

COCKTAILS

BAR GOTO HOT TODDY 19

Japanese Single Malt Whisky, Bourbon, Orange, Lemon

LEMON CHŪHAI 17

Kome Shochu, Lemon & Soda

LYCHEE & PEAR CHŪHAI 18

Imo Shochu, Pear, Elderflower, Tonic & Soda

REPOSADO CHŪHAI 18

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

AMARO HIGHBALL 18

Amaro, Japanese Gin & Soda

WHISKY HIGHBALL 18

House Japanese Whisky & Soda

UME PALOMA 18

Tequila, Wakayama Plum, Grapefruit, Soda, Sea Salt

FAR EAST SIDE 20

Sake, Tequila, Shiso, Elderflower, Lemon, Yuzu Bitters

YUZU SANSHO SOUR 20

Gin, Yuzu, Lemon, Sansho Pepper

KOJI-SAN 20

Mugi Shochu, Mezcal, Lime, Celery, Dashi Salt

SAKURA MARTINI 20

Sake, Gin, Maraschino, Cherry Blossom

BAR GOTO MARTINI 20

Vodka, Aged Sake, Pickled Green Tomato

PLUM BOULEVARDIER 20

Bourbon, Vermouth, Aperitivo, Ume Plum

HOJICHA OLD FASHIONED 20

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

SHOCHU & AWAMORI

IICHIKO SILHOUETTE いいちこ 14

Barley, Oita (25% ABV)

MIZU NO MAI 美鶴乃舞 14

Barley, Saga (35% ABV)

MUGI HOKKA 麦ほっか 14

Barley, Kagoshima (25% ABV)

YANAGITA - MIZUNARA OAK 柳田 - ミズナラ樽 14

Barley, Miyazaki (41% ABV)

SATOH - KURO KOJI 佐藤 黒麹 16

Satsuma Potato, Kagoshima (25% ABV)

DAIYAME だいやめ 14

Satsuma Potato, Kagoshima (25% ABV)

TENSHI NO YUWAKU 天使の誘惑 21

Satsuma Potato, Kagoshima (40% ABV)

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

Satsuma Potato, Kagoshima (30% ABV)

HYAKU 百 14

Rice, Kumamoto (23% ABV)

TORIKAI 鳥飼 20

Rice, Kumamoto (25% ABV)

YOKKA KOJI よっかこうじ 15
Rice, Okinawa (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) --- **AVAILABLE HOT & COLD**

MASUMI - ORIGARAMI 真澄スパークリング 25/110
Natural Sparkling Junmai Ginjo, Nagano (Crisp Bubbles, Creamy, Savory)

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)

JAPANESE WHISKY _____

Please ask for our list.

SPIRIT FREE

KIMINO - UME SPARKLING WATER 9

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

GOOD TIME 9

Non-Alcoholic IPA

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*