

WELCOME TO SUNTORY BAR

For over 125 years, Suntory has been at the forefront of global beverage innovation, crafting spirits and ready-to-drink icons that have redefined the way the world drinks.

From Japanese whisky to game-changing highballs and bartender favourites, Suntory blends tradition and innovation like no other.

This bar is your invitation into the Suntory world. A place where precision and craftsmanship meet the delight found in great flavour and the joy of connection with others.



THE SUNTORY STORY

Step into the world of Suntory – a company that has been pioneering the drinking experience for over a century. From Japan's first whisky distillery to some of the world's most beloved spirits, this timeline traces the bold moves, iconic releases and quiet revolutions that built a global legacy.

1899–1907

**FOUNDER SHINJIRO TORII
STARTS THE COMPANY**

Torii opens a store in Osaka and creates Akadama Port Wine, Japan's first wine tailored to local tastes.

1937

**SUNTORY WHISKY
KAKUBIN LAUNCHED**

Shinjiro perfects a whisky blend for Japanese palates, launching the iconic Kakubin.

1981

OOLONG TEA

Suntory introduces Japan's first canned Oolong tea, changing how tea is consumed.

1992

BOSS

Suntory BOSS Coffee launches as a ready-to-drink brew for hardworking Japanese consumers.

2008

HIGHBALLS

Suntory revives the whisky highball, turning it into a refreshing modern staple.

2017–2018

JAPANESE WHITE SPIRITS

Launch of Roku Gin and Haku Vodka, redefining Japanese white spirits worldwide.

1923

YAMAZAKI DISTILLERY CONSTRUCTED

Japan's first malt whisky distillery is built in Yamazaki by Shinjiro, marking the birth of Japanese whisky.

1950s

TORYS BARS

Suntory opens casual bars nationwide, making highballs part of everyday life.

1963

SUNTORY BEER

Suntory enters beer with a focus on innovation, later releasing The Premium Malt's.

1973

HAKUSHU DISTILLERY

The forest-surrounded Hakushu Distillery begins crafting whisky.

2005

SUNTORY MINUS 196

Suntory invents Freeze Crush Infusion, capturing real fruit flavour at -196°C.

2014

BEAM INC.

Suntory acquires Beam Inc., adding global brands like Jim Beam, Maker's Mark and Canadian Club to its portfolio.

2021

DOUBLE GRAPE & DOUBLE PEACH

Suntory Minus 196 RTDs debut in Australia, now expanding worldwide with bold local flavours.

HAPPY HOUR

TUESDAY - FRIDAY | 5 - 7PM | ALL \$12

Toki Highball

SUNTORY TOKI WHISKY - SODA - GRAPEFRUIT

Shibuya Highball

SUNTORY TOKI WHISKY - TOASTED PUFFED RICE - CREAM SODA

Rose No.1

ROKU GIN - FORTIFIED GYOKURO TEA - BLUE CURAÇAO -
LEMONGRASS - LIME - ROSE FOAM

CC & Tea

CANADIAN CLUB WHISKY - MANZANILLA SHERRY - ELDERFLOWER -
GRAPEFRUIT - JASMINE TEA



THE HIGHBALL

A chilled glass. Crystal-clear ice. Precise carbonation. A ritual that turns simple ingredients into something greater than the sum of its parts.

In Japan, the highball is more than a drink – it's a cultural icon. And for Suntory, it's the perfect way to showcase the delicate, balanced character of its spirits. Clean. Refreshing. Surprisingly complex.

SUNTORY HIGHBALL

Choose your spirit:

