG	BTL
Silent Way Pinot Noir Macedon Ranges, VIC	19.5		94
Yarra Yering Underhill Shiraz 750mL Yarra Valley, VIC			235
Oakridge 864 Henk Vineyard 'Aqueduct Block' Pinot Yarra Valley, VIC			180
Sorrenberg Gamay Beechworth, VIC			155
Coldstream Hills Pinot Noir Yarra Valley, VIC			82
Montalto 'Pennon Hill' Pinot Noir Mornington Peninsula, VIC	18.5	29.5	88
Amen Break Cromwell Basin Pinot Noir Central Otago, NZ			86
Dalrymple Pinot Noir Pipers River, TAS			106
Ata Rangi 'Crimson' Pinot Noir Martinborough, NZ			103
Te Mata Estate Gamay Noir Hawke's Bay, NZ			82
Mistress Tempranillo Adelaide Hills, SA	15.5	28	85
Longview 'Saturnus' Nebbiolo Adelaide Hills, SA			105

15% public holiday surcharge applies

# WINE

RED CONT'	SML	LRG	BTL
Airlie Bank Gamay Grenache Yarra Valley, VIC	17	28.5	82
Willunga 100 Grenache McLaren Vale, SA			94
Yangarra Estate 'Circle' Field Blend Red McLaren Vale, SA			80
Jaboulet 'Parallele 45' Cotes du Rhone Rouge Rhone, France			88
Willow Chase Shiraz Barossa Valley, SA			80
Tellurian Redline Shiraz Heathcote, VIC			89
Heathcote Estate Shiraz Heathcote, VIC	24	39	116
Nietschke 'Julius' Shiraz Barossa Valley, SA	16	26	76
Penfolds St Henri Shiraz Multi Regional, SA			165
Henschke Keyneton Euphonium Shiraz Blend Barossa Valley, SA			125
Rob Hall Cabernets Yarra Valley, VIC			86

15% public holiday surcharge applies

# JAPANESE WHISKY

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## Suntory The Chita 26

*A renowned Japanese single grain whisky produced by the House of Suntory. Distilled on the Chita Peninsula since 1972, it is known for its light, smooth, and delicately sweet profile. Traditionally used as the "dashi" (broth) to anchor Suntory's famous blends like Hibiki, it now takes center stage as a standalone expression.*

## Togouchi Kiwami Blended 22

*The blended whisky displays its Scottish origins but still showing strong Japanese characteristics. The nose is both elegant and bright displaying notes of nuts and fresh grass. The palate brings flavours of chocolate, hazelnut, and honey, finishing with subtle spicy notes of pepper and nutmeg.*

## Nikka from The Barrel 33

*This unique bottling of 'From the Barrel' is a breathtaking blend of malt and grain whiskies that are hand selected, blended together and then reintroduced to cask upon their marriage. The result is a blend that possesses a distinctive personality characterised by solidity, depth of taste and a richly expanding aroma.*

## Nikka Miyagikyo 33

*A highly acclaimed Japanese single malt whisky produced by the Nikka Whisky Distilling Company. Known for its elegant, fruity, and delicately floral profile, it is distilled in tall pot stills heated by indirect steam and heavily influenced by sherry casks.*

# JAPANESE WHISKY

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## Ichiro's Malt & Grain 28

*A globally acclaimed "world blended" whisky crafted by master blender Ichiro Akuto at Japan's esteemed Chichibu Distillery. It marries the distillery's own Japanese single malts with carefully selected whiskies sourced from Scotland, Ireland, Canada, and the United States.*

## Mars Komagatake Limited Edition 55

*Collaboration with Voyager Estate, from the famous Margaret River region in Western Australia, only 924 bottles produced. This special whisky is only sold in Japan and Australia. Matured in a bourbon barrel for more than 3 years. It was then aged for another 15 months in French Tronçais oak which was previously used to age Voyager Estate's flagship red wine, their 'MJW' Cabernet Sauvignon. Red berries and pomegranate notes are accented with fruity malt and a delicate balance of toasty oak and peat on the finish*

## Onikishi Japanese Blended Malt Whisky 21

*A Japanese blended whisky produced in Takacho Town, Hyogo Prefecture. Known for utilizing the region's incredibly soft water, it combines Japanese whisky-making techniques with traditional methods to create a smooth, delicate, and flavor-forward profile.*

