

BAR GOTO



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



HOJICHