

The meaning of 'TATSUMI'

The story begins with Eastern Astrology and the Twelve Zodiac Signs (干支=Eto). Whilst this mythology is based in ancient Chinese custom, it has also come to be deeply rooted in Japanese life and culture.

According to this system each year has its own meaning, represented by a symbolic animal. Like the astrological zodiac, it is believed that people who are born under the same animal share similar personality and character. This cycle is completed every twelve years. Find your own animal below!

Animal	Japanese	Direction	Birth Year						
Mouse	子 ne	North	1936	1948	1960	1972	1984	1996	
Ox	丑 ushi	Northeast	1937	1949	1961	1973	1985	1997	
Tiger	寅 tora		1938	1950	1962	1974	1986	1998	
Rabbit	卯 u	East	1939	1951	1963	1975	1987	1999	
Dragon	辰 tatsu	Southeast	1940	1952	1964	1976	1988	2000	
Snake	巳 mi		1941	1953	1965	1977	1989	2001	
Horse	午 uma	South	1942	1954	1966	1978	1990	2002	
Sheep	未 hitsuji	Southwest	1943	1955	1967	1979	1991	2003	
Monkey	申 saru		1944	1956	1968	1980	1992	2004	
Rooster	酉 tori	West	1945	1957	1969	1981	1993	2005	
Dog	戌 inu	Northwest	1946	1958	1970	1982	1994	2006	
Boar	亥 i		1947	1959	1971	1983	1995	2007	

You may notice that this motif is also reflected in other areas of culture – the hours of the day for instance, in a person's age, or in the direction of a compass. And this is where we find our name.

'Tatsu' (Dragon) and 'Mi' (Snake) together represent the direction southeast. In this way our name represents our relationship to Japan in a very real sense. In geographical terms, from New Zealand, Japan is 'Inui' (northwest).

In New Zealand, from Japan, we are TATSUMI.

TATSUMI ORIGINAL COCKTAILS



Mouse 子 (Long) \$12

Japanese plum wine, Campari, Grapefruit Juice, Mint

People born in this year are charming, honest, ambitious, and have a tremendous capacity for pursuing a course to its end. They will work hard for their goals.



Ox 丑 (Long) \$10

Japanese shochu vodka, Red Bull, Lemon

People born in this year are patient, mentally alert and when required to speak are skillful. They have a gift for inspiring confidence in others. This allows them to achieve a great deal of success.



Tiger 寅 (Short, Strong) \$15

Jim Beam, Japanese Sake, Manuka honey liqueur, Black olive

People born in this year are sensitive, stubborn, short-tempered, courageous, selfish and slightly mean ... yet they are deep thinkers and are capable of great sympathy for those they are close to and love.



Rabbit 卯 (Short, Strong) \$15

Japanese sake, Cointreau, Kalamata Olive

People born in this year are the most fortunate. They are smooth talkers, talented, ambitious, virtuous and reserved. They have exceedingly fine taste and are often regarded with admiration and trust.



Dragon 辰 (Short, Sweet) \$15

Midori, Lychee liqueur, Peach liqueur, Pineapple juice

People born in the year of the Dragon are healthy, energetic, excitable, short-tempered and stubborn. However, they are honest, sensitive, brave and can inspire trust in most anyone. They are the most peculiar of the 12 signs of the Zodiac cycle.



Snake 巳 (Long) \$10

Japanese plum wine, Tonic water, Mint

People born in this year are deep thinkers, speak very little and possess tremendous wisdom. They are fortunate in money matters and will always be able to obtain it. They are determined in what they do and hate to fail.



Horse 午 (Long, Dry) **\$12**

Japanese shochu vodka, Soda water, Lime

People born in this year are skillful in paying compliments and talk too much. They are skillful with money and handle finances well. They are quick thinkers, wise and talented. Horse people anger easily and are very impatient.



Sheep 未 (Long, Sweet) **\$13**

Japanese plum wine, 42 below vodka, Feijoa liqueur, Pineapple Juice

People born in this year are elegant, highly accomplished in the arts, passionate about nature. At first glance, they seem to be better off than the people born in other years. They are often deeply passionate in whatever they do and believe in.



