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Sachi

179 QUEEN ST, MELBOURNE, VICTORIA, AUSTRALIA

WWW.SACHIDON.COM

1.3% Card Surcharge
8% Weekends/ Public Holiday Surcharge

SACHI acknowledge the Traditional Owners and Custodians of the lands on which we live and work, and we pay our respect to Elders past and present.



MOMO CHAN 22

PEACH, GENMAICHA, LIME

COCO-ICHI 24

STRAWBERRY, YUZU, EARL GREY

MISO CLOUD 24

NIGORI, SAKEKASU, MISO

LALA LYCHEE 24

LYCHEE, YAKULT, FINGER LIME

HOJICHA TIRAMISU 24

FORTIFIED WINE, DARK CHOC

**COCKTAILS
&
MOCKTAILS**

GOGO TEA 13

EARL GREY, STRAWBERRY, YUZU

UMINO COLA 13

HOUSE COLA CORDIAL, SALTED YUZU

UMEHOJI 14

NON ALC UMESHU, HOJICHA

GARI ALE 12

HOUSE MADE GINGER ALE

HOT JAPANESE TEA 6

THIS "DRY" PROFILE, INSPIRED BY THE JAPANESE KARAKUCHI SAKE STYLE, IS WHAT MAKES JAPANESE-BREWED ASAHI SUPER DRY A PERFECT MATCH FOR OUR DRY-AGED SUSHI. THROUGH THE AGEING PROCESS, THE FISH DEVELOPS DEEPER UMAMI, A FIRMER TEXTURE, AND A MORE CONCENTRATED FLAVOUR. WHILE RICHER IN TASTE, IT REMAINS DELICATE AND PRECISE — REQUIRING A DRINK THAT ENHANCES, NOT OVERWHELMS.



ON TAP

ASAHI SUPER DRY **14**
SACHI'S CITRUS HI **17**
LEMON VERY SOUR **18**
STRAWBERRY TEA HI **18**

KAMIAWA (MEANING "GODLY FOAM") IS A FINELY CRAFTED, ULTRA-DENSE FOAM PERFECTED IN JAPAN. THIS SMOOTH, CREAMY HEAD ACTS AS A NATURAL SEAL, LOCKING IN AROMA, PREVENTING OXIDATION, AND ENHANCING A SILKY, REFINED TEXTURE WITH EVERY SIP.

Asahi
MASTERS OF
SUPER DRY
辛口

WHISKY

HAKUSHU DISTILERY RESERVE **23**

SUNTORY HIBIKI HARMONY **25**

SPRINGBAY SINGLE MALT BOURBON CASK **26**

SAKE BY THE GLASS

NAMAZAKE (UNPASTEURISED)

KOZAEMON JUNMAI GINJO OMACHI NAMA “BLACK LABEL”

EXPRESSIVE AND LAYERED, WITH AROMAS OF RIPE FRUIT, FRESH MUSHROOM, AND CHESTNUT, LIFTED BY A SUBTLE NAMA CHARACTER. THE PALATE IS VIBRANT AND INTENSE, FINISHING CLEAN WITH PRECISE ACIDITY. ITS STRUCTURE AND DEPTH ALLOW IT TO PAIR EFFORTLESSLY WITH A WIDE RANGE OF DISHES, ESPECIALLY THOSE WITH BOLD OR SPICE-DRIVEN FLAVOURS

GLASS **20** CARAFE **59**

KOUEIGIKU NAMA GENSHU “KIBOU”

KOUEIGIKU, SAGA

GLASS **24** CARAFE **67**

A RICH YET FINELY BALANCED SAKE WITH AROMAS OF GRILLED PEACH AND DRIED APRICOT, LAYERED WITH CHESTNUT AND GENTLE EARTHINESS. SILKY ON THE PALATE, IT OPENS INTO RIPE PERSIMMON, TOASTED RICE AND BROWN SUGAR, FINISHING CLEAN WITH SUBTLE NOTES OF COFFEE, CHOCOLATE AND REFRESHING ACIDITY.

CLASSIC

HITAKAMI YASUKE JUNMAI GINJO

HITAKAMI, MIYAGI

GLASS **20** CARAFE **58**

DESIGNED SPECIFICALLY TO PAIR WITH FISH, THIS SAKE FAVOURS FLAVOUR OVER AROMA. SOFT NOTES OF GRAPE AND RIPE FRUIT LEAD INTO A VELVETY, ROUNDED PALATE, FINISHING WITH SAVOURY UMAMI, BRIGHT ACIDITY AND A SUBTLE SALINE MINERALITY THAT COMPLEMENTS SEAFOOD BEAUTIFULLY.

SHARAKU JUNMAI GINJO

MIYAIZUMI MEIJO SHUZO, FUKUSHIMA

GLASS **22** CARAFE **64**

BURSTING WITH TROPICAL AROMAS OF BANANA, MELON, PEAR AND WHITE PEACH, THIS EXPRESSIVE SAKE IS SILKY AND GENTLY SWEET ON THE PALATE. LAYERS OF PEAR AND APPLE GLIDE ACROSS THE MOUTH, SUPPORTED BY SAVOURY UMAMI AND A LINGERING FINISH LIFTED BY A TOUCH OF WHITE-PEPPER ACIDITY. BEST ENJOYED CHILLED TO CAPTURE ITS VIBRANT AROMATICS.

SANZEN JUNMAI DAIGINJO OMACHI

KIKUCHI SHUZO, OKAYAMA

GLASS **19** CARAFE **55**

CRAFTED FROM OMACHI RICE POLISHED TO 50%, THIS LUXURIOUS SAKE IS SMOOTH AND FINELY LAYERED. SLOW, COLD FERMENTATION BRINGS OUT GENTLE FRUIT AND FLORAL AROMATICS, BALANCED BY OMACHI'S SIGNATURE DEPTH AND A CLEAN, DRY FINISH. ELEGANT, COMPLEX, AND BEST ENJOYED CHILLED.

PREMIUM

KATSUYAMA DEN

KATSUYAMA SHUZO, MIYAGI

GLASS **43** CARAFE **125**

A SAKE WITH ROBUST INDIVIDUALITY, FEATURING A PERFECT BALANCE OF COMPLEXITY AND ELEGANCE. IT WAS UNANIMOUSLY SELECTED IN THE FINAL SCREENING AS A TRULY MAGNIFICENT SAKE."

SAKE BY THE BOTTLE

SPARKLING SAKE

SAKURA MASAMUNE (200ML) 38

SAKURA MASAMUNE, HYOGO

NAMAZAKE

NOGUCHI JUNMAI NAMAZAKE 120

NOGUCHI NAOHIKO SAKE INSTITUTE, ISHIKAWA

NOGUCHI HONJOZO NAMAZAKE 120

NOGUCHI NAOHIKO SAKE INSTITUTE, ISHIKAWA

KAWATSURU NORA KIMOTO NAMA 135

KAWATSURU SHUZO, KAGAWA

HARADA MUROKA DAIGINJO NAMA “YAMADANISHIKI” 150

HATUSMOMIDE SHUZO, OKAYAMA

TAIHEIZAN JUNMAI GINJO TSUZUKI 140

KODAMA SHUZO,AKITA

KOUEIGIKU MUROKA NAMA GENSHU “KIBOU” 155

KOUEIGIKU SHUZO, SAGA

KATSUYAMA KEN HON NAMA 170

KATSUYAMA SHUZO, MIYAGI

DRY / CRISP

KATSUYAMA EN TOKUBETSU JUNMAI 110

KATSUYAMA SHUZO, Miyagi

HITAKAMI YASUKE JUNMAI GINJO 140

HIRAKOU SHUZO, Miyagi

FRUITY/RICH

HARADA MUROKA DAIGINJO “YAMADANISHIKI” 145

HATUSMOMIDE SHZUO, OKAYAMA

SHARAKU JUNMAI GINJO 135

MIYAIZUMI MEIJO SHUZO, FUKUSHIMA

MUTSU HASSEN PINK LABEL 140

HACHINOHE SHUZO,AOMORI

HAKURAKUSEI JUNMAI DAIGINJO 185

NIIZAWA SHUZO, OSAKA

PREMIUM

KANKIKU “TSURUGI AIYAMA “ 215

KANKIKU JOZO, CHIBA

KATSUYAMA DEN 295

KATSUYAMA SHUZO, MIYAGI

NOGUCHI YAMAHAI AIYAMA 325

NOGUCHI NAOHIKO SAKE INSTITUTE, ISHIKAWA

IWA 5 ASSEMBLAGE 5 340

SHIRAIWA SHUZO, TOYAMA

HITAKAMI YASUKE CRYSTAL GOURD 580

HIRAKOU SHUZO, MIYAGI

KATSUYAMA DIAMOND AKATSUKI 2470

KATSUYAMA SHUZO, MIYAGI

VINTAGE 2018 NOGUCHI NAOHIKO LIMITED EDITION 2560

NOGUCHI NAOHIKO SAKE INSTITUTE, ISHIKAWA

FRUIT SAKE

AOTAN YUZUSHU 90ML 17

YAGI SHUZO, NARA

UMENYOYADO NO UMESHU 90ML 15

UMENYOYADO SHUZO, NARA

EARL GREY KOCHASHU 90ML 15

NIIZAWA SHUZO, MIYAGI

HITAKAMI

-Sake for Sushi-

Brewed by 平孝酒造 (Hirakō Shuzō) in Ishinomaki, Miyagi Prefecture, Hitakami is a sake made with one clear purpose: to elevate food, especially sushi.

Named after the ancient word for the northern lands, Hitakami reflects the cool coastal climate and clean waters of Tōhoku. The style is deliberately dry, precise, and structured — never flashy, always intentional. Its firm acidity and crisp finish cut through richness, cleanse the palate, and bring out the natural sweetness of seafood.

Hirakō Shuzō has been brewing since the Edo period, carrying generations of craftsmanship into the modern era. Even after surviving the 2011 earthquake and tsunami, the brewery remained committed to its philosophy: sake should stand beside food, not in front of it.

Think sharp lines, ocean breeze, polished rice, and quiet confidence.
This is sake that listens as much as it speaks.

We proudly stock several of Hitakami's iconic series, each brewed by 平孝酒造 (Hirakō Shuzō) with food — especially sushi — at its heart.

弥助 芳醇辛口 (Yasuke Hōjun Karakuchi) 140

Full-bodied yet dry, with layered umami and a firm structure. Savory, expressive, and deeply satisfying. Ideal for richer fish, grilled preparations, and soy-forward dishes.

助六 純米大吟醸 (Sukeroku Junmai Daiginjō) 120

Elegant and polished. Soft aromatics, refined texture, and precise balance. A beautiful match for delicate sashimi and pristine nigiri.

超辛口 純米 (Chō-Karakuchi Junmai) 110

Extremely dry and uncompromising. Minimal aroma, high tension, and a razor-clean finish. Designed to refresh the palate and sharpen flavors — outstanding with oily fish, uni, and longer omakase progressions.

魚ラベル (特別純米 / Tokubetsu Junmai) 115

A cult favorite among sushi chefs. Balanced and food-driven, with gentle rice sweetness, lively acidity, and a clean, dry finish. Versatile and expressive, enhancing the natural sweetness of seafood across a wide range of sushi.

Gourd Series (ひょうたんシリーズ | 中取り大吟醸)

A special lineup drawn from the prized nakadōri portion of the press. Unified by Hitakami's signature dryness and structure, each expression offers a distinct tone and texture alongside food.

勝色 Kachiuro (青ひょうたん) 340

Elegant and precise, with a cool, refined profile. Clean aromatics and a focused finish — excellent with delicate, pristine sushi.

黒ひょうたん (Black Gourd) 340

Deeper and more powerful, with added weight and umami. Structured and serious, pairing beautifully with richer fish and aged preparations.

