

KYOKA

JAPANESE KITCHEN

Co-owner and mixologist Ketut has channeled his passion for Japanese flavours to create this intriguing list of signature cocktails which are not only delicious but perfectly complement our food menu. You will find cocktails that feature all 5 of the basic tastes whether you enjoy sweet, sour, bitter, salty or umami flavours, there is something for everyone!

At Kyoka we are also passionate about serving up sustainable cocktails that are 'zero waste'. We create our own cordials, bitters, infusions and garnishes to make what we do that bit more sustainable!

COCKTAILS



KYOKA SOUR 110

Vodka, house made pineapple & tamarind shrub, orgeat, fresh lemon & orange juice topped with a red wine float.

Tropical, Sour, Moreish



GINGER GEISHA 135

Hakuto Matsui Japanese gin, dry sake, ginger liqueur, clarified Japanese green tea punch & house made lavender bitters.

Elegant, Light, Herbaceous



KAWAII KID 110

Vodka infused with lemongrass, passionfruit, lime, mint, watermelon, ginger & pineapple juice topped with hibiscus ginger beer. #holidayvibe

Tropical & Fruity



THE GOLDEN SLIPPER 125

Rhubarb & strawberry sous vide gin, St-Germaine elderflower liqueur, smoked vanilla & hibiscus syrup, fresh lemon juice, grapefruit bitters, ube powder & pasteurized egg white.

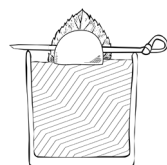
Citrus, Fruity, Smooth



YUZU MULE 125

Citron Vodka, yuzu, Kintamani orange, topped with house made hibiscus ginger beer.

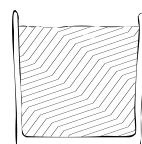
Fresh, Citrus, Spiced



LYCHEE LONG TIME 110

Gin infused with Cananga flower, lychee muddled with basil leaf & fresh lemon juice.

Herbaceous, Floral, Fresh



SAMURAI SWING 135

Mezcal machetazo salmiana, Nusa Cana coconut rum, citrus pineapple, cucumber, mint, agave, sesame with a coconut powder rim.

Fresh and refreshing

JUICE

FRESH JUICE

CHOICE OF PINEAPPLE, WATERMELON, ORANGE 38
MANGO (SEASONAL), DRAGON FRUIT 42

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE 33
SODA WATER, TONIC WATER, GINGER ALE 33
STILL MINERAL WATER 380ml 33
SPARKLING MINERAL WATER 380ml 33

COFFEE

ESPRESSO 25
PICOLO 30
GREEN TEA LATTE 38
CAPPUCCINO 32
MOCHA 35
LONG BLACK 27
HOT CHOCOLATE 32

TEA

BLACK TEA, LYCHEE TEA, GREEN TEA,
PEPPERMINT, CHAMOMILE, JASMINE,
EARL GREY, GINGER & LEMONGRASS 35

MOCKTAILS

MATCHA COLADA 60

Green tea matcha, pineapple, orange, lemon, coconut cream & pandan.

KYOTO SUNSET 60

Passion fruit, strawberry shrub, yuzu, basil leaf, lemon juice & a splash of soda.

UBUD VOODOO 60

Lemongrass & lychee muddled, vanilla, lemon, shaken with homemade kombucha.

IKEBANA 60

Cucumber, tamarillo, elderflower syrup, lemon juice & a splash of soda.

GENKI GENKI 60

Ginger flower & lemongrass muddled, cucumbeber, mint, lemon juice, basil seeds & topped with homemade hibiscus ginger beer.

SMOOTHIES & SHAKES

GREEN TEA MANGO 50

Fresh mango, Japanese green tea matcha, yoghurt & milk.

LYCHEE PASSION 50

Passionfruit puree, lychee, honey, yoghurt & milk.

STRAWBERRY POMPOM 50

Fresh strawberry, red dragon fruit, honey, yoghurt & milk.

TROPICAL SMOOTHIE 50

Fresh strawberry, blended with mango, pineapple, yoghurt, milk and honey

OREO MILKSHAKE 50

Chocolate oreo blended with vanilla ice cream & milk.

CARAMEL MANGO SHAKE 50

Fresh mango blended with homemade caramel, vanilla ice cream & milk.



HANA SPRITZER 125

Aperol, elderflower liqueur, sliced orange & topped with prosecco.

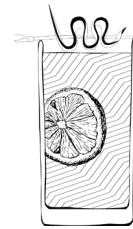
Bittersweet, Floral, Refreshing



NATSU GRONI 150

Our take on the classic Negroni, with shiso infused gin, Campari infused with watermelon rind, umeshu, sweet vermouth, homemade umami bitters & garnished with dark chocolate dust.