Monkey 申 (Short, Dessert) **\$15**

Japanese sake, Banana liqueur, Chocolate liqueur, Cointreau, Fresh cream

People born in this year are the erratic geniuses of the Zodiac cycle. They are clever and skillful in grand-scale operations and are smart when making financial deals. They are inventive, original and are able to solve the most difficult problems with ease.



Rooster 酉 (Long) **\$12**

Japanese shochu vodka, Yuzu citrus honey, Soda water, Lemon, Mint

People born in this year are deep thinkers and are always busy and devoted to their work. They always want to do more than they are able, and if they undertake a task beyond their abilities, they are disappointed.



Dog 戌 (Rock glass) **\$10**

Japanese shochu vodka, Grapefruit juice, Snow salt

People born in this year have all the fine qualities of human nature. They have a sense of duty and loyalty, they are extremely honest and always do their best in their relationship with other people.



Boar 亥 (Long, Spicy) **\$13**

Japanese shochu vodka, Tomato juice, Lea&Perrins, Kaitaia Fire pepper sauce, Black pepper

People born in this year are brave. They have tremendous inner strength which no one can overcome. They display great honesty. They are short-tempered, yet hate to quarrel or have arguments. They are affectionate and kind to their loved ones.

BEER

Suntory Premium Malts

Lager beer	5.5%	334ml	\$9
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Kirin ichiban - Megumi -

Lager beer	5%	334ml	\$8
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Asahi Super Dry

Lager beer	5%	334ml	\$8
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Sapporo Black Label on Tap

Lager beer	5%	500ml	\$9
		350ml	\$7

Emerson's Pilsner

Classic Kiwi pilsner	4.9%	500ml	\$12
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Emerson's Bookbinder

Classic English ale	3.7%	500ml	\$12
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Black Mac

Dark ale	4.8%	330ml	\$7
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Light Beer

Low Alcohol Beer	0.5%	330ml	\$6
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BOTTLED WATER

OTAKIRI Still	750ml	\$8
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OTAKIRI Sparkling	750ml	\$8
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CHAMPAGNE

Glass Bottle

Laurent- Perrier NV Brut L-P

Champagne, France 375ml \$75
very fine, lifted and aromatic. Soft, creamy textures, gentle and 'fluffy',
with lovely fineness and elegance.

Louis Roederer Brut Premier NV

Champagne, France \$25 \$125
truly elegant classic champagne, sophistication and finesse to the fore

Taittinger Brut Reserve

Champagne, France \$140
delicate mousse with flavours of fresh fruit and honey – great as an
aperitif with oysters, scallops or prawns

NZ METHODE TRADITIONNELLE

Glass Bottle

Daniel le brun NV

Marlborough \$13 \$60
the aromatics consist of clean, fresh strawberry, citrus and orange peel
balanced with complex biscuit and bread characters- good with seafood
appetizers.

Quartz Reef Methode Traditionnelle Rose

Central Otago \$52
refreshing bubbles with notes of gala apple and pear – goes well with
any chicken or seafood dishes including sushi and sashimi

SAUVIGNON BLANC

Glass Bottle

Vavasour Redwood Pass Sauvignon Blanc 2010/11

Marlborough \$9 \$32

multi gold medal winner, classic Marlborough sauvignon blanc alive and bursting with flavour

Catalina Sounds Sauvignon Blanc 2011

Marlborough \$39

fresh and textured with a nose of fresh pears, pink lady apples and wet stones. scallops and sashimi are very good friends with this wine

Paddy Borthwick Sauvignon Blanc 2010

Wairarapa \$42

subtle flavors of tropical guava and gooseberry with a fine minerality – lovely with calamari, soft shell crab and karaage chicken

Tohu Vineyards Sauvignon Blanc 2011

Marlborough \$11 \$48

dry but with evident sweetness from ripe sweet fruit this wine is a great partner for fresh fish and soft shell crab.

Seresin Sauvignon Blanc 2010

Marlborough \$52

Michael Cooper's favorite wine to express the true brilliance of New Zealand winemaking.

