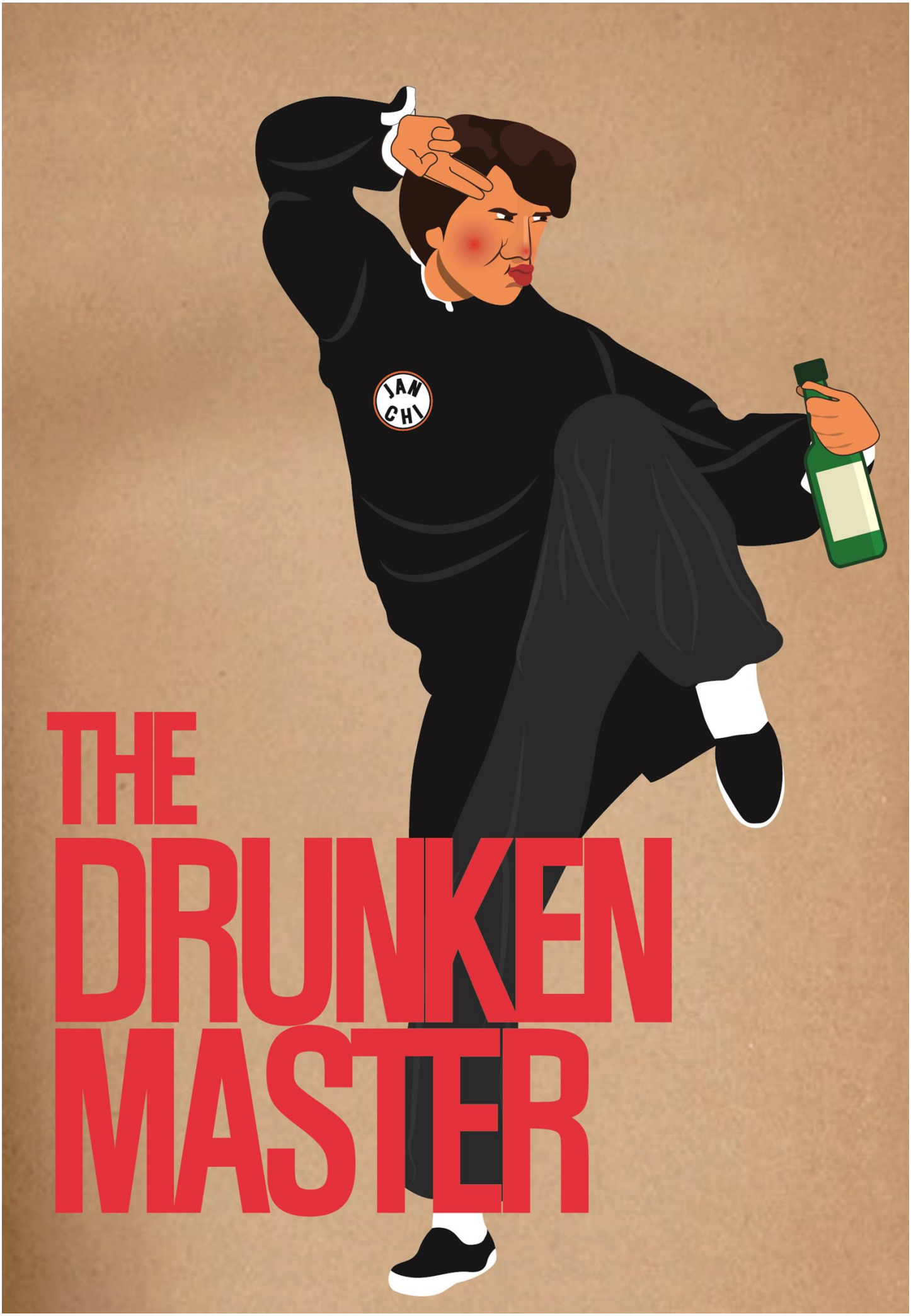
JAN
CHI
THE
DRUNKEN
MASTER

JANCHI
-Korean Feast-

SOJU COCKTAILS

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."

