BINCHO BOSS

レストラン

DRINKS MENU

WELCOME TO BINCHO BOSS

We are a modern Japanese eatery. Our restaurant is inspired by the traditional alleyways of Tokyo, also known as 'Yokocho'. Many of our signature dishes are cooked on our earthen konro grill over Binchō-tan, a type of high quality charcoal traditionally used in Japanese cooking.

If you're not a boss now, you will be after joining us for a truly authentic Japanese experience. Enjoy!

BAR FOOD

酒肴

Grilled edamame, sansho salt (v) 12
Assorted house made pickles (vg, gfo) 15
Fried salmon skin, kewpie (gf) 15
Sweet corn ribs, butter teriyaki, parmesan (v) 12
Aburi tamagoyaki, mentaiko, kizami nori 12
Chicken karaage, kewpie, sweet chilli 28
Lobster bao, apple & yoghurt sauce, onion ring 34

OYSTERS

Natural 30/55
W. yuzu vinaigrette, mikan jelly, caviar 37/67

生ビール|ドラフト

BEERS ON TAP | WINE BY THE GLASS

BEER ON TAP

Asahi Super Dry 14
Sapporo 14

WINES BY THE GLASS

2021|16
Rob Dolan Blanc de blanc Sparkling,
Yarra Valley, VIC

2022|16
Mahi Sauvignon Blanc, Marlborough, NZ

2022|17
5452 by KT Riesling, Clare Valley, SA

2022|17
Snake + Heering “Tough Love” Chardonnay,
Margaret River, WA

2022|16
La Linea Tempranillo Rosé, Adelaide Hills, SA

2021|20
Red Claw Pinot Noir, Mornington Peninsula, VIC

2021|23
Aphelion Confluence Grenache, McLaren Vale, SA

2022|16
Paxton Tempranillo, McLaren Vale, SA

2020|19
Amelia Park Cabernet Merlot, Margaret River, WA

COCKTAILS

"Roku" Yuzu Negroni 22
A fresh and floral Japanese inspired Negroni. A bittersweet balance of yuzu juice, sansho pepper and orange.
Roku Gin, Yuzu, Campari, Sweet Vermouth

Saketini 23
Fresh, floral and crisp. Made with limited edition vermouth blended with sakura blossoms from Kyoto and Viola from Italy.
Haku Vodka, Junmai Sake, Mancino, Sakura Vermouth, Elderflower

Okinawa Sling 21
Feel the subtropical island of Japan, our take on the Singapore Sling
Rice Shochu, Kokuto Umeshu, Benedictine, Grenadine, Pineapple

Sakura Lychee Sour 22
Sweet and floral with hints of lychee.
Roku Gin, Sakura syrup, Lychee liquer, Lemon Juice, Whites

"Toki" Whisky Highball 15
A refreshing Izakaya classic.
Suntory Toki Whisky, Soda Water, Lemon Slice

Yuzu Chūhai 17
Bincho’s favourite sour, refreshing and a perfect complement to Izakaya food.
Koyomi Shochu, Yuzu Juice, Soda Water

Umeshu Spritz 17
A dry and refreshing spritz with rich umeshu and orange undertones.
Choya umeshu, Orange Zest, Rob Dolan blanc de blanc

Oriental Sour 22
Daisuke’s signature cocktail. Sweet, floral, and citrusy.
Vodka, St Germain, Umeshu, Yuzu, Whites, Bitters

Nuts About Toki 20
Strong, sweet and textural digestif stir-down with hints of whisky and almond.
Toki Whisky, Sweet Vermouth, Amaretto

SAKE

SPARKLING SAKE

DASSAI HAPPOU NIGORI SPARKLING SAKE
(360ML) - 65
Unpasteurized and naturally carbonated sake that has a slightly fruity and refreshing taste. Lightly filtered to preserve its naturally sweet flavour.

JUNMAI DAIGINJO

DASSAI JUNMAI DAIGINJO 45
(300ML / 720ML) - 60/108
Dry, super premium saké. Full, almost overripe fragrance of green apples. It is tempered with strawberries and cream, and sweet peaches on the palate. Barely-there dryness in the finish. Best enjoyed cold.

DASSAI JUNMAI DAIGINJO 39
(300ML / 720ML) - 79/138
Dry, super premium saké. The nose is fruity with koji rice, apple, honeydew, and strawberry aromas. A very plush saké that is loaded with fruit basket flavors and has a very wine-like acidity presence with a long finish. Best enjoyed cold.

DASSAI JUNMAI DAIGINJO 23
(300ML / 720ML) - 119/229
Dassai's ultimate Junmai Daiginjo sake with Yamada-Nishiki rice polished down to 23%. Delicate floral aromas with honey, and an elegant long finish.