Te Mata Estate Cape Crest Sauvignon Blanc 2010

Hawke's Bay \$13 \$56

not your usual, barrel ferment and beautifully ripe fruit from Hawke's Bay

Dog Point Section 94 Sauvignon Blanc 2009

Marlborough \$68

unique and full bodied barrel ferment Sauvignon with considerable depth and complexity. work perfectly with fresh fish and tempura soft shell crab

PINOT GRIS

Glass Bottle

Clayridge Pinot Gris 2008/11

Marlborough

\$42

this winemaking wizard always extracts the best from Marlborough, medium weight with a delicious dry finish

Peregrine Pinot Gris 2011

Central Otago

\$11

\$48

a dry style wine with ripe peach, pear, mango, and underlying minerality, good match with tempura, ginger spiced dishes

Wild Earth Pinot Gris 2011

Central Otago

\$50

aromas of ripe pear nectarine and tropical notes of guava and almond- rich, succulent and weighty and a good match for spicy food

Bilancia Hawke's Bay Reserve Pinot Gris 2008

Hawke's Bay

\$14

\$62

floral, spice and rich textural palate – great with salmon or chicken teriyaki and spare ribs and yuzu spiced dishes

Ata Rangi Lismore Pinot Gris 2010/11

Martinborough

\$64

NZ's Rolls Royce winery never fails, magnificent complexity and superb balance

CHARDONNAY

Glass Bottle

Wairau River Chardonnay 2008

Marlborough \$36

fantastic value for quality NZ Chardonnay, juicy fruit and gentle oak tones

Spy Valley Chardonnay 2009/10

Marlborough \$41

think fig and white peach with a hint of lemon meringue all balanced with nutty, creamy barrel influences.

Craggy Range Chardonnay Kidnappers Vineyard 2010

Hawke's Bay \$10 \$47

lemon zest, toasted almond and mineral notes – good with tempura, calamari, sashimi and sushi

Voss Estate Reserve Chardonnay 2009

Martinborough \$53

notes of citrus & white peach with a crisp minerality makes this a superb match with soft shell crab, chicken or any of the richer seafood offerings

Babich Irongate Chardonnay 2009/10

Hawke's Bay \$14 \$65

a benchmark Hawke's Bay chardonnay icon, full and rich with a classic European style

Kumeu River Estate Chardonnay 2008

Kumeu \$69

golden queen peach, honey and toasty oak – tasty match with chicken, and seafood

Pegasus Bay Chardonnay 2008/9

Waipara \$16 \$71

Robert Parker rated top 5 winery in NZ, all elegance and true majestic style, a complete wine

RIESLING

Glass Bottle

Konrad Bunch Selection

Marlborough \$8 \$30

low alcohol (8%). shows classic citric characters, intense flavour, and beautiful balance of sweetness and acidity.

Main Divide Riesling 2009/10

Waipara \$38

Pegasus Bay's little brother proudly stands tall, outstanding with Asian food, lime and apple tones

Peregrine Rustaburn Riesling 2008

Central Otago \$42

a delicious off dry style wine, with ripe apricot, citrus & floral notes - good match with salads, fish, prawns

Pegasus Bay Riesling 2009

Waipara \$12 \$54

probably NZ most consistent 5 star wine, intense citrus and honey flavours, rich and appetizing

OTHER WHITE

Greenhough Gewurztraminer 2009

Nelson \$43

stone fruit, brioche and ginger – lovely with teriyaki salmon or karaage

Milton Riverpoint Vineyard Viognier 2010

Gisborne \$51

poached pear, warm croissant and umami finish – perfect match for all Japanese food especially sashimi and salmon

Lucien Albrecht Reserve Gewurztraminer 2009

Alsace, France \$61

bursting with aromas of spice, rose, lychee & tropical fruit yet dry on the palate this is amazing with all spiced dishes and sashimi

PINOT NOIR

Glass Bottle

Mount Fishtail Pinot Noir 2010

Marlborough \$8 \$36

showing lifted strawberry and raspberry fruits with just a hint of plums. Excellent with beef and venison tataki and steak.