Toki Blended Japanese Whisky 20

SUNTORY TOKI WHISKY - SODA - GRAPEFRUIT

Tastes like: bright citrus, subtle spice

Jim Beam Black 7 Year Old Kentucky Straight Bourbon 18

JIM BEAM BLACK BOURBON - SODA - LEMON

Tastes like: vanilla oak, mellow smoke

Maker's Mark Kentucky Straight Bourbon 20

MAKER'S MARK BOURBON - SODA - LEMON

Tastes like: buttery caramel, soft spice

Canadian Club 1858 Blended Canadian Whisky 18

CANADIAN CLUB WHISKY - SODA - LIME

Tastes like: light spice, crisp apple

Hakushu Distiller's Reserve 26

HAKUSHU WHISKY - SODA - MINT

Tastes like: fresh herbs, gentle smoke

INSPIRED BY — HIGHBALLS BY P48

Melon Deluxe 26

HAKU VODKA - MIDORI - KURO KOJI JITATE SHOCHU - SHERRY -
MANDARIN SYRUP - YUZU JUICE - LEMON MYRTLE SODA

Shibuya Highball 26

SUNTORY TOKI WHISKY - TOASTED PUFFED RICE - CREAM SODA

SUNTORY BAR WELCOMES TETSUYA WAKUDA

Suntory and Prefecture 48 are proud to welcome legendary chef Tetsuya Wakuda to Suntory Bar for a special three-month collaboration.

Tetsuya's eponymous Sydney restaurant, once housed in the iconic Suntory House, was a global dining destination for nearly four decades – peaking at #4 on the World's 50 Best Restaurants list in 2005. Following its closure in 2024, Suntory Bar is now the only place in Australia to experience his cuisine.

In partnership with P48 Garaku's Head Chef Derek Kim – a Tetsuya alum – this exclusive snack has been designed to pair with the signature Hakushu Highball. Available for the duration of the pop-up, it can be purchased with any highball on the menu.

Hakushu Highball

HAKUSHU DISTILLER'S RESERVE – SODA – MINT

Served with

The Choux Duo

*BRAISED WAGYU SHORT RIB WITH TASMANIAN
DUTCH POTATO WITH MISO AND DARK CHOCOLATE
*TASMANIAN DUTCH CREAM POTATO WITH SMOKED
OSETRA CAVIAR

\$40 PAIRING

Tetsuya's "The Truffles"

\$10 DISH

Available 8 August – 8 November for Suntory Bar only



ICONIC SERVES

Some drinks become iconic for a reason — they capture the spirit of the brand in every sip. These key serves showcase the best of Suntory's portfolio, pairing world-class liquid with simple, purposeful ingredients to create cocktails that are timeless, balanced, and distinctly memorable.



Roku Gin & Tonic

16

ROKU GIN - TONIC - GINGER

A refreshing twist on the classic G&T, the Roku G&T swaps citrus for ginger to amplify the gin's six unique Japanese botanicals, especially the spicy, floral notes of sanshō pepper.



Haku Martini

28

HAKU VODKA - DRY VERMOUTH - LEMON

Distilled from Japanese white rice - hakumai - and filtered through bamboo charcoal, Haku Vodka delivers an impossibly soft texture. Stirred down with dry vermouth, it's a martini that's clean, rounded, and quietly powerful.



Japanese Slipper

28

HAKU VODKA - MIDORI - TRIPLE SEC - LEMON

An 80s classic reimagined. Midori melon liqueur, invented by Suntory, meets the modern elegance of Haku Vodka. Sweet, green, and glowing with nostalgia — with a Japanese twist.



Jim Beam Black, Bitters & Ginger

22

JIM BEAM BLACK BOURBON - GINGER ALE - BITTER

Bold Kentucky bourbon with a seven-year age statement, balanced with aromatic bitters and zingy ginger. A richer, deeper take on a highball classic.



Maker's Mark Gold Rush

26

MAKER'S MARK BOURBON - HONEY - LEMON

Maker's soft wheated bourbon stirred through with honey and fresh lemon. A crowd-pleaser that captures the richness and approachability of the Maker's Mark mashbill.



Laphroaig Penicillin

26

LAPHROAIG 10 YEAR OLD SCOTCH - SUNTORY TOKI WHISKY - GINGER & HONEY SYRUP - LEMON

A smoky Islay single malt layered over ginger, honey, and citrus. The Penicillin is a modern classic — and Laphroaig's peat turns it into a powerhouse.

CREATIVE COCKTAILS BY P48

Suntory has always celebrated the innovators behind the bar, those who turn heritage spirits into modern experiences.

This exclusive cocktail list has been crafted by Prefecture 48, a team renowned for their precise technique, bold ideas, and sense of play.

Here, they've reimaged Suntory's world-class liquids with unexpected twists, seasonal flair, and a deep respect for flavour.



Rose No.1

26

**ROKU GIN - FORTIFIED GYOKURO TEA - BLUE CURAÇAO -
LEMONGRASS - LIME - ROSE FOAM**

A floral and silky sour celebrating creativity and romance.
This drink is inspired by the first blue rose ever invented.