透明ひょうたん (Clear Gourd) 580

Pure and transparent in expression. Light on aroma, crisp on the palate, and exceptionally clean — a quiet, contemplative sake designed to harmonize seamlessly with food.

SMALLER

OYSTER LEMON, TOSAZU, CHIVE OIL **6EA**
CHAWANMUSHI, SNOWCRAB, KINOKO, KOMBU OIL **12.5**
CALAMARI TEMPURA, SMOKED DAIKON AIOLI **18.5**
PRAWN KATSU, EBI CHILLI OIL **22.5**
ROSTI SET: UNI AND SNOW CRAB **30.5**
UNI ROSTI **16.5EA**
SNOWCRAB ROSTI **16.5EA**
NASU ROSTI **12.5EA**

SIDES

OCTOPUS AND WASABI SALAD **16.5**
SCALLOP SALAD, CUCUMBER, YUZUKOSHO **14.5**



Sushi & Sashimi

8PC ASSORTED SASHIMI **38.5**

12PC ASSORTED SASHIMI **52.5**

SALMON SASHIMI, MISO, KIZAMI WASABI **25.5**

KINGFISH TATAKI, KABOSU, PICKLED CUCUMBER **25.5**

SWORDFISH SASHIMI, SHIITAKE SOY, SHIITAKE SNOW **25.5**

5PC ASSORTED NIGIRI SUSHI **38.5**

7PC ASSORTED NIGIRI SUSHI **58.5**

CHUMAKI, TORO SHIBAKI, SOY CURED IKURA **38.5**

UNAGI TEMPURA URAMAKI, HOJICHA CREAM CHEESE **38.5**

TRIPLE TORO HAKOZUSHI, NORI JAM **48.5**

SACHI DON 38.5

AN ASSORTED SHOWCASE OF THE SEA, TUNA, SALMON, SHIROMI, PRAWN, SCALLOP, AND UNAGI SERVED OVER OUR SIGNATURE AKA SHARI.

SALMON DON 47

A CELEBRATION OF THE WHOLE FISH FEATURING THE PREMIUM CUTS OF THE LOIN TO THE BELLY LAYERED OVER THE SIGNATURE AKA SHARI.

TUNA DON 57

A TRIBUTE TO THE WHOLE FISH, INCLUDES CUTS FROM LOIN TO BELLY, PLUS SILKY NEGITORO ALL LAYERED OVER SACHI'S SIGNATURE AKA SHARI RICE.

SNOWCRAB & SCALLOP DON 65

A HOKKAIDO SPECIALITY SWEET SNOW CRAB AND SCALLOPS BALANCING DELICACY AND RICHNESS ATOP SEASONED AKA SHARI RICE AND SALMON CAVIAR.

SACHI PREMIUM DON 75

AN ELEVATED SELECTION OF ASSORTED SEAFOOD, FEATURING SALMON CAVIAR, PREMIUM CUTS AND SWEET AMAEBI CRAFTED FOR A REFINED EXPERIENCE.

UNI,TORO, SCAMPI DON 125

THE PINNACLE BOWL OF AUSTRALIAN UNI, TUNA'S TORO, NZ SCAMPI AND SALMON CAVIAR, PRESENTED OVER OUR SIGNATURE AKA SHARI RICE FOR OUR MOST LUXURIOUS DON.

MARLIN HAMBURG 38.5

MARLIN PATTY GRILLED AND FINISHED WITH BINCHO-TAN (WHITE CHARCOAL). SERVED WITH ONION CHILLI RELISH AND TAKANA RICE.

UNAGI CHAZUKE 38.5

GRILLED JAPANESE UNAGI OVER MENTAICO RICE WITH CRUNCH TENKASU, FINISHED WITH A SOOTHING POUR OF WARM SENCHA BROTH.

NASU DON 38.5

ZUKE EGGPLANT, MUSHROOM BROTH, TAKANA RICE.





SWEETS

CHOCO HOJI SUNDAE 15



LEMON PAVLOVA 17.5



MISO BREAD AND BUTTER 15



