



# THE DRUNKEN MASTER



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## SOJU COCKTAILS

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*Cocktails are forever humming but ordinary cocktails are sometimes too boring, Agree?  
JAN CHI will show you ONLY unique cocktails,  
influenced by Korean liquor and Asian ingredients.  
We use natural rice soju HWAYO ”*

### **BOKBUNJA SPRITZ** **19**

Korean black raspberry *Bokbunja*, chambord, sparkling wine, soda water, and orange slice

### **SHISO LEAVES MOJITO** **19**

JAN CHI Mojito. *Soju Hwayo 41°*, simple syrup, fresh lime juice, soda water, and *shiso leaves*

### **PINK LYCHEE FIZZ** **20**

*Soju Hwayo 41°*, lychee, fresh lime juice, pink grapefruit syrup, tonic water, and lemon

### **SOJU NEGRONI** **21**

Orange peel infused *Soju Hwayo 53°*, applewood red okar amaro, lillet rose

### **GOJI BERRY SOJU & TONIC** **20**

*Soju Hwayo 41°*, fresh lime juice, simple syrup, tonic water, and *goji berry*

### **YUJA MARTINI** **19**

*Soju Hwayo 41°*, sweet and tangy Korean citrus *Yuja*, simple sugar syrup, and lime juice

### **DARK LIKE GANGNAM STYLE** **19**

Cinnamon and ginger punch *Sujeonggwa*, dewar's white label scotch, ginger beer, fresh lemon, and cinnamon stick

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## MOCKTAILS

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### **VIRGIN GOJI BERRY** **9**

Fresh lime juice, Simple syrup, tonic water, and *goji berry*

### **LYCHEE SODA** **9**

Lychee, fresh lime juice, soda water, and lime slice

### **YUJA SQUASH** **9**

Korean citrus *Yuja* marmalade, fresh lime juice, and lemonade

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## WINE

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**GL**

**BT**

**Cleanskin Prosecco**

NV, King Valley, Victoria

**10**

**45**

**Ta Ku Sauvignon Blanc**

2022, Marlborough, New Zealand

**11**

**50**

**Vasse Felix Filius Chardonnay**

2022, Margaret River, Western Australia

**13**

**60**

**Ha Ha Pinot Gris**

2022, Hawkes Bay, New Zealand

**12**

**55**

**Rieslingfreak No.3 Riesling**

2023, Clare Valley, South Australia

**59**

**Hay Shed Hill Rose**

2022, Margaret River, Western Australia

**12**

**55**

**Fickle Mistress Pinot Noir**

2021, Central Otago, New Zealand

**13**

**60**

**St Hallett Faith Shiraz**

2022, Barossa Valley, South Australia

**11**

**50**

**Radio Boka Tempranillo**

2021, Rioja, Spain

**12**

**55**

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## KOREAN WINE

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**GL**

**Bokbunja**

Korean Black raspberry wine, Bohae, South Korea

**11**

**Seoljoongmae**

Korean plum wine, Bohae, South Korea

**11**



## BEER

<b>CASS</b> Fresh Lager 4.5%, OB, South Korea	<b>9 CAN</b>
<b>OB</b> Pilsner 4.6%, OB, South Korea	<b>9 CAN</b>
<b>HEART</b> Pale Ale 4.6%, Hop Nation, Footscray	<b>11 CAN</b>
<b>ASAHI SUPER DRY 3.5</b> 3.5%, Asahi Breweries, Japan	<b>9 BTL</b>
<b>MATRIARCH</b> New England IPA 6.5%, CoConspirators, Moreland	<b>13 CAN</b>
<b>FURPHY</b> Refreshing Ale 4.4%, Little Creatures, Geelong	<b>9 CAN</b>
<b>FREE NON –ALC XPA</b> 0.5%, Mornington Peninsula Brewery, VIC	<b>10 CAN</b>

## CIDER

<b>Golden Axe</b> Crispy Apple cider 5.2%, Kaiju!, Dandenong	<b>10 CAN</b>
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## SPIRITS

<b>VODKA</b> 42 BELOW	<b>11</b>
<b>GIN</b> TANQUERAY BOMBAY ROKU HENDRICKS MELBOURNE GIN COMPANY	<b>11</b> <b>11</b> <b>12</b> <b>13</b> <b>13</b>
<b>SOJU</b> HWAYO 17° HWAYO 25° HWAYO 41° SEOUL NIGHT PLUM 25° PEACH GARDEN 25°	<b>9</b> <b>10</b> <b>14</b> <b>10</b> <b>10</b>
<b>RUM</b> KRAKEN SPICED	<b>12</b>
<b>WHISKY</b> MONKEY SHOULDER	<b>12</b>
<b>SCOTCH</b> DEWAR'S WHITE LABEL	<b>10</b>
<b>BOURBON</b> BUFFALO TRACE	<b>12</b>
<b>TEQUILA</b> 1800 ANEJO	<b>13</b>

## SOFT DRINKS

<b>Lemon Lime Bitters, Soda Lime Bitter</b>	<b>5</b>	<b>Capi Sparkling</b>	<b>8</b>
<b>Peach Lemonade</b>	<b>4.5</b>	<b>Crushed Pear</b>	<b>3.5</b>
<b>Pink Grapefruit Lemonade</b>	<b>4.5</b>	<b>Coke, Coke No Sugar, Sprite</b>	<b>4</b>

# SOJU vs SAKE

**Soju** is a clear spirit that originated in Korea. It was **traditionally made with rice** but, ever since distilling rice was banned during the Korean War, distillers have used other grains and starches, such as wheat, sweet potatoes, and even tapioca whatever was available. That is a history of factory-made dilute soju was created. As a result, soju varies in aroma and flavour nowadays.

There is a difference in the production of Soju and Sake. While **Sake is brewed, Soju is distilled**. One can also see a difference in the environment in which the two beverages are made. While Soju has a better production in warm climates, Sake has a better production in cool climates.

When **Sake is just made from rice, Soju is made from rice, barley, and sweet potatoes**. As the two beverages are made from different things, they come with different aromas. A Sake beverage generally has a mild and soft aroma when compared to Soju which has a distinct aroma of the base materials used.

Unlike Sake, Soju is clear in colour. One can also see that there is a considerable difference in the alcohol content. **Soju has higher alcohol content than Sake**. When Sake has about 15 to 17 per cent alcohol, Soju has about 15 to 53 per cent of alcohol in it.

*JAN CHI carefully selected the series of natural rice soju HWAYO which follows up on the traditional method by making with 100% Korean rice without any artificial ingredient. Our soju selection HWAYO serves in a GL, 180 ml carafes or full bottle.*

## SOJU, DISTILLED 증류식 소주

	40ML	180ML	BT
<b>HWAYO 17°</b> 화요 17%, South Korea	9	26	49
<b>HWAYO 25°</b> 화요 25%, South Korea	10	29	56
<b>HWAYO 41°</b> 화요 41%, South Korea	14	41	80
<b>SEOUL NIGHT</b> 서울의 밤 Plum soju, 25%, South Korea	10	29	56
<b>PEACH GARDEN</b> 도원결의 Peach Soju, 25%, South Korea	10	29	56

## SAKE

<b>HAKUSURU YAMADANISHIKI JUNMAI</b> 300ml, 14.5%, Japan	26
<b>TOKUSEN HAKUTSURU JUNMAI GINGO</b> 300ml, 14.5%, Japan	28