



立ち飲み屋
TACHINOMIYA

Enjoy our FREE wifi
PW: Tachinomiya

FREE Delivery for orders above \$350

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TACHINOMIYA

立ち飲み屋

FOOD

AGEMONO

- | | |
|--|-----------|
| 1. Cheese Mentaiko Scallop | \$3.50/pc |
| 2. Potato Croquette | \$5 |
| 3. Spicy Edamame | \$6 |
| 4. Takoyaki Ball 5pcs | \$6 |
| 5. Crispy Chicken Karaage | \$7 |
| 6. Deep Fried Tonkatsu | \$7 |
| 7. Shishamo Karaage | \$10 |
| Deep Fried Pregnant Fish | |
| 8. Grilled Saba Fish | \$7 |
| 9. Fried Amaebi Sweet Prawns | \$8 |
| 10. Fried Squid | \$8 |
| 11. Tempura Ebi Fry | \$8 |
| 12. Maguro Kushikatsu | \$8 |
| Tuna cutlet on a stick | |
| 13. Ei Hire | \$9 |
| Sting Ray Fin | |
| 14. Gyoza 5pcs | \$8 |
| Chicken & Vegetable Japanese dumplings | |

SALAD

- | | |
|-----------------------------|-----|
| 15. Potato Salad | \$5 |
| 16. Tofu Salad | \$7 |
| 17. Seaweed Salad | \$7 |
| 18. Salmon Sashimi Salad | \$8 |
| 19. Salmon + Avocado Salad | \$9 |
| 20. Tofu with Shrimps Salad | \$8 |

SASHIMI

- | | |
|--------------------|-----------------|
| 21. Salmon Sashimi | \$9/ half dozen |
| | \$16/ dozen |



**SUPERVALUE
LUNCH BENTO SET**

\$8.90*

U.P. > \$17.50

COMES WITH MISO SOUP + RICE + OCHA TEA

- (A) Teriyaki Asparagus & Shiitake
- (B) Grilled Saba
- (C) Katsu Cheese Curry (Chicken)
- (D) Gyu Steak (80g)

** For Dine-in Only*

[MORE BENTO SETS >>](#)

YAKITORI* (Min 4 sticks)

- 22. Chicken + Leek
- 23. Pork Belly + Leek \$2.50 each
- 24. Asparagus + Bacon
- 25. Shiitake

- 26. Grilled Chicken Wings (2pcs) \$3 each

- 27. Mentai Tiger Prawn
- 28. Mentai Salmon \$4 each
- 29. Unagi
- 30. Ribeye Beef

EXTRAS

- 31. Japanese Steamed Rice \$1.50
- 32. Miso Soup \$1.50

DESSERT

- 33. Kuzo Goma Ice cream \$5.50
- 34. Yuzu Sorbet \$5.50
- 35. Maccha Cheesecake \$6.90

Frozen cheesecake made from Hokkaido cream, red bean paste and green tea with light cookie crust at the bottom.

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FOOD

TERIYAKI BENTO SET

COMES WITH MISO SOUP + RICE

36. Asparagus + Shiitake	\$9.50
37. Chicken	\$10.50
38. Salmon	\$12.50
39. Ribeye Beef	\$14.50
40. Unagi	\$15.50
41. Cod Fish	\$16.50

CURRY BENTO SET

COMES WITH MISO SOUP + RICE

42. Chicken Karaage	\$9.50
43. Tonkatsu Curry	\$9.50
44. Fried Salmon	\$12.50
45. Ebi Fry Curry	\$13.50
46. Ribeye Beef	\$14.50

DONBURI

SIMMERED AND SERVED OVER RICE + EGG + MISO SOUP

47. Chicken Karaage Don	\$9.50
48. Katsu Don	\$9.50
49. Ebi Fry Don	\$13.50
50. Ribeye Beef Don	\$14.50
51. Unatama Don	\$16.50
Egg and Eel	

RICE BOWL

COMES WITH MISO SOUP

52. Salmon Chirashi	\$15
53. Aburi Salmon	\$15
Medium rare grilled salmon	



DRINKS

SUPER VALUE DRAUGHT

ASAHI SUPER DRY

Pint (500ml) \$9.50

Tower (3L) \$55

ASAHI BLACK SUPER DRY

Pint (500ml) \$11.50

Tower (3L) \$65

LIQUEUR

Kirei Umeshu with Collagen 300ml

\$24

Made from Japanese plums which impart a light and natural taste, this liqueur is infused with 3000mg of collagen to keep your skin plump and youthful. The fascinating packaging design is specially selected by ladies in Japan.



Tsukasabotan Yama Yuzu Shibori Liqueur 720ml

\$68

Using fresh pomelos and sake, this liqueur is fragrant and best served as an aperitif. Extremely appetising and refreshing.