Delta Vineyard Pinot Noir 2009

Marlborough \$42

ripe, juicy cherry and plum with floral notes and chalky finish – lovely with beef, mushroom and tuna

Main Divide Pinot Noir 2008

Waipara \$50

ripe plum and chocolate aromas-fairly packed with rich Canterbury Pinot flavour and beautifully delivered tannin-acid balance

Neudorf Tom's Block Pinot Noir 2008/09

Nelson \$13 \$61

the greatest Nelson winery offer incredible value, cherry, blackcurrant and game characters

Voss Estate Reserve Pinot Noir 2009

Martinborough \$77

vibrant ripe cherry & savoury spice flavours works miracles with teriyaki salmon, smoked venison or mushrooms

Amisfield Pinot Noir 2009

Central Otago \$82

deep ruby in colour with complex berry fruit, violets, mocha and spice. Excellent full bodied Pinot Noir from one of New Zealand's finest producers. Treat yourself!

Carrick Pinot Noir 2009

Central Otago \$16 \$86

one of Otago's pioneers, black cherry, chocolate and cinnamon, a complex layered wine

Bottle

Escarpment Pinot Noir 2009

Martinborough

\$93

elegant black and red fruit with soft ripe tannins – perfect with steak and venison

Ata Rangi Pinot Noir 2009/10

Martinborough

\$106

a serious, muscular, powerful Pinot Noir. "New Zealand's greatest and most consistent Pinot. Long, ripe, cherry-flavoured palate, brooding with impressive complexity and depth

SHIRAZ / SYRAH

Glass

Bottle

Jip Jip Rocks Shiraz 2010

Limestone Coast, Australia

\$9

\$42

a multi-award winning wine perfect with beef tataki, steak or spareribs!

Craggy Range Syrah Gimblett Gravels Vineyard 2009

Hawke's Bay

\$53

dark red and blue fruit with lavender and black pepper – great with all red meat, vegetable tofu or teriyaki

Logan Shiraz 2008/09

Orange, Australia

\$62

stacked full of ripe plum, mixed berries, chocolate, dried herbs and spice. Fantastic with beef dishes and earthy flavours like pumpkin and mushroom

OTHER RED

Glass Bottle

Te Awa Left Field Merlot Malbec 2009/10

Hawke's Bay \$50

a wonderfully brooding wine with depths of darkness in both appearance and taste. A floral streak gives the wine some prettiness in what would otherwise be a fairly dark exercise.

Morambro Creek Cabernet Sauvignon 2007

Padthaway, Australia \$10 \$53

a rich powerful wine with black fruits & lush overtones of vanilla & coffee – drink with anything you want just because it's so divine!

Man O War Merlot Cab Franc Malbec 2008

Waiheke \$53

the future icon of NZ bordeaux blends. Stunning wine, rich powerful balanced palate, subtle tannins

Perrin Reserve AOC Cotes du Rhone Rouge 2009

Rhone Valley, France \$56

deep red berry with hint of spice and fine tannins – excellent with any tuna, red meat mains, or dishes with mushroom and sesame

Craggy Range Merlot Gimblett Gravels Vineyard 2009

Hawke's Bay \$13 \$60

dark plum and blackberry with cocoa and tobacco – goes well with steak, ribs or venison

ROSE

Glass Bottle

Ata Rangi Summer Rose 2010/11

Martinborough \$9 \$39
crunchy watermelon, ripe cranberries and plump strawberry aromas and flavours

Desert Heart Saignee Rose (Pinot Noir Rose) 2010

Central Otago \$46
Rose' from 100% Pinot Noir grapes. Dry with hints of cherries, strawberry & dried herbs. An ideal match with sushi, sashimi

Chateau de Sours Grand vin de Bordeaux Rose 2010

Bordeaux, France \$55
strawberries and cream with pink grapefruit on the finish – Great with any salmon, crab calamari or yuzu based dishes

DESSERT WINE

Glass Bottle

Sileni Estate Harvest Semillon 2010 (375ml)

Hawke's Bay \$43
dried apricot, citrus & hints of pineapple with a clean finishing acidity make this dessert wine a heavenly way to finish the meal

Escarpment Hinemoa Riesling 2009 (375ml)

Martingborough \$13 \$52
marmalade, lime and citrus with honeyed sweetness - ideal match with fruit based desserts

