



Discover **Sophisticated Taste**

Fuji Apple | Fuji Apple & Mikan Fuji Apple & Umé | Fuji Apple & Ginge



Drawing on years of experience crafting fresh flavour combinations, Kirin have combined the finest ingredients to create a unique range of perfectly balanced ciders. Kirin's passionate team of experts have studied the subtlety and balance of flavour for decades, and have now turned that craftsmanship to cider. Each of our ciders have been considered, balanced and perfected to provide a range of truly unique flavour expressions. The result is a range of carefully crafted ciders, infused with Japanese inspired flavours.

FUII APPLE

A refreshingly premium Apple Cider, that is naturally sweetened with fragrant Fresh Fuji Apple, producing a pure palate and crisp finish.

FUII APPLE & UME

The slight sourness of the Ume is perfectly balanced with the sweetness of Fuji Apples to deliver a deliciously unique flavour experience.

FUII APPLE & GINGER

Premium Cider infused with a hint of refreshingly crisp Fuji Apple and mouth-watering Ginger spice. This refreshing cider is well rounded with a distinctive warm aroma & finishing with a smith palate of sweetness and spice.

FUII APPLE & MIKAN

The perfect marriage of Apple & Citrus. A wonderful fresh fruit aroma delivers complete and utter refreshment.

www.kirincider.com.au | | Kirin Cider | Q

Asian Beer Café

Level 3, Melbourne Central Building TEL: 03 9079 2120 Huge range of Asian beer and tapas in the heart of Melbourne Central.

*Closed on Wednesday 308 Little Lonsdale Street TEL: 03 9995 0911 Modern urban Korean food with a twist and a few nice surprises.

Horse Bazaar *Closed on Sunday 397 Little Lonsdale Street TEL: 03 9670 2329 Tokyo Style Japanese Tapas, great music and visual projections.

Izakava Hachibeh *Closed on Sunday 143-145 Bourke Street TEL: 03 9078 9909 Traditional Japanese Izakaya with great food & drinks, enjoy the real taste of Jap

Kokoro Ramen

157 Lonsdale Street TEL: 03 9650 1215 Authentic Japanese ramen you would not want to miss out. Ramen is the new culture

Left Bank Melbourne

1 Southbank Boulevard Southbank TEL: 03 9682 4500 Enjoy a drink on the Southbank Promena ade. Beer, Sunshine and the great view.

Loop

23 Meyers Place TEL: 03 9654 0500 A unique bar and cultural experience. Enjoy a casual beer or cocktail with friends

Saké Restaurant & Bar

Hamer Hall, Arts Centre Melbourne, 100 St Kilda Rd TEL: 03 8687 0775 A combination of classic and contemporary Japanese cuisine.

Shimbashi Japanese Soba & Sake Bar *Closed on Sunday TEL: 03 9654 6727 17 Liverpool Street Hand-kneaded Soba ouckwheat noodles) & traditional Japanese cuisine.

10 Sushi Hon

Level 3, Emporium Melbourne, 287 Lonsdale Street TEL: 03 9662 2875 "CONTEMPORARY ART OF SUSHI", the premium sushi restaurant of sushi roll.

11 The Duke

146 Flinders Street TEL: 03 9810 0066 The oldest pub in Melbourne and the best spot for watching Footy & Tennis etc.

72 The Imperial Hotel

2-8 Bourke Street TEL: 03 9810 0062 Everyone love the Sports bar especially here. The 3rd oldest pub in Melbourne.

13 The Savoy Tavern

Corner Spencer & Bourke Street TEL: 03 9629 4214 A great place for a meal or drink for sports fans at the oldest establishment.

14 Toff in Town

252 Swanston Street TEL: 03 9639 8770 A glamorous second-floor bar and a CBD mainstay, also serving Thai food

Transport Hotel

Federation Square CNR. Flinders & Swanston St TEL: 03 9654 8808 A great meeting spot after work, before a night out. A great beer menu.

Trunk Bar and Restaurant

275 Exhibition Street TEL: 03 9663 7994 The biggest outside beer garden in the CBD with American food.

WAGAYA Melbourne

Shop 200 MidCity Arcade 200 Bourke Street TEL: 03 9663 7756 Japanese Izakaya in China town with an expansive menu. Great atmosphere.

Yuzu Cafe & Cuisine *Closed on Sunday 480 Collins Street (enter via Church Lane) TEL: 03 9620 1177 A fusion of traditional Japanese flavors that you will never forget





First Press Beer — Second to None.



Pure Taste

Explore first press brewing at kirinbeer.com.au

First Things First. What is First Press Beer?

There's beer and then there's First Press Beer. First Press describes the craft of extracting only the finest from the malt. It's when the malt is at its purest, much like extra virgin olive oil or 'heart of hearts' in the finest whiskey. It's an exacting brewing method mastered by Kirin. First Press is how KIRIN BEER gets its unique, balanced, pure taste. Only KIRIN is First Press Beer.

Japanese Mastery

KIRIN First Press Beer embraces the philosophy and techniques of the finest Japanese cuisine, it is this approach—using ingredients closest to their natural state—which allows KIRIN to create its unique pure taste.

Kirin's 3 Brewing Principles

For the master brewers at Kirin, three things are of overriding importance in brewing the finest beer. First is respect for life. Second is a philosophy that brewing is an art created by people. Third, flavor is the only standard. Our dedication to these three precepts makes KIRIN First Press Beer the beer of Pure Taste.