Prefecture 48

26

**HAKU VODKA - SAKE - BIANCO VERMOUTH - UMESHU -
CHRYSANTHEMUM TEA - STRAWBERRY**

Light, floral, refreshing and tea based, this cocktail is enjoyed across Prefecture's five venues. The entire precinct is named after Japan's 47 prefectures, aiming to create the 48th here on Sussex Street.



Kyoho Manhattan

28

**KYOHU INFUSED HAKUSHU DISTILLER'S RESERVE -
LAPHROAIG 10 YEAR OLD SCOTCH - SWEET VERMOUTH - CACAO -
CHOCOLATE BITTERS - SICHUAN TINCTURE**

This Manhattan-style cocktail blends smoky whisky with rich, grape-infused whisky, echoing alpine air and deep forest notes. Each sip is a quiet journey through mist and mountain.



Tokyo Banana Old Fashioned

28

MAKER'S MARK BOURBON - MISO BANANA - HINOKI BITTER

This refined twist on the Old Fashioned is inspired by the beloved Tokyo Banana treat, adding a touch of umami using miso – symbolising the sweet and savoury harmony between Japan and Kentucky.



CC & Tea

24

**CANADIAN CLUB WHISKY - MANZANILLA SHERRY -
ELDERFLOWER - GRAPEFRUIT - JASMINE TEA**

A sophisticated twist on the classic CC & Dry, this cocktail replaces the usual ginger ale with a delicately brewed Japanese tea, combining Canadian whisky smoothness with the refined, umami-rich elegance of Japanese tea traditions.



The Boss

26

**SUNTORY TOKI WHISKY - FAVA TONKA - WATTLE SEED -
HOJICHA TEA - SUNTORY BOSS COFFEE ICED LONG BLACK - CREAM**

Whisky Thief's perennial best seller, the boss of cocktails from their first menu, has been reinvented with a touch of Suntory Boss Coffee that enhances body and texture.



Sesamin Martini

28

**HAKU VODKA - ELDERFLOWER - LILLET BLANC -
CRÈME DE CACAO À LA VANILLE - BLACK SESAME OIL**

This cocktail is a crisp, dry twist on a Haku Martini, bringing in light and delicate flavours to complement the rice vodka's natural soft sweetness.



Suntory Minus 196 Spritz

18

**SUNTORY MINUS 196 DOUBLE LEMON - HAKU VODKA - YUZU -
APERITIF - SODA**

A zesty, effervescent twist on the classic spritz. Served long over ice with a lemon wheel.



Harmony Ice Cream

30

**HIBIKI JAPANESE HARMONY - CARAMELISED DATES &
SANDALWOOD ICE CREAM**

A rare twist on a rare whisky — Hibiki Japanese Harmony served over caramelised date and sandalwood ice cream, for a silky, aromatic take on dessert in a glass.



READY TO DRINK, READY TO ELEVATE

Suntory's innovation doesn't stop at the bar. Our ready-to-drink range is known globally for pushing boundaries on flavour, refreshment and quality.

For this limited-time-only experience, enjoy cult favourites usually found in fridges and festivals – now served over ice, in a glass, in the refined setting of Suntory Bar.

SUNTORY MINUS 196 DOUBLE LEMON 6% 14

Real lemon frozen at -196°C then infused into vodka and shochu. Zesty and dangerously drinkable.

SUNTORY MINUS 196 DOUBLE GRAPE 6% 14

Juicy and tart, with a punch of flavour that hits like a bunch of cold grapes to the face.

SUNTORY MINUS 196 DOUBLE PEACH 6% 14

Sweet, ripe Japanese peach, delivered crisp and carbonated.

JIM BEAM & COLA 12

An Aussie classic. Smooth bourbon meets sweet cola. No further explanation needed.

CANADIAN CLUB & DRY 12

The original "CC & Dry" – crisp, spicy Canadian whisky and dry ginger ale.

CANADIAN CLUB, SODA & LIME 12

Clean, sharp and sessionable. A CC & Soda with a citrus twist.