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SUPER PREMIUM SAKE

	BTL	SWEET - DRY +
Otokoyama Junmai Daiginjo 男山 720ml	\$280	+5

Winner of Sake Gold Medal Award for over 30 years! This top choice of every sake sommelier has a gentle fukumi-ka - the fragrance that arises as you hold the sake in your mouth and breathe. Elegant, deep taste while remaining light.



Tenjo Mugen Junmai Daiginjo 26th Generation 天上夢幻 720ml	\$225	+1
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An award winning craft sake. Produced in limited quantity yearly, this sake has a classically floral nose with hints of jasmine tea and presents a tasty and refined manifestation of fine Japanese rice. It is smooth and extremely silky in texture with acidity and a floral aroma (limited stock only).



SUPER PREMIUM SAKE SPECIALS

PURCHASE ANY OF THE ABOVE
SUPER PREMIUM SAKES AND ENJOY

FREE 12PCS SALMON SASHIMI WORTH \$16


OR

FREE 4 YAKITORI STICKS WORTH UP TO \$16

- MENTAI TIGER PRAWN
- MENTAI SALMON
- UNAGI
- RIBEYE BEEF
- GRILLED CHICKEN WINGS (2PCS)
- CHICKEN + LEEK
- PORK BELLY + LEEK
- ASPARAGUS + BACON
- SHIITAKE



PREMIUM SAKE

	BTL	SWEET - DRY +
Premium Nouvelle Junmai 月桂冠 720ml	\$138	+3
How can Gekkeikan Brewery pass down their 370-years history to the next generation? This was the idea and objective behind Nouvelle, a traditional Junmai sake filled in a beautiful bottle. Nouvelle is Semi-Dry with a medium body and a fruity aroma.		 2014 BINKYO 11TH GLASS/ BOTTLE AWARD



Taiheizan Junmai Daiginjo Tenko 天巧 720ml	\$155	+2
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Aroma of flowers and fruits. Smooth, delicate and flavourful.
Highly recommended for grill and heavier fare.


2015
GRAND GOLD
MONDE SELECTION
INTERNATIONAL HIGH
QUALITY TROPHY


2001 - 2008
GOLD
U.S. NATIONAL
SAKE APPRAISAL


2014
GOLD
THE FINE SAKE
AWARDS
JAPAN



PREMIUM SAKE SPECIALS

**PURCHASE ANY OF THE ABOVE
PREMIUM SAKES AND ENJOY**

**FREE 6PCS SALMON SASHIMI WORTH \$9
OR
FREE 4 YAKITORI STICKS WORTH \$10**

- CHICKEN + LEEK
- PORK BELLY + LEEK
- ASPARAGUS + BACON
- SHIITAKE

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SPARKLING SAKE

BTL SWEET –
DRY +

Mio Sparkling Sake 300ml \$20

This sake is of low alcohol content (5%) and has a sweet, fruity yet refreshing light flavour. Great for all festive seasons and with all kinds of cuisine.



Utakata Yuzu Sparkling Sake 285ml \$26

Utakata Green Apple Sparkling Sake \$26

Lively and bright with Yuzu citrus/green apple sweetness. Medium-bodied with a refreshingly light finish. Pairs well with a wide array of light appetisers as well as spicy food.



SAKE 300ML

Gekkeikan Josen \$29 –1.5

For a long time, Gekkeikan has been widely recognised in Japan as a strong brand for regular type of sake. We feel proud being a “Regular” type of sake with superior quality fit for various types of cuisines. Enjoy its full-bodied, rich taste and fine, mellow aroma.



Kyoto Fushimizu Jitate Sake \$30 +4

Light and flowery nose. Light and crisp palate with a hint of mint. Excellent with all kinds of dishes.



Yamada Nishiki Tokubetsu Junmai \$30 +2.5

Rich and subtle. This sake is made from Yamada Nishiki, a well-known special rice. Yamada Nishiki has been carefully polished to 60% or less to configure full-bodied taste and flavour. This sake has a floral aroma, a well rounded flavour and a refreshing aftertaste.



Gensen-sozai Junmai (Organic) \$30 +1

Gensen-sozai means strictly selected ingredients. Brewing with special organic rice which is grown by “Sake Kasu” – the lees that are left behind after the liquid is expressed from the fermented rice.



Kyo-No-Izumi Ginjo Karakuchi \$34 +4

“Kyo no Izumi” means Fountain in Kyoto. This sake has a dry, clear and refreshing taste with fruity flavour when chilled. Gekkeikan is based in Fushimi, Kyoto, a well-known place with pure underground water, which is reflected in the sake.



PREMIUM SAKE 300ML

Gekkeikan Horin Junmai Daiginjo \$46 +1

Using selected rice polished to 50% of its original size, this ultra-premium sake is slowly fermented at low temperatures to give it a refreshing fruit-like aroma and mild flavour.





SAKE 720ML

BTL SWEET -
DRY +

Tenjo Mugen Junmai Karakuchi 天上梦幻 \$96 +7

With a clean and crisp finishing, this sake is so smooth and has a unique seductive fragrance. Good match with all kinds of Japanese food.



