

Bar Gato Niban



BAR GOTO MARTINI 20

Vodka, Kijoshu, Pickled Japanese Shallot
Classic martini with subtle umami



SAKURA MARTINI 20

Sake, Gin, Maraschino, Cherry Blossom
Elegant and lightly floral with gentle salinity



NEW JACK CITY 20

Apple Brandy (from the NY Region), Sherry, Absinthe
Sazerac meets The Big Apple, deep toasted apple, lightest touch of anise



SATSUMA CAMOTE 20

Reposado Tequila, Sweet Potato Shochu, Aged Sake
Earthy, savory, and spirituous, with a floral aroma that expands



PLUM BOULEVARDIER 20

Bourbon, Vermouth, Aperitivo, Japanese Plum
Bourbon Negroni upgraded with ume plum from Japan



FAR EAST SIDE 20

Sake, Tequila, Shiso, Elderflower, Lemon, Yuzu Bitters
Light fragrant citrus, herbaceous, elegant



YUZU SPUMONI 18

Yuzu, Lemon, Campari, Japanese Gin, Soda
Perfect sipper — citrusy and refreshing



NIGORI BELLINI 20

Sparkling Nigori Sake, Rice Vodka, White Peach, Citrus
Twist on the classic made with effervescent cloudy sake and white peach



GREEN SHISO GIMLET 20

Gin, Rice Shochu, Shiso, Lime
Classic gimlet upgraded with shiso and shochu, bright and herbaceous



KOJI-SAN 20

Barley Shochu, Mezcal, Lime, Celery, Dashi, Salt
Savory shochu margarita, bright and vegetal



LEMON CHŪHAI 17

Barley Shochu, Lemon & Soda
Sessionable Japanese izakaya classic



WHISKY HIGHBALL 19

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



YAMAZAKI HIGHBALL 32

12 Yr Japanese Single Malt Whisky & Soda
Upgraded Suntory whisky highball



PLUM PLUM FIZZ 17

Wakayama Plum, Mirabelle Plum & Soda
Slightly sour and fruity blend of Japanese and French plums with fizzy soda



AMARO HIGHBALL 18

Amaro, Japanese Gin & Soda
Herbal, bitter, effervescent

SPIRIT-FREE

SHISO COLLINS 13

Yuzu, Lime, Green Shiso & Soda
Citrusy, herbaceous, refreshing

NEGRONI SPRITZ 12

NA Negroni & Soda

ASAHI SUPER DRY 0.0 NA Lager 9

KIMINO - UME 10

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

KIMINO - MIKAN 10

Sparkling Japanese mineral water with Mikan orange, *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
YOKKA KOJI [Awamori] Okinawa, 43% (<i>Green, Herbaceous, Lightly Savory</i>)	15

Barley

IICHIKO SILHOUETTE Oita, 25% (<i>Light Body, Clean, Pear</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
JAKUUNBAKU 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% (<i>Floral, Clay, Chocolate</i>)	21

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

WAKABOTAN-YAMADANISHIKI 50 Junmai Ginjo, Oita (*Semi Dry, Clean, Elegant*) _____ 19/100

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

TENGUMAI Yamahai, Ishikawa (*Dry, Earthy, Rich*) _____ 17/90

DASSAI Sparkling Nigori, Yamaguchi (*Bright, Juicy, Effervescent*) _____ 19

WINE

GLS/BTL

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

BEER

ORION Japanese Rice Lager _____ 9

BEER & SHOT Choice of Amaro (*Herbaceous, Bitter*) or Imo Shochu (*Earthy, Savory*) ___ 14

WHISKY

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

SNACKS

NORI CHIPS _____ 6

Aonori Seaweed Dusted Potato Chips

PICKLES _____ 8

Pickled Mustard Green

KOMBU CELERY _____ 9

Celery, Salted Kombu, Dried Red Shiso, Sesame

SHISHITO PEPPERS _____ 10

Shishito, Sansho, Sea Salt, Togarashi, Lemon

SHIME SABA _____ 15

Torched Pickled Mackerel, Ginger

MISO WINGS _____ 16

Chicken Wings, Spicy Miso, Chives, Sesame

KOROKKE // JAPANESE CROQUETTES

CLASSIC _____ 14

Slow-Cooked Potato, Beef, Onion, & Ginger [2pcs]

CURRY RICE _____ 14

Rice, Curry Spice, Veggie Dashi, Sundried Tomato [2pcs]