Boozy, Bittersweet, Smooth



SENCHA 135

The San-in Blended Japanese Whisky, dry Sake, clarified yuzu, fresh lemon, topped with green tea soda and served with cucumber asazuke.

Bold, Citrus, Refreshing



MANGO MANTRA 125

Fresh mango infused with Bacardi light rum, Nusa Cana coconut rum, house made almond falernum, mango pure, mint and dry white wine.

Tropical, Fruity, Fragrant, Spiced



RINGO 130

Tanqueray Rangpur Gin, Sakura vermouth, top with our homemade apple mint soda and dried apple.

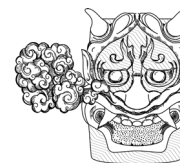
Fresh & Refreshing



SESAME OLD FASHIONED 110

Sesame washed Little River Whisky, mirin infused with grilled pineapple, aromatic bitters, japanese aging soy all aged in a bee's wax lined bottle for 7 days.

Boozy, Sweet, Nutty

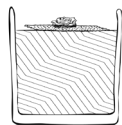


SMOKED PENICILLIN 150

Dewar's 12 YO Scotch Whisky, Dom Benedictine, clarified lemon juice and hickory wood smoke, served with a side of ginger jelly.

This show stopper is just what the Doctor ordered!

Boozy, Elevated, Theatrical



MISO HI 135

Hakuto Matsui Japanese Gin, umeshu, miso, pear, house made kombu seaweed cordial, fresh tangerine & lemon juice, garnished with pickled ginger.

Stick with us here! This is definitely not a soup, white miso, pear & Japanese gin are best of friends.

Smooth, Citrus, Umami



COCONUT ESPRESSO MARTINI 110

Vodka infused with toasted black rice, coconut & pandan liqueur, well shaken with a shot of espresso.

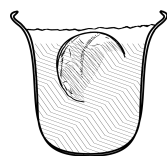
Creamy, Indulgent, Smooth



CHOCOLATE MANHATTAN 155

Bulleit Bourbon whisky, chocolate liqueur, 1757 sweet vermouth, Fee Brother's aztec chocolate bitters all barrel aged for 21 days, presented with chocolate matcha paint.

A bold complex blend of flavours including sweet tannin & oak.



MONKEY MAGIC 135

Bulleit Bourbon whisky, Jasmine tea infused with Bacardi spiced rum, lime oleo saccharum, strawberry, top with vanilla and passion fruit foam

Boozy, fruity, refreshing



SAYONARA MOTHER F#*KA 110

Tequila infused with jalapeño, orange liqueur, pineapple, coriander, fresh lime juice & gomasho.

One of our most popular offerings, this slightly spicy take on the classic margarita is garnished with a slice of pineapple with torched sugar.

If you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one! #removeyourvaluables #leaveyoursunglassesathome

Sweet, Spicy, Salty, Sour & Herbaceous

BEER & CIDER

SINGARAJA PILSENER 300ML **42**

SAPPORO 330ML **95**

ALBENS APPLE CIDER 330ML **80**

WINE

BY THE GLASS

	GLS	CRF	BTL
Alba Luna Triveso, Prosecco, ITA	125		620
Cape Discovery, Sparkling Brut N.V, AUS/BALI	98		490
Sheawater, Sauvignon Blanc, Marlborough, NZ	130	395	645
Two Islands, Chardonnay, AUS/BALI	98	300	490
Maison Castel, Syrah, Pays D'Oc, FRA	130	395	645
Two Islands, Cabernet Merlot, AUS/BALI	98	300	490
Banrock Station, Rose, Aus	125	385	620

CHAMPAGNE & SPARKLING

		BTL
Gremillet, Millesime Brut Champagne, FRA		2500
Louise Perrier Brut Excellence, Bourgogne, FRA		620

WHITES

	BTL
Gabriel Meffre Blanc, Rhone Valley, FRA	750
Agneau Blanc, Sauvignon Blanc, Bordeaux, FRA	650
Tarapaca, Chardonnay, Maipo Valley, CHI	650
Deetlefs Stonecross, Chenin Blanc, Western Cape, SA	650
The Wolf Trap, Viognier, Franschhoek, SA	650
Sommer, Riesling, Rheingau, GER	780

REDS

	BTL
Zuccardi, Malbec, Mendoza Uco Valley	750
Agneau Rouge, Cabernet Franc, Bordeaux, FRA	650
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	650
Peter Lehman, Clancy's Red Blend, Barossa Valley, AUS	730
Duet Naked Range, Pinot Noir, Yarra Valley, AUS	780
Villa Vistarenni, Sangiovese, Chianti, ITA	750
Obikwa, Pinotage, Western Cape, SA	650