

THE CAVE

OIDEYASU, WELCOME!



Hello Cavers! Thanks for coming down those stairs



Next DJ Haymaker session at the Cave is Tuesday 6 AUGUST from 5:30pm

	A) SALMON YAKITORI	\$12.00
	NZ SALMON GRILLED WITH YAKITORI SAUCE (CAN BE SEASONED JUST WITH SALT FOR GF OPTION)	
	B) TATAKI SALAD (GF)	\$14.00
SPECIAL DISHES	SCOTCH FILLET BEEF SLICES WITH MIXED GREENS, TOMATO, CAPSICUM AND SPRING ONION. WITH A PIQUAINT VINAIGRETTE	
	C) MISO YAKI (GF)	\$13.00
	PORK SIRLOIN MARINATED OVERNIGHT IN SWEET MISO THEN GRILLED. WITH A SMALL SALAD & JAPANESE MAYO	
	D) NIKU TOFU	\$11.00
	SLOW COOKED BEEF SCOTCH FILLET, ONION & TOFU IN SOY & MIRIN	
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	YEBISU PREMIUM ALL MALT JAPANESE BEER 350ML CAN	\$12.00
	UME SODA (0% ALCOHOL)	\$11.00
SPECIAL DRINKS	SWEET JAPANESE PLUM WITH SODA & ICE	
	ORION CRAFT BEER FROM OKINAWA	\$12.00
	ISLAND PALE ALE, TROPICAL PILSNER OR SOUTHERN WHEAT	
	CAVE LYCHEE MULE	\$20.00
	MEILI VODKA, FEVERTREE GINGER BEER, LIME JUICE, LYCHEE LIQUER	
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CAVE GEAR	REGULAR CAVE T-SHIRT	\$39.00
	CAVE 25 YEARS CANVAS TOTE BAG	\$29.00

ONE BILL PER TABLE, THANK YOU



THE CAVE'S FOUNDER, RICK LITTLEWOOD LOVED EVERYTHING TO DO WITH JAPAN.

RICK SPENT A COUPLE OF MONTHS OF THE YEAR LIVING WITH HIS WIFE IN HIS RENOVATED MACHIYA (TRADITIONAL WOODEN TOWNHOUSE) IN KYOTO PRACTICING JUDO AND FREQUENTING SAKE BARS, TACHINOMI (STANDING DRINKING BARS) AND YAKITORI JOINTS, ALL IN THE NAME OF "RESEARCH"

YOU MAY HAVE SEEN HIM PROPPING UP THE BAR HERE AT THE CAVE OVER THE YEARS, CHATTING TO RANDOM DINERS MAKING SURE THEY WERE HAVING A GOOD TIME
RICK WAS A JAPAN KODOKAN 8TH DAN JUDOKA AND COMPETED IN THE 1972 MUNICH OLYMPIC GAMES. HE TAUGHT JUDO FOR DECADES FROM HIS DOJO HERE IN AUCKLAND AND WAS STILL COMPETING IN JAPAN WELL INTO HIS 70'S

WE MISS HIM SO MUCH, BUT WHAT A LEGACY HE HAS LEFT X