IPPIN JUNMAI DAIGINJO
(150ML / 500ML) - 25/72
Dry, premium saké. Ippin's multi-awarded saké with a hint of pineapple fragrance and sweet on the palate. Best enjoyed cold.

JUNMAI / JUNMAI GINJO

IPPIN JUNMAI
(150ML / 500ML) - 16/50
Nicely balanced medium bodied saké. Smooth on the palate with a dry finish.

KIKUMASAMUNE KOUJO JUNMAI-SHU
(300ML) - 26
A dry and rich umami-rich saké that boasts an immersive flavour and crisp apple fragrance.

SHIRATAKI NOUJUN UONUMA JUNMAI
(150ML / 500ML) - 16/50
Full bodied semi-dry saké with hints of honey and a dash of caramel tones that gives a rich savoury taste.

KUBOTA SENJYU
(150ML / 500ML) - 21/66
Junmai Ginjo from Niigata. A nice clean sake with balanced acidity.

MASUMI KARAKUCHI KIIPON
(150ML / 500ML) - 30/96
Dry sake with an aroma of young fuji apples. Flavourful balance of subtle sweetness, acidity and astringency that leaves the palate clean and dry.

HYAKUMOKU ALT.3
(150ML / 500ML) 30/96
A unique blend of special grade, unpasteurised sakes, produced in the grand cru terrior of Yokawa. Round bodied and brightly aromatic.

SAKE TASTING FLIGHT

Saké Tasting Flight - 30
Try 50ml each of Kubota Senjyu, Masumi Karakuchi Kiippon & Hyakumoku Alt 3.

BEER

Coedo Beniaka 15
Imperial amber ale, brewed w. roasted kintoki sweet potato skins.

Coedo Ruri 15
Japanese style pilsner, light bodied and balanced hop bitterness. Great sessionable beer to start a meal.

Coedo Japanese Pale Ale 15
Pale ale brewed with rice and yuzu from Japan with a delicate citrusy aroma of yuzu.

Coedo Shikkoku 15
Black lager, medium bodied with a smoky espresso aroma.

Echigo Koshihikari Beer 18
Smooth, dry and crisp. Made from Niigata grown Koshihikari rice, malts and hops. Great match with delicate flavoured dishes.

Hitachino White Ale 15
A refreshing witbier brewed with wheat malt, orange peel, coriander and nutmeg. Soft flavour and mild acidity with notes of spice.

Hitachino Yuzu Lager 15
Japanese yuzu gives this beer a delicate yet deep citrus flavour. Enjoy the refreshing acidity from yuzu and the crispness of a lager.

Kinshachi Aka Miso Lager 18.5
Unique dark lager brewed with speciality red miso from Nagoya. It has a bold, rich flavour with a sweet scent. Created by combining the umami of red miso and malt.

Yoyogi Pale Ale 13
Dry hopped with a blend of Galaxy, Wai-Ti and Sorachi Ace. This pale ale has passionfruit, mandarin and kaffir lime aromas, with a tropical fruit and mixed citrus taste.

Yoyogi Black Lager 13
Japanese style black lager. Balanced and rounded malty, dark chocolate.

