

BAR GOTO

Highballs



AMARO HIGHBALL 17

Amaro, Japanese Gin & Soda
Herbal, bitter, effervescent



LEMON CHŪHAI 17

Barley Shochu, Lemon & Soda
Sessionable Japanese izakaya classic



WHISKY HIGHBALL 17

Japanese Blended Whisky + Japanese Single Malt Whisky & Soda
An extra layer of deliciousness, this blend makes our favorite highball



PLUM PLUM FIZZ 17

Mirabelle Plum Brandy, Wakayama Plum Liqueur, & Soda
A fizzy blend of French and Japanese plums and soda

Bright & Refreshing



YUZU MARGARITA 18

Tequila, Yuzu, Lime, Sea Salt
Bright and citrusy



WATERMELON COOLER 19

Gin, Watermelon, Cucumber, Lime, Lemon, Sea Salt
Juicy and thirst-quenching, like summer in a glass



GUAVA & AKAJISO 19

Barley Shochu, Gin, Guava, Lemon, Soda, Red Shiso Salt
Bright and fresh with a touch of the tropics



YUZU KOSHO MICHELADA 13


Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt
Crisp and refreshing with a spicy umami kick

Stirred & Spirit-forward

-  **SAKURA MARTINI** 19
Sake, Gin, Maraschino, Cherry Blossom
Elegant and lightly floral with gentle salinity
-  **BAR GOTO VESPER** 19
Japanese Gin, Vodka, Kijoshu, Pickled Japanese Shallot
Our version of the classic, with subtle umami
-  **SATSUMA CAMOTE** 19
Reposado Tequila, Sweet Potato Shochu, Aged Sake
Earthy, savory, and spirituous, with a floral aroma that expands
-  **HOJICHA OLD FASHIONED** 19
Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters
A toasty, rich, roasted tea old fashioned
-  **PLUM BOULEVARDIER** 19
Bourbon, Vermouth, Aperitivo, Japanese Plum
Bourbon Negroni upgraded with ume plum from Japan

Spirit-free

-  **SHISO COLLINS N/A** 13
Yuzu, Lime, Green Shiso & Soda
Citrusy, herbaceous, refreshing
-  **NEGRONI SPRITZ N/A** 12
N/A Negroni & Soda
Bracing and bubbly
-  **YUZU KOSHO MICHELADA N/A** 13
N/A Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt
Crisp and refreshing with a spicy umami kick

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-  **KIMINO - UME** 10
Sparkling Japanese mineral water with Wakayama plum (*no sugar added*)

SHOCHU & AWAMORI

Shochu is a clear, aromatic distilled Japanese spirit that uses koji for fermentation. The flavor profile varies depending on what it's made from.

2 oz pour on the rocks.

Rice

HYAKU Kumamoto, 23% (<i>Crisp, Clean, Gentle</i>)	14
MUGON - 10 YR AGED Kumamoto, 40% (<i>Silky, Nutty, Evergreen Oak Aged</i>)	20
SEIFUKU VINTAGE [Awamori] Okinawa, 43% (<i>Bold, Rich, Chocolate</i>)	15

Barley

IICHIKO SILHOUETTE Oita, 25% (<i>Light Body, Clean, Pear</i>)	14
IICHIKO SHINWA Oita, 43% (<i>Full Body, Clean, Silky</i>)	14
MIZU NO MAI Saga, 35% (<i>Medium Body, Fresh Grain, Citrus</i>)	14
MUGI HOKKA Kagoshima, 25% (<i>Rich, Roasted Coffee, Dark Chocolate</i>)	14
JAKUJUNBAKU Fukuoka, 25% (<i>Robust, Mushroom, Dark Chocolate</i>)	14

Sweet Potato

SATOH-KURO KOJI Kagoshima, 25% (<i>Full Body, Earthy, Roasted Sesame</i>)	16
DAIYAME Kagoshima, 25% (<i>Clean, Dry, Lychee</i>)	14
TENSHI NO YUWAKU Kagoshima, 40% (<i>Creamy, Elegant, Caramel</i>)	21
SHASHA RAKURAKU - RED DRAGON GRAND CRU [1 oz] Kagoshima, 30%	21
<i>(Floral, Clay, Chocolate)</i>	

Other

DASSAI Sake Lees, Yamaguchi, 39% (<i>Mineral, Pineapple, Pear</i>)	20
TAN TAKA TAN Red Shiso, Hokkaido, 20% (<i>Floral, Zest, Licorice</i>)	14

SAKE

GLS/BTL

SUIGEI Tokubetsu Junmai, Kochi (*Light, Dry, Crisp, Food-friendly*) _____ 15/80

RYUJIN Ginjo Nama, Gunma (*Fruit, Aromatic, Juicy*) _____ 17/90

DAISHICHI Honzojo Kimoto, Fukushima (*Dry, Earthy, Rich*) _____ 17/90

NANBU BIJIN Yuzu & Lemon Infused, Iwate (*Bright, Aromatic*) _____ 18/--

Served over shaved ice

WINE

GLS/BTL

JUVE & CAMPS Cava, Catalonia (*Sparkling*) _____ 15/80

BEER

ASAHI SUPER DRY Japanese Rice Lager _____ 9

ASAHI SUPER DRY 0.0 N/A Japanese Rice Lager _____ 9

BEER & SHOT Amaro / N/A Amaro (*Herbaceous, Bitter*) or Sweet Potato Shochu _____ 14
(Earthy, Savory)

WHISKY

PLEASE ASK TO SEE OUR RESERVE LIST We offer a rotating selection of Japanese whiskies.

BAR SNACKS

NORI CHIPS ----- 6

Aonori Seaweed Dusted Potato Chips

PICKLES ----- 8

Lightly Pickled Bok Choy (Asazuke)

KOMBU CELERY ----- 9

Celery, Salted Kombu, Dried Red Shiso, Sesame

SHIME SABA ----- 15

Torched Pickled Mackerel, Ginger

MISO WINGS ----- 16

Chicken Wings, Spicy Miso, Chives, Sesame

OKONOMIYAKI // SAVORY CABBAGE PANCAKES

Served with Okonomi-Sauce, Kewpie Mayo, Bonito Flakes (Classic) or Aonori (Veggie), and Pickled Red Ginger

CLASSIC ----- 18

Pork Belly, Rock Shrimp, Squid, Cheddar, Garlic, Yakisoba

VEGGIE ----- 18

Shiitake, Shimeji, Bamboo Shoot, Chile, Pickled Mustard Greens
Konnyaku, Scallion

**Okonomi dough contains gluten; made with flour, nagaimo yam & veggie dashi-stock*