CANADIAN CLUB LEMON CRUSH (NEW) 12

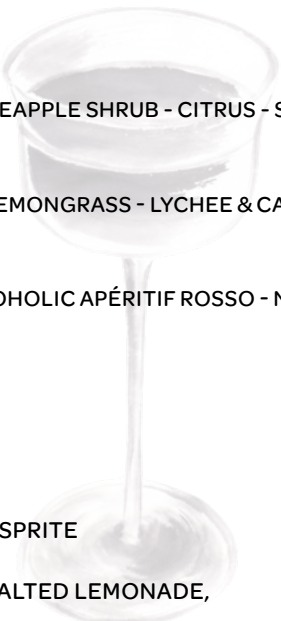
A zesty newcomer. Lemon-forward and lightly sweet, with CC's trademark spice.



NON-ALCOHOLIC

For those looking to enjoy the experience without alcohol, this thoughtfully curated selection by P48 offers complex, flavour-driven options crafted with the same care and creativity as the rest of the menu.

COCKTAILS



Hikari Tropical	20
COCONUT WATER - PANDAN - PINEAPPLE SHRUB - CITRUS - SODA WATER	
Okinawa Retreat	20
NON-ALCOHOLIC CANE SPIRIT - LEMONGRASS - LYCHEE & CALAMANSI JUICE	
Rei Negroni	20
NON-ALCOHOLIC GIN - NON-ALCOHOLIC APÉRITIF ROSSO - NON-ALCOHOLIC ORANGE BITTER	

SOFT DRINKS

COCA COLA, COCA COLA ZERO, SPRITE	6
MIDNIGHT MIXERS DRY TONIC, SALTED LEMONADE, GINGER BEER, SODA WATER	6
PERRIER SPARKLING WATER	6
SODASMITH GINGER ALE, LEMON MYRTLE	6

NON-ALCOHOLIC BEER

HEAPS NORMAL	12
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BAR SNACKS, BITES AND PLATES

This curated list of dishes from P48 is made to go hand-in-hand with our highballs – fresh, flavour-packed and perfect for sipping alongside.

CHEF'S PICKS

Signature plates, handpicked for flavour and indulgence

COMTÉ CUSTARD TART WITH CONFIT TOMATO

9 EACH/
23 FOR 3PCS

Pairs well with: Canadian Club Highball

FRIED OYSTER WITH CITRUS MAYONNAISE & IKURA

12 EACH/
30 FOR 3PCS

Pairs well with: Laphroaig Penicillin

**POTATO CROQUETTES WITH WHITE ANCHOVY
& WHIPPED CURD**

10 EACH/
26 FOR 3PCS

Pairs well with: Jim Beam Black, Bitters & Ginger

**AMAEBI TART WITH LEMON CRÈME FRAÎCHE
& VANILLA SESAME OIL**

14 EACH/
35 FOR 3PCS

Pairs well with: Toki Highball

**FRIED JUMBO QUAIL WITH HORSERADISH SOUR CREAM
& PICKLED CABBAGE**

28

Pairs well with: CC and Tea

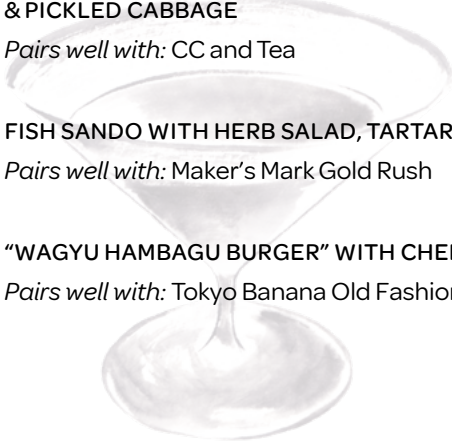
FISH SANDO WITH HERB SALAD, TARTAR SAUCE & TOBIKO

23

Pairs well with: Maker's Mark Gold Rush

"WAGYU HAMBAGU BURGER" WITH CHEESE SAUCE & PATATAS FRITAS 26

Pairs well with: Tokyo Banana Old Fashioned



FROM THE TIDE

Ocean-fresh creations.

TUNA TARTARE WITH NORI AIOLI AND RICE CHIPS 24

Pairs well with: Haku Martini

STEAMED MUSSELS WITH SMOKED SOY & XO SAUCE 18

Pairs well with: Kyoho Manhattan

AFTER HOURS

Small, satisfying finishes – savoury, sweet, or somewhere in between.