## Nikka Nine Decades 247

*An ultra-rare blended whisky released to celebrate Nikka's 90th anniversary. Limited to just 4,000 bottles globally, it features a complex blend of liquids from Nikka's six distilleries, with the oldest casks dating all the way back to the 1940s*

15% public holiday surcharge applies

# SPIRITS

## GIN

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Bombay Sapphire 16

Bombay Sapphire Premier Cru 22

Tanqueray 17

Tanqueray 10 20

Benizakura Gin 29

Hendrick's 20

Four Pillars Dry 20

Four Pillars Shiraz 19

Four Pillars Yuzu 20

Four Pillars Olive Leaf 19

Never Never Triple Juniper 20

Never Never Oyster Shell 22

Wa Bi Damask Rose & Jasmine 29

Hickson Road Australian Dry 21

Haymans Sloe Gin 21

# SPIRITS

## BOURBON & RYE

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Makers Mark 19

Wild Turkey 17

Wild Turkey Rye 18

Angels Envy Kentucky Straight Bourbon 20

Jack Daniel Single Barrel 21

Eagle Rare 10yo 21

Woodford Reserve 22

Rittenhouse Rye 20

## WORLD WHISK(E)Y

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Monkey Shoulder 19

Glenmorangie 10 19

Glenfiddich 12 20

Laphroaig 10 20

Lagavulin 16 31

Bushmills 10 20

Redbreast 12 24

Johnny Walker Blue 55

Johnny Walker Black 18

Talisker 10 20

Oban 14 22

Macallan 12 Sherry 27

Macallan 18 Sherry 111

# SPIRITS

## VODKA

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Grey Goose 19

Belvedere 19

Suntory Haku 19

Nikka Coffey Grain Vodka 21

## RUM

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Bacardi Carta Blanca 15

Bacardi Ocho 18

Kraken Black Spiced 19

Diplomatico Reserva 22

Goslings Black Seal 19

## AGAVE

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Patrón Silver 19

Patrón Reposado 23

Patron XO Cafe 31

1800 Coconut 19

1800 Anejo 21

Fortaleza Blanco 24

Fortaleza Reposado 27

Ilegal Reposado Mezcal 23

Don Julio 1942 51

Clase Azul Reposado 55

Gran Patron Piedra 131

# LONG PLAY

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**\$95 PP**

*SAKE & WINE PAIRING +77.5 PP*

EDAMAME

Nori salt

GRILLED ABRILHOS SCALLOP

Kombu Butter, lime

WAGYU BEEF TATAKI

White anchovy, crispy eschallot, garlic oil, egg yolk

*Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22*

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YAKATORI CHICKEN SKEWER

Spring onion schichimi

PORK BELLY BAO\*

Yuzu mustard, cabbage, pickles

*Moriki Shuzo, Tae no Hana, Kimoto JPN 24*

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CHARCOAL MARINATED WAGYU STEAK

Tasmanian wasabi, pickled ginger

MIZUNA SALAD

Radish, nori, ponzu

STEAMED RICE

Ume

*Mistress Tempranillo, Adelaide Hills, SA 15.5*

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CHOCOLATE PISTACHIO TRUFFLE

Chocolate ganache, matcha and pistachio crumb\*

*Hombu Shuzu Kokuto Umeshu, Ume, Brown sugar, honey 16*

95 per person

\*Contains nuts

For groups of 10 guests or more, a 6% gratuity is applicable.

## SHORT PLAY

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\$75 PP

**SAKE & WINE PAIRING +76.5 PP**

EDAMAME

Nori salt

SMASHED CUCUMBER

Schichimi, sesame

KINGFISH SASHIMI

Kosho vinaigrette, finger lime, sapphire grapes

*Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22*

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WAGYU BEEF SKEWER

Unagi sauce

BANG BANG CHICKEN

Sesame, chilli bean sauce

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

*Moriki Shuzo, Tae no Hana, Kimoto JPN 24*

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CHARCOAL MARINATED WAGYU STEAK Tasmanian

wasabi, pickled ginger

STEAMED RICE

Ume, tsubu arare

*Mistress Tempranillo, Adelaide Hills, SA 15.5*

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*Yoshinagowa Yuzushu on the rocks 15*

75 per person

\*Contains nuts

For groups of 10 guests or more, a 6% gratuity is applicable.