CIDER

Kaiju Golden Axe 12
Apple Cider, VIC

TAP BEER

Asahi Super Dry 14
Sapporo 14

BOTTLED WINES

SPARKLING

2021|70
Rob Dolan Blanc de Blanc, Yarra Valley, VIC

NV|80
Veuve Ambal Grand Cuvee Cremant de Bourgogne Brut, FRA

NV|210
Louis Roederer “Collection 242”, Champagne, FRA

NV |220
Louis Roederer “Colletion 243”, Champagne, FRA

WHITES

2022|70
Mahi Sauvignon Blanc, Marlborough, NZ

2018|80
Gate 20 Two Pinot Gris, Bannockburn, NZ

2022|80
Pierro L.T.C Semillon Sauvignon Blanc, Margaret River, WA

2019|90
Paringa Estate Viognier, Mornington Peninsula, VIC

2021|75
Snake + Heering “Tough Love” Chardonnay, Margaret River, WA

2019|110
Serengale “Row 16” Chardonnay, Beechworth, VIC

2020|110
Louis Jadot Bourgogne Blanc Couvent Des Jacobins
Chardonnay,FRA

2020|98
Louis Jadot Macon Villages Grange Magnien, FRA

2022|70
5452 by KT Riesling, Clare Valley, SA

ROSÉ

2021|70
La Linea Tempranillo Rosé Adelaide Hills, SA

2019|80
Serengale Rosé, Beechworth, VIC

REDS

2021|90
Red Claw Pinot Noir, Mornington Peninsula, VIC

2021|98
Port Phillip Estate Red Hill Pinot Noir, Mornington Peninsula, VIC

2020|105
Gate 20 Two Pinot Noir, Bannockburn, NZ

2019|120
Paringa Estate Pinot Noir, Mornington Peninsula, VIC

2019|110
Louis Jadot Bourgogne Cote D'or, Burgundy, FRA

2021|98
Aphelion Confluence Grenache, McLaren Vale, SA

2022|70
Paxton Tempranillo, McLaren Vale, SA

2018|85
Amelia Park Cabernet Merlot, Margaret River, WA

2020|95
Leeuwin Art Series Shiraz, Margaret River, WA

SWEET

Chambers Rosewood Ruby, Rutherglen, VIC 51

ジャパニーズスピリッツ

JAPANESE SPIRITS

WHISKY

Suntory Chita Single Grain 18
Suntory Hakushu Distiller’s Reserve 25
Suntory Hakushu 12 Years Old 45
Suntory Yamazaki Distiller’s Reserve 30
Suntory Yamazaki 12 Years Old 45
Suntory Hibiki Harmony 30
Suntory Royal Whisky 22
Suntory Toki 15

Nikka Coffey Grain 20
Nikka Coffey Malt 20
Nikka Taketsuru Pure Malt 23
Nikka From the Barrel 25
Nikka Miyagikyo Single Malt 25
Nikka Yoichi Single Malt 25

Kirin Fuji Sanroku 19
Kirin Fuji Single Grain 27

Kurayoshi 8 Years Old 21
Kurayoshi 12 Years Old 26
Kurayoshi Pure Malt 19

GIN

Suntory Roku 14
Nikka Coffey Gin 15

SHOCHU

Tantakatan Shiso Shochu 12
Shiro No Takumi Rice Shochu 12
Kuro Kirishima Imo Shochu 12
Koyomi Shochu 12

UMESHU

Kishu Umeshu 13
Saika Kokuto Umeshu 14
Hakutake Umepon 14

MOMOSHU

Gojo Shuzo Momoshu 14

インターナショナル&ローカルスピリッツ

INTERNATIONAL & LOCAL SPIRITS

WHISKY

Canadian Club, CDN 11

Jack Daniel's, USA 12

Old Forester, USA 12

Blanton's Private Reserve Single Barrel Bourbon, USA 25

The Gospel Solera Rye, USA 16

Starward Solera, AUS 18

Monkey Shoulder, SCO 13

The Arran Malt 10yr, SCO 14

The Glenrothes, SCO 14

Macallan 12yr Triple Cask, SCO 22

Caol Ila 12yr, SCO 20

Lagavulin 16yr, SCO 23

Mackmyra Svensk Ek, SWE 25

GIN

Haymans Old Tom, UK 14
Haymans Sloe Gin, UK 14
Hendrick's, UK 14.5
Tanqueray, UK 13
Four Pillars Rare Dry, VIC 14
Four Pillars Bloody Shiraz, VIC 15.5
Four Pillars Yuzu, VIC 15
Patient Wolf Blackthorn, VIC 14
Prohibition, SA 14.5

OTHERS

Belvedere Vodka, POL 15
Nikka Coffey Vodka 16
Martell Cognac VSOP, FRA 13
Havana Club 3yr White Rum, CUB 12
Havana Club 7yr Dark Rum, CUB 14
Sailor Jerry Spiced Rum, SCO 12
Olmeca Altos Plata Tequila, MEX 14.5
El Jimador Reposado Tequila, MEX 15
Patron Anejo Tequila, MEX 16
Del Maguey Vida Mezcal, MEX 13
De Carral Pisco, PER 15
Sagatiba Cachaca, BRA 12.5

NON-ALCOHOLIC

WINE

NON 1 - Salted Raspberry & Chamomile 16 / 65
Vibrant red fruit, delicate floral nose, salt undertone. Carbonated lightly, similar to that of a pet nat dry and lengthy fruit tannins. Raspberries, chamomile, murray river salt, organic cane sugar, verjus, filtered water. (vg, gf)

NON 2 - Caramelised Pear & Kombu 16 / 65
Torched honeyed fruit, rounded vegetal note, slight woody perfume. Carbonated lightly, similar to french farmhouse cider. Whole pears, kombu, ginger, cardamom, peppercorn, star anise, black tea, clove, agave, vanilla, olive brine, verjus, filtered water. (vg, gf)

MOCKTAILS

Coco Cosmopolitan 18
Sweet and Fruity
Coconut, Lime, Cranberry Juice

Lime Mint Smash 19
Refreshing, Tangy
Lime, Grapefruit, Agave Nectar, Mint, Ginger Ale, Bitters

SODA

StrangeLove Yuzu 8
StrangeLove Mandarin 8
StrangeLove Grapefruit 8
StrangeLove Cloudy Pear 8

Capi Lemonade 6
Capi Ginger Ale 6

JAPANESE TEA

Sencha 6
Genmaicha 6