SOURDOUGH WITH EVOO & TAMARI 8 PER SERVING

Pairs well with: Prefecture 48

MIXED MARINATED OLIVES 9 PER SERVING

Pairs well with: Roku Gin & Tonic

FRESH OYSTER, BROWN RICE VINAIGRETTE 7 EACH

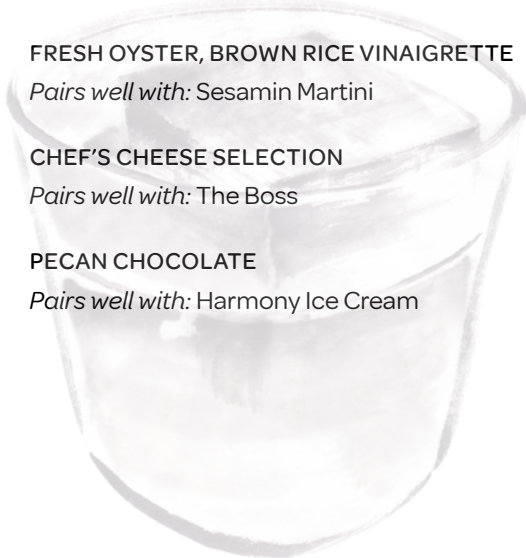
Pairs well with: Sesamin Martini

CHEF'S CHEESE SELECTION 32

Pairs well with: The Boss

PECAN CHOCOLATE 15

Pairs well with: Harmony Ice Cream



SUNTORY SPIRITS

Discover the full range of Suntory spirits behind the bar — from iconic Japanese whiskies to world-renowned gin, vodka, and bourbon. Explore by the glass or dive deeper with curated tasting flights that showcase the craft and character of Suntory.

FLIGHTS

Each flight includes three 15ml pours, designed to showcase the craft, character and contrast across the portfolio. Sip neat, no rush.

Introduction to Japanese Whisky 55

YAMAZAKI DISTILLER'S RESERVE

HAKUSHU DISTILLER'S RESERVE

HIBIKI JAPANESE HARMONY

Peat Lovers Flight 55

HAKUSHU 12 YEAR OLD PEATED

LAPHROAIG 10 YEAR OLD

LAPHROAIG 10 YEAR OLD SHERRY OAK FINISH

Art of Japanese Whisky 215

YAMAZAKI 12 YEAR OLD

HIBIKI 21 YEAR OLD

HAKUSHU 18 YEAR OLD

Art of American Whisky 35

KNOB CREEK 9 YEAR OLD

BOOKER'S BOURBON

BAKER'S SINGLE BARREL BOURBON

JAPANESE WHISKY

Yamazaki

Japan's first and most awarded single malt

YAMAZAKI DISTILLER'S RESERVE	28/600
YAMAZAKI 12 YEAR OLD	64/980
YAMAZAKI 18 YEAR OLD	180/3500
YAMAZAKI 25 YEAR OLD	1500/28000

Hakushu

The verdant Japanese whisky from the country's alps

HAKUSHU DISTILLER'S RESERVE	28/600
HAKUSHU 12 YEAR OLD	64/980
HAKUSHU 18 YEAR OLD	180/3500
HAKUSHU 25 YEAR OLD	1500/28000

Hibiki

Harmonious, blossoming and subtle, Hibiki Whisky celebrates an unrivaled art of blending, fine craftsmanship and a sense of luxury

HIBIKI JAPANESE HARMONY	28/600
HIBIKI 21 YEAR OLD	170/3200
HIBIKI 30 YEAR OLD	1400/27000

Chita

Grain whisky with a smooth, mellow character

THE CHITA SINGLE GRAIN WHISKY	18/320
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Toki