Perrin AC Muscat Beaumes de Venise 2008 (375ml)

Rhone Valley, France \$61
floral exotic lychee and citrus – delicious match with ice cream or crème brulée

Pegasus Bay Encore Noble Riesling 2008 (375ml)

Waipara \$72
strong honey, crème brulée, vanilla bean and star anise, big luscious and very rich

PREMIUM CHILLED SAKE

By the Glass 150ml

The Five Bridges 五橋 \$15

Mild Yamaguchi Junmai 15.5%

Soul Into The Drop 一滴入魂 \$14

Semi-dry Hiroshima Junmai-Ginjyo 15-16%

White Cave 白壁蔵 \$17

Rich Hyogo Kimoto-Junmai 15-16%

Truly Clear 真澄 辛口生一本 \$16

Dry Nagano Junmai-Ginjo 15%

Gift To God 小左衛門 \$18

Fresh Gifu Tokubetsu-Junmai 15%

Sake Tasting Set

3 Glasses, 60ml each \$20

HOT SAKE

		150ml	300ml
Ozeki	大関	\$7	\$13

SHOCHU

Japanese distilled spirits. 25% alcohol

By the Glass 90ml

The Black Jar 黒甕	Kumara 芋焼酎	\$10
Self-enrichment 知心剣	Barley 麦焼酎	\$10
Crimson Virgo 红乙女	Sesame 胡麻焼酎	\$12
Shochu Tasting Set 3 Glasses, 60ml each		\$20

PLUM WINE

By the Glass 90ml

Manjo Ume-shu	万上梅酒	14%	\$9
Kikkoman Ume-shu	口七梅酒	11.5%	\$10
Yuzu Citrus Ume-shu	ゆず梅酒	12%	\$11
Plum Wine Tasting Set 3 Glasses, 60ml each			\$20

NON ALCOHOL DRINKS

Heron's Flight Merlot	250ml	\$8
100% Merlot grapes grown in the Hawkes Bay, this juice lingers on the palette with sweetness		
Heron's Flight Sangiovese	250ml	\$8
A sophisticated juice, full of the delicious flavours that fleshy and fresh fruit characteristics with sweetness and acidity		
Calpico Soda		\$6
Calpico Water		\$6
Yuzu Honey & Lemon Lemonade		\$6
Orange Juice		\$5
Grapefruit Juice		\$5
Pineapple Juice		\$5
Tomato Juice		\$5
Cranberry Juice		\$5
Coke		\$4
Diet Coke		\$4
Lemonade		\$4
Iced Oolong Tea		\$4
Mac's Ginger Beer	330ml	\$5
Mac's Green Apple	330ml	\$5

HOT DRINK

Green Tea (Pot)	\$5
Genmai Tea (Pot) Green tea with roasted rice	\$5
Hot Calpico	\$6
Hot Yuzu & Honey	\$6

COFFEE

Long Black	\$3
Short Black	\$3
Flat White	\$4
Cappuccino	\$4
Latte	\$4

BAR SNACK

Edamame Flaky sea salt	\$5
Fresh Oysters Ponzu gelee, Chopped spring onion, Tobiko	\$16
Summer Rolls Chicken and cucumber wrapped in rice paper, sesame dressing	\$12
Deep Fried Tofu Tempura sauce, freshly grated daikon radish	\$8
Tempura Vegetable Tempura sauce	\$10
Karaage Chicken Sweet ginger soy sauce	\$11
Tender Spareribs Double Cooked Tender Spareribs, Yuzu marmalade soy sauce	\$12
Philadelphia Roll (8pc) Salmon, Cream cheese, Capers, Red onion, Lettuce, Sesame seeds, Tobiko	\$17
Spicy Tuna Roll (8pc) Spicy chopped tuna, Cucumber, Avocado, Tempura crunch	\$17
Spider Roll Sushi (5pc) Tempura soft shell Crab, Avocado, Lettuce, Red onion, Tobiko, Mayo	\$16
Dynamite Roll Sushi (5pc) Tempura prawn, Avocado, Cucumber, Lettuce, Tobiko, Spicy mayo	\$15