# VEGAN SHORT PLAY

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\$75PP

SAKE & WINE PAIRING +76.5 PP

EDAMAME

Nori salt

SMASHED CUCUMBER

Schichimi, sesame

TOMATO & KOMBU TARTARE

Tomato Ponzu, wasabi

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

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SUGARLOAF SKEWER

Lime & miso tare

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

MUSHROOM BAO\*

Yuzu mustard, cabbage, pickles

Moriki Shuzo, Taeno Hana-Kimoto 24

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CHARRED LEEK\*

Peas, macadamia gomma, wakame oil

Steamed rice

Ume, tsubu arare

Mistress Tempranillo, Adelaide Hills, SA I5.5

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Yoshinagowa Yuzushu on the rocks I5

\*contains nuts

For groups of 10 guests or more, a 6% gratuity is applicable.

# VEGAN LONG PLAY

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**\$95PP**

**SAKE & WINE PAIRING +77.5 PP**

EDAMAME

Nori salt

SMASHED CUCUMBER

Schichimi, sesame

TOMATO & KOMBU TARTARE

Tomato Ponzu, wasabi

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

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SUGARLOAF SKEWER

Lime & miso tare

MUSHROOM BAO\*

Yuzu mustard, cabbage, pickles

Moriki Shuzo, Taeno Hana-Kimoto 24

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CHARRED LEEK\*

Peas, macadamia gomma, wakame oil

MIZUNA SALAD

Radish, nori, ponzu

STEAMED RICE

Ume

Mistress Tempranillo, Adelaide Hills, SA I5.5

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SEASONAL SORBET

Yoshinagowa Yuzushu on the rocks I5

\*contains nuts

For groups of 10 guests or more, a 6% gratuity is applicable.

## FAST FORWARD LUNCH

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### EDAMAME

Nori salt

### SMASHED CUCUMBER

Schichimi, sesame

### SPICY TUNA TACO

Aji amarillo, nori, chives

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### CHICKEN & PRAWN WONTON

Shandong dressing

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### CHARCOAL MARINATED WAGYU STEAK

Tasmanian wasabi, pickled ginger

### STEAMED RICE

Ume, tsubu arare

55 per person

For groups of 10 guests or more, a 6% gratuity is applicable.

## VEGAN FAST FORWARD LUNCH

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### EDAMAME

Nori salt

### SMASHED CUCUMBER

Shichimi, sesame

### TOMATO & KOMBU TARTERE

Tomato ponzu, wasabi snow

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### MUSHROOM DUMPLINGS

Black vinegar & ginger

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### CHARRED LEEK \*

Peas, macadamia gomme, wakame oil

### STEAMED RICE

Ume, tsubu arare

55 per person

\*contains nuts

For groups of 10 guests or more, a 6% gratuity is applicable.

# KIDS MENU

## SNACKS

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Edamame, nori salt - GF, NF, V	I0
Chicken karaage, sesame, bulldog sauce, kewpie mayo - GF, NF	I8
Crispy eggplant, kabayaki, pickle chilli - DF, GF, V	I4
Salt & pepper calamari, yuzu chilli mayo - DF, GF, NF	20
Hot chips, nori salt	I4

## LARGER PLATES

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Chicken katsu, cabbage, miso hot sauce - NF	23
Wagyu menchi, cabbage, tonkatsu sauce	23
Mushroom katsu, cabbage, unagi sauce - NF, V	I2
Chicken katsu curry, rice, cabbage, pickles	25
Sashimi Poke Bowl, market fish, edmame, wakame, avocado, nori GF, DF, NF	26
Wagyu Donburi, wagyu tataki, egg, daikon, avocado, nori GF, DF, NF	28

## DESSERT

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Ice-cream of the day	5
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## SEASONAL SODA

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Lychee Citrus Soda, frech lychee, yuzu, lime	I4
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# DESSERT

Chocolate ganache, shiso raspberry sorbet, umebushi, meringue 22

Yuzu yoghurt, strawberry ice-cream, black sesame, kinako I8

Chocolate pistachio truffle, chocolate ganache, matcha + pistachio  
crumb (4pc) I6

# KAMPAI

Hombo Shuzo Brown Sugar Umeshu, Kagoshima I6

Ota Shuzo Dokan Umeshu, Shiga I7

Hombo Shuzo Joto Chiran-Cha Green Tea Umeshu, Kagoshima I4

Yoshinogawa Yuzushu, Niigata I5

Iseya Distillery 'Scarlet' Menta amaro, Kanagawa 22

Groups of I40 guests or more, 6% gratuity is applicable.