A modern, versatile blended whisky

SUNTORY TOKI	12/200
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GIN

Roku Gin

Japanese craft gin with six native botanicals

ROKU GIN	14
ROKU GIN SAKURA BLOOM EDITION (limited seasonal release)	14

VODKA

Haku Vodka

Made from 100% Japanese white rice

HAKU VODKA

14

BOURBON & AMERICAN WHISKEY

Jim Beam

Kentucky's original bourbon, smooth and versatile

JIM BEAM WHITE LABEL

14

JIM BEAM RYE

16

JIM BEAM BLACK 7 YEAR OLD

18

Maker's Mark

Soft and approachable wheated bourbon

MAKER'S MARK KENTUCKY STRAIGHT BOURBON

12

MAKER'S MARK 46

14

MAKER'S MARK CASK STRENGTH

16

Knob Creek

Small batch bourbon with big flavour

KNOB CREEK 9 YEAR OLD

16

KNOB CREEK RYE

16

Basil Hayden

Light, spicy bourbon with a gentle finish

BASIL HAYDEN BOURBON

14

Booker's

Barrel-strength, uncut bourbon

BOOKER'S BOURBON

20/340

Baker's

Bold, single barrel bourbon with rich fruit and oak

BAKER'S SINGLE BARREL BOURBON

14



SCOTCH

Laphroaig

Peated Islay single malt that’s smokey and coastal

LAPHROAIG 10 YEAR OLD	16/280
LAPHROAIG 10 YEAR OLD SHERRY OAK FINISH	21/480
LAPHROAIG QUARTER CASK	26/500
LAPHROAIG LORE	28/600

Bowmore

Islay single malt with a balance of smoke and fruit

BOWMORE 12 YEAR OLD	16/280
BOWMORE 15 YEAR OLD	26/500
BOWMORE 18 YEAR OLD	32/650

CANADIAN WHISKY

Canadian Club

Smooth, spicy-sweet Canadian whisky

CANADIAN CLUB 1858 BLENDED CANADIAN WHISKY	12
CANADIAN CLUB CLASSIC 12 YEAR OLD CANADIAN WHISKY	14



SUNTORY VALUES

“Yatte Minahare”

Literally translating to “Don’t ever stop believing. Don’t give up. Don’t ever fear failure”, this expression often used by Shinjiro Torii has become a core value, fostering a spirit of boldness and innovation.

Giving Back to Society

Founders of Suntory believed that “profits obtained through business are thanks to people and society.” Guided by this, as a company sustained by nature’s gifts and the support of the communities around us, we give back.

Growing for Good

Suntory keep growing, as individuals and as a corporation, towards a better world. By continuing to grow, we expand our capacity to improve society.

WE WANT TO HEAR FROM YOU

Suntory Bar is more than a pop-up – it's a chance to explore what makes our spirits special, and we want your take. Scan the QR code to tell us about your experience and go in the draw to win one of ten \$100 vouchers to use across the P48 precinct.

Your feedback helps shape the future of how Suntory shows up in Australia – and might just land you a seat at one of Sydney's best tables.



OTHER DRINKS AVAILABLE

SPARKLING WINES

125ML

2015 Dom Perignon, Epernay, France	95
NV Veuve Clicquot Yellow Label Brut, Reims, France	32
NV Veuve Clicquot Rose Brut, Reims, France	35

WHITE WINES

2024 Cloudy Bay Sauvignon Blanc, Marlborough, NZ	20
2022 S. V. Michelet Petit Chablis, Burgundy, France	23
2015 Shimora by Katsunuma Jyozo, Yamanashi Pref, JPN	17

RED WINES

2024 10 Minutes by Tractor Pinot Noir, Mornington P, VIC	20
2022 Terrazas Reserva Malbec, Mendoza, ARG	18
2019 Hunters Dream Shiraz, Hunter Valley, NSW	15

ROSES

2024 Cave d'Esclan Whispering Angel, Provence, France	20
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BEER

Suntory The Premium Malt's	16
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Suntory's award-winning pilsner, crafted over a decade with a rich malt body and delicate floral hop aroma. Brewed using hand-selected hops, a double decoction method, and pristine water for exceptional balance and depth.

Please ask bar staff to see the full wine & beer menu

THANK YOU

Suntory Bar was brought to life with the help of some incredibly talented people:

THE TEAM AT PREFECTURE 48

For crafting the food and cocktail experience with creativity and precision and for allowing us to make their home our own for three months.

TETSUYA WAKUDA

For curating our exclusive snack pairing; a rare collaboration from one of the world's most celebrated chefs.

OUR TRAVELLING BARTENDERS

For flying all the way to Sydney to be a part of Suntory Bar and bringing their own yatte minahare spirit.

JUNKO AZUKAWA

For the beautiful hand-drawn illustrations that capture our drinks with such heart.

KENTARO YOSHIDA

For bringing the world of Suntory to life through his stunning exterior illustrations.

And to every guest who walked through our doors — we raise a highball to you.

KANPAI

@SUNTORYGLOBALSPIRITS

@PREFECTURE48

#SUNTORYBAR

