

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 98

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 98

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

Tropical & Fruity



OKINAWA PUNCH 128

London dry Gin, homemade strawberry shrub, passion fruit, yuzu and garnished with passion fruit jelly.

Fruity, refreshing



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 115

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

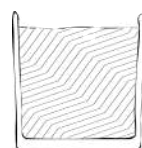
Fresh, Citrus, Spiced



LYCHEE LONG TIME 98

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 or Watermelon **35**

Mango (seasonal), Orange, Dragon Fruit **35**

SOFT DRINKS

Coca Cola, Diet Coke, Sprite **30**

Soda Water, Tonic Water **30**

Still Mineral Water 380ml **30**

Sparkling Mineral Water 380ml **30**

COFFEE

Espresso **25**

Piccolo **30**

Cafe Latte **32**

Green Tea Latte **35**

Cappucino **32**

Mocha **35**

Long Black **27**

Long/shot Machiato **29**

Hot Chocolate **32**

TEA

Black Tea, Lychee Tea, Green Tea, Peppermint, Chamomile, Jasmine, Earl Grey, Ginger & Lemongrass **35**

BEER & CIDER

Singaraja Pilsener 300ml 40

Sapporo 330ml 95

Albens Apple Cider 330ml 80

MOCKTAILS

MATCHA COLADA 55

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

KYOTO SUNSET 55

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

UBUD VOODOO 55

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

IKEBANA 55

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

GENKI GENKI 55

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

SMOOTHIES & SHAKES

GREEN TEA MANGO 48

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

LYCHEE PASSION 48

Passionfruit puree, lychee, honey, yoghurt & milk.

STRAWBERRY POMPOM 48

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

TROPICAL SMOOTHIE 48

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

OREO MILKSHAKE 48

Chocolate oreo blended with vanilla ice cream & milk.

CARAMEL MANGO SHAKE 48

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 145

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 128

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



ICHIGO MIZUWARI 125

East Indies Dry Gin, shiso & strawberry shrub, fresh lemon juice & house made Doburoku (cloudy sake).

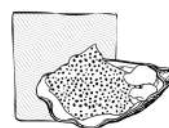
Citrus, Fruity, Refreshing



SESAME OLD FASHIONED 98

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



SEA SIDE 135

Reposado Tequila infused with nori, Aperol, yuzu, cucumber, house made rice & avocado orgeat, fresh lemon juice, served with a side of watermelon sashimi. Not as lethal as it sounds! Cool cucumber and nori create a fresh unique flavor.

Umami, Citrus, Fresh



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 98

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

Creamy, Indulgent, Smooth



SMOKED PENICILLIN 145

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



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 98

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

WINE

BY THE GLASS

GLS CRF BTL

Alba Luna Triveso, Prosecco, ITA	115		570
Cape Discovery, Sparkling Brut N.V, AUS/BALI	95		450
Sheawater, Sauvignon Blanc, Marlborough, NZ	125	370	580
Two Islands, Chardonnay, AUS/BALI	95	295	475
Maison Castel, Syrah, Pays D'Oc, FRA	125	370	580
Two Islands, Cabernet Merlot, AUS/BALI	95	295	475
Banrock Station, Rose, Aus	115	360	570

CHAMPAGNE & SPARKLING

BTL

Gremillet, Millesime Brut Champagne, FRA	2500
Louise Perdrier Brut Excellence, Bourgogne, FRA	550

WHITES

BTL

Gabriel Meffre Blanc, Rhone Valley, FRA	750
Agneau Blanc, Sauvignon Blanc, Bordeaux, FRA	610
Tarapaca, Chardonnay, Maipo Valley, CHI	600
Deetlefs Stonecross, Chenin Blanc, Western Cape, SA	590
The Wolf Trap, Viognier, Franschhoek, SA	600
Sommer, Riesling, Rheingau, GER	780

REDS

BTL

Zuccardi, Malbec, Mendoza Uco Valley	750
Agneau Rouge, Cabernet Franc, Bordeaux, FRA	610
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	580
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	610