Tsukasa Botan Junmai Ginjo 司牡丹 \$109 + 4.5

Refined sake with flowery bouquet and soft on the palate. This is a very drinkable sake with a nose like a fruit basket but with an overall dry drinking experience. Very clean, round, smooth and dry. Look for hints of apple, dry pear and white grape elements on a gentle fluid flow with a quick finish. This brew is rice and water at its best.



Ohyama Junmai Ginjo 大山 \$109 + 4.0

Displaying good clarity and purity. A sake which qualifies as Daiginjo class but branded Junmai Ginjo. Mild and soft with excellent fragrance. A collection of melon, pear and apple tones. It is bright, juicy and super smooth with an incredible balance and a terrific finish.



SAKE 1800ML

Gekkeikan Kasen 月桂冠 \$105 -1.5

This sake has been widely well known in Japan as a strong brand with superior quality fit for various types of cuisines and can be served hot, warm and cold. Enjoy its full-bodied, rich taste and fine, mellow aroma.



Kyoto Fushimizu Jitate 松竹梅 \$105 + 4.0






Light and flowery nose. Light and crisp palate with a hint of mint. Goes well with all kinds of dishes and cuisine.



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WHISKY

	GLS 30ML	BTL	
Nikka Coffey Malt	\$14.80	\$250	
<p>Made using 100% barley which is distilled in a Coffey Still. This whisky has a rich flavour and a surprisingly soft texture. Fresh and clean on the nose, robust and spicy on the palate, finishes with a harmonious blend of dense spices, rich oak as well as lemon and orange notes. <i>Alcohol 45%</i></p>			
Nikka Black Special	\$10.80	\$189	
<p>Lively with sweet almond, refreshing quality brings to mind vanilla ice cream. Heady and rich. Bitter Chocolate and leather notes, spices and delicately salty notes bring length. Long and creamy, all the elements are in perfect harmony resulting in an exquisite malty and fruity sweetness. <i>Alcohol 42%</i></p>			
Nikka From The Barrel	\$14	\$168	
<p>Award-winning blend of malts and grain, further aged in first-filled bourbon casks. The nose is upfront and slightly floral with good intensity, peachiness and a lift akin to rosemary oil and pine sap. The palate is sweet, with some vanilla, a hint of cherry and plenty of spiciness on the finish. Definitely a top blend! <i>Alcohol 51.4%</i></p>			
Nikka Clear Blend	\$8	\$159	
<p>With its familiar black label featuring the bearded "King of Blenders", Black Nikka is among the best known of Nikka. It is the first Japanese whisky to make full use of non-peat malt, from which it derives its characteristic soft aroma and smooth palate. This whisky is distinguished by its dry and accessible flavour. <i>Alcohol 37%</i></p>			
Taketsuru Premium Malt	\$12	\$239	
<p>This blended malt, named in honour of Masataka Taketsuru, the father of Japanese whisky, is the product of perfect marriage of two distilleries built by him– Yoichi and Miyagikyo. It has a gentle malt flavour, fruitiness and extremely well balanced taste which make it a perfect entry point into the world of Nikka. <i>Alcohol 43%</i></p>			



NON - ALCOHOLIC

Wilkinson Ginger Ale 190ml

\$4

With more than 100 years of history in Japan, this widely popular Ginger Ale is so different from other ginger ale as it is spicy yet smooth. It is also widely used by mixalogists all over the world. A must-try!



Takumiya Green Tea 340ml

\$3

SUGAR FREE - Made from high quality and natural green tea, Takumiya is well-known for being a health and beauty choice of drink in Japan.



Gold Pak Green Tea 500ml

\$5

This tea is made by blending domestically produced fragrant tea leaves from Japan and water from Azumino, the Japanese Northern Alps. The taste is original, clean and refreshing.



Suntory Oolong Tea 350ml

\$5

This long-selling brand has been cherished by customers for over 30 years. Packed with health-promoting oolong tea polymerized-polyphenols (OTPPs), it has a refreshing aftertaste and a rich flavour with a distinctive richness and fragrance of oolong tea.



Asahi JuRokucha 600ml

\$4

A Must-Try blended tea made up of 16 different natural tea ingredients!



Suntory Boss Cafe Au Lait 185ml

\$4.50

Rich coffee-roasted flavour blended with high quality milk and smooth Hokkaido whipped cream for a truly delicious taste.



Suntory Boss Black Coffee 185ml

\$4.50

Full-bodied coffee with a refreshing aroma.



Sangaria Shiro Budo White Grape Juice 280ml

\$4.50

Refreshing Japanese White Grape Juice with fruit bits.



Coke / Sprite

\$2.50

Hot Japanese Ocha

\$2

Cold MugiCha Toasted Barley Tea

\$2

Mineral Water

\$1.50

Tap Water

\$0.50