

COCKTAILS

**AMARO HIGHBALL 18**

Amaro, Japanese Gin & Soda

Herbal, bitter, effervescent and refreshing**WHISKY HIGHBALL 19**

Blend of two Japanese Whiskys & Soda

Our favorite whisky highball**UME PALOMA 19**

Tequila, Wakayama Plum, Grapefruit, Soda, Sea Salt

Tequila and ume plum are best friends**YUZU & SANSHO 20**

Gin, Yuzu, Lemon, Sansho Pepper

Fragrant, peppery citrus, lingering subtle spice**PARADAISU 20**

Gin, Lychee, Bergamot, Lemon, Sparkling Wine

Citrus, fruity, tropical, bubbly**KUMQUAT FIZZ 20**

Bourbon, Quarts de Chaume, Kumquat, Lemon, Soda

A whiskey sour variation for spring and summer**GREEN SHISO GIMLET 20**

Gin, Kome Shochu, Shiso, Lime

A classic gimlet upgraded with shiso and shochu, bright and herbaceous**SAKURA MARTINI 20**

Sake, Gin, Maraschino, Cherry Blossom

Elegant and lightly floral with gentle salinity**BAR GOTO MARTINI 20**

Vodka, Aged Sake, Pickled Green Tomato

A classic martini with a hint of umami**HOJICHA OLD FASHIONED 20**

Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters

Toasty, nutty, rich roasted green tea**PLUM BOULEVARDIER 20**

Bourbon, Vermouth, Aperitivo, Japanese Plum

Bourbon negroni upgraded with ume plum

SHOCHU & AWAMORI

LEMON CHŪHAI 18

Kome Shochu, Lemon & Soda

REPOSADO CHŪHAI 18

Imo Shochu, Reposado Tequila, Ancho Chile, Lime & Soda

IICHIKO SILHOUETTE いいちこ 14

Barley, Oita (*Light Body, Clean, Pear*)

25% ABV

MIZU NO MAI 美鶴乃舞 14

Barley, Saga (*Medium Body, Fresh Grain, Citrus*)

35% ABV

MUGI HOKKA 麦ほっか 14

Barley, Kagoshima (*Rich, Roasted Coffee, Dark Chocolate*)

25% ABV

YANAGITA - MIZUNARA OAK 柳田 - ミズナラ樽 14

Barley, Miyazaki (*Aged, Light Whisky, Caramel*)

41% ABV

SATOH - KURO KOJI 佐藤 黒麹 16

Satsuma Potato, Kagoshima (*Full Body, Earthy, Roasted Sesame*)

25% ABV

DAIYAME だいやめ 14

Satsuma Potato, Kagoshima (*Clean, Dry, Lychee*)

25% ABV

TENSHI NO YUWAKU 天使の誘惑 21

Satsuma Potato, Kagoshima (Creamy, Elegant, Caramel)
40% ABV

SHASHA RAKURAKU - RED DRAGON GRAND CRU 酒酒楽楽(赤) 42

Satsuma Potato, Kagoshima (Floral, Clay, Chocolate)
30% ABV

HYAKU 百 14

Rice, Kumamoto (Crisp, Clean, Gentle)
23% ABV

TORIKAI 鳥飼 20

Rice, Kumamoto (Crisp, Gentle, Anise)
25% ABV

YOKKA KOJI よっかこうじ 15

Rice, Okinawa (Green, Herbaceous, Lightly Savory)
43% ABV

SAKE [GLS/BTL]

KOKURYU 黒龍 20/105

Junmai Ginjo, Fukui (Dry, Mineral, Elegant)

RYUJIN 龍神 17/90

Ginjo Nama, Gunma (Fruit, Aromatic, Juicy)

TENGUMAI 天狗舞 17/90

Yamahai, Ishikawa (Dry, Earthy, Rich)

MASUMI - ORIGARAMI 真澄スパークリング 25/110

Natural Sparkling Junmai Ginjo, Nagano (Crisp Bubbles, Creamy, Savory)

JAPANESE WHISKY _____

Please ask for our list.

WINE [GLS/BTL] _____

JUVE & CAMPS 15/70

Cava, Catalonia

BEER _____

ORION 9

Japanese Rice Lager

BEER & SHOT 14

Orion & choice of Amaro (*Herbaceous, Bitter*) or Imo Shochu (*Earthy, Savory*)

SPIRIT FREE _____

KIMINO - UME SPARKLING WATER 10

Sparkling Japanese mineral water with Wakayama plum, *no sugar added*

GOOD TIME 9

Non-Alcoholic Pilsner

SMALL PLATES

CHIPS & CAVIAR 16

Nori-Dusted Potato Chips, Creme Fraiche & Shoyu Salmon Roe

PICKLES 8

Pickled White Daikon Radish, Togarashi

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, Dried Bonito Flakes, and Pickled Red Ginger

* CLASSIC 19

Pork Belly, Rock Shrimp, Squid, Cheddar, Yakisoba

* VEGGIE 19

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

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