

Wine list

Sparkling

Canella Prosecco N/V (200ml)	\$13.5
Sanmartino Prosecco N/V Fresh and lively; subtle citrus, pear and stone fruit flavours, with crisp citrus flavours balanced by a thread of sweetness.	\$43

White

Tim Adams '19 - Pinot Gris/Clare Valley, SA A delicious clean crisp wine full of pear, lychee and stone fruit flavours.	\$11/\$44
Castel Rock Skywalk '20 - Riesling/Porongurup, WA A full and flavoursome style of Riesling with a rich and balanced palate.	\$9/\$38
te Pa '19 - Sauvignon Blanc/Marlborough, NZ Vibrant and concentrated with lovely fruit weight and a refreshing crisp finish.	\$11/\$43
Stella Bella '19 - Sauvignon Blanc/Margaret river, WA Precise flavours of lemon, lime and guava. Lovely minerality and tropical fruit notes.	\$12/47
Talisman '17 "Gabrielle" - Chardonnay, Ferguson Valley, WA Intense, pristine flavours of grapefruit and lime balanced by textures of cashew nut and vanilla. Stunning Chardonnay. *Trophy – Best Single Vineyard Wine, 2018 Perth Royal Wine Awards	\$67
Moss Wood '19 - Sauvignon Blanc Semillon/Margaret river, WA Bright note of freshly cut grass and passion fruit rounded gently by citrus undertones.	\$62
Yering '17 - Chardonnay/Yarra Valley, VIC An elegant blend of stone fruit purity and middle palate vanilla oak spice with a soft, clean finish.	\$11.5/\$47

Rose

Mr Mick '19 - Rose/Clare Valley, SA Light, refreshing dry style rose, with great fruit weight and inviting floral aromas.	\$8/\$31
---	-----------------

Red

Pike & Joyce '19 - Pinot Noir/Adelaide Hills, SA Lovely depth of red fruit, fine tannins and soft acidity. An elegant and attractive Pinot	\$10/\$39
Torbreck '16 - Woodcutter's Shiraz/Barossa Valley, SA Complex and textual old vine Barossa shiraz with succulence and richness.	\$45
Alkoomi '17 - Shiraz Viognier/Frankland river, WA Blackberry, cherries with layers of sugary tannin interwoven with notes of pepper spice.	\$11/\$48
Charles Melton '17 - GSM/Barossa Valley, SA Elegant and approachable with traditional Barossa richness of flavour and soft rounded tannins.	\$50
Bowen Estate '16 - Shiraz/Coonawarra, SA Rich and powerful shiraz with great palate depth and balance. Complex flavours and elegant tannic structure.	\$67
Xanadu '18 - Cabernet Sauvignon/Margaret River, WA Full bodied yet refined, wonderful fruit density layered with dark berries and silky fine-grained tannins. An icon of modern Margaret River wines.	\$63

Beverages

Sake (180ml)

Okunomatsu Junmai	from Fukushima Sweet ○○○○●○○ Dry	\$16 (warm/cold)
Bisyonen Junmai	from Kumamoto Sweet ○●○○○○ Dry	\$16 (warm/cold)
Sawahime Yamahaijunmai	from Tochigi Sweet ○○○○○● Dry	\$18 (cold)
Jozen Junmaiginjo	from Niigata Sweet ●○○○○○ Dry	\$18 (warm/cold)
Akafuji Junmai Ginjo	from Hyogo Sweet ○○○○○○ Dry	\$22 (warm/cold)
Koshino Homare Junmai	from Niigata Sweet ○○○●○○○ Dry	\$22 (cold)
Kanazawa Junmailginjo	from Ishikawa Sweet ○○○○○● Dry	\$22 (cold)

Sparkling Sake

Mio <Mild 5%> 150ml	
\$14.5	

Beer

Sapporo (on tap)	380ml	\$10
Asahi	330ml	\$9
Kirin	330ml	\$9
Orion	500ml	\$9.5
Echigo rice lagar	500ml	\$13.5

Something fruity

Hanakohaku (Plum infused sake cocktail)	180ml	\$14
Grape Chu-Hi (Chu-Hi : Japanese cocktail of shochu with tonic water)		\$10
Plum wine	glass	\$7
	bottle	\$58

Non alcoholic drinks

Greea tea (hot)		\$4.5
Brown rice tea (hot)		\$4.5
*pot of tea maximum for 2ppl		
Gyokuro green tea (chilled)		\$4.5
Lychee tea		\$4.5
Melon Soda		\$4.5
Orange juice		\$3
White grape juice		\$4.5
Lemon lime & bitters		\$4.5
Coke / Zero coke / Sprite		\$4.5
Sparkling water	750ml	\$7
Still water	500ml	\$3

Desserts

Black sesame creamy tiramisu with sesame crunch and a finger biscuit.	\$9.5	<p>Please give us your feedback!</p> <p>If you post reviews on Zomato, Tripadvisor or Google</p> <div style="display: flex; justify-content: space-around; align-items: center;">    </div> <p>please let us know. You will get a complementary dessert!</p>
Soy milk pannacotta with raspberry, soy milk granita, tea gelee and lemon ginger syrup.	\$9.5	
Green tea ice cream with chocolate red bean and mango granita.	\$8.5	

Welcome to Halu



@haluperth



#haluperth

Halu Japanese Restaurant

08 9444 0577

401 Oxford street, Mount Hawthorn