BOKBUNJA SPRITZ **17**
Korean black raspberry *Bokbunja*, chambord, sparkling wine, soda water, and orange slice

SHISO LEAVES MOJITO **18**
JAN CHI Mojito. *Soju Hwayo 41°,* simple syrup, fresh lime juice, soda water, and *shiso leaves*

MATCHA GINGER KOMBUCHA **19**
Soju Hwayo 41°, two boys brew Kombucha silk road, simple syrup, *matcha*, fresh lime, and *shiso*

SOJU NEGRONI **20**
Orange peel infused *Soju Hwayo 53°,* applewood red okar amaro, and lillet rose

BARBERRY SOJU & TONIC **17**
Soju Hwayo 41°, fresh lime juice, simple syrup, tonic water, and *barberry*

YUJA MARTINI **17**
Soju Hwayo 41°, sweet and tangy Korean citrus *Yuja,* simple sugar syrup, and lime juice

DARK LIKE GANGNAM STYLE **17**
Cinnamon and ginger punch *Sujeonggwa*, dewar's white label scotch, ginger beer, fresh lemon, and cinnamon stick

SOMAEK **13**
The favourite drink in motherland, also known as Soju bomb. *Soju Hwayo 17°* and beer Cass

MOCKTAILS

VIRGIN BARBERRY **8**
Fresh lemon juice, Simple syrup, tonic water, and *barberry*

VIRGIN SHISO MOJITO **8**
Simple syrup, fresh lime juice, soda water, and *shiso* leaves

YUJA SQUASH **8**
Korean citrus *Yuja* marmalade, fresh lime juice, and lemonade

A 1.5% payment processing fee will apply to all credit card transactions.

JANCHI
-Korean Feast-

WINE

	GL	BT
Veuve Du Prince Blanc de Blanc NV, Gironde, France	11	45
Clare Hills Riesling 2019, Clare Valley, South Australia	10	43
Ha Ha Pinot Gris 2018, Hawkes Bay, New Zealand	12	52
Ta Ku Sauvignon Blanc 2018, Marlborough, New Zealand	11	49
Pedestal Chardonnay 2013, Margaret River, Western Australia	13	59
Jules Rose 2018, Languedoc Rousillon, France	13	59
Poggio Dei Principi Sangiovese 2018, Rubicone, Italy	13	59
Fickle Mistress Pinot Noir 2018, Cenral Otago, New Zealand	13	59
Radio Boka Tempranilo 2017, Rioja, Spain	12	52
St Hallett Faith Shiraz 2018, Barossa Valley, South Australia	11	49
Bokbunja Korean Black raspberry wine, Bohae, South Korea	11	
Seoljoongmae Gold Korean plum wine, Seoul, South Korea	11	

BEER

	CAN
CASS Fresh Larger 4.5%, OB, South Korea	9
MIDI Mid Strength Ale 3.5%, Temple Brewing, Brunswick	10
MATRIARCH New England IPA 6.5%, CoConspirators, Moreland	13
HEART Pale Ale 4.6%, Hop Nation, Footscray	11
BUTCHER Red IPA 4.5%, CoConspirators, Moreland	13
MORNINGTON Brown Ale 5.0%, MP, Mornington Peninsula	11
BEANCOUNTER Coffee Porte 5.0% CoConspirators, Moreland	12
FURPHY Refreshing Ale 4.4%, Little Creatures, Geelong	9
EDITOR Passionfruit & Guava Hoppy Sour 4.8%, CoConspirators, Moreland	13

CIDER

	CAN
BERTIE Apple Cider 4.6% Colonial, Port Melbourne	10

SOFT DRINKS

Lemon Lime Bitters, Soda Lime Bitter	4.5
Peach Lemonade	4.5
Pink Grapefruit Lemonade	4.5
Coke, Diet Coke, No Sugar Coke, Sprite	4
Capi Sparkling, Still Water	8
Two Boys Brew Kombucha 'Silk road', Ginger, Lemon myrtle, cinnamon and clove	7.5
Milkis Korean milky carbonated lemonade	5
Crushed Pear	3
Sac Sac Orange	3

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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 nowdays.

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. It has been distilled and aged in the Ongi barrel.
Our soju selection HWAYO serves in a GL, 180 ml carafes or full bottle.

SOJU

	40ML	180ML	BT
전통 증류 소주 "화요" 시리즈			
HWAYO 17°	7	20	46
375ml, 17%, South Korea			
HWAYO 25°	9	25	56
375ml, 25%, South Korea			
HWAYO 41°	13	36	76
375ml, 41%, South Korea			
HWAYO 53°	16	52	
500ml, 53%, South Korea			

SAKE

	BT
CHIYOMUSUBI GORIKI 50 JUNMAI DAIGINJO	
Rich, umami, dry fluid	39
300ml, 16%, Japan	
IPPONGI DENSHIN YUKI JUNMAI GINJO	24
Refreshing, right and crisp	
180ml, 15-15.9%, Japan	
HAKUSURU YAMADANISHIKI JUNMAI	26
Medium body, nutty, mild dryness	
300ml, 14.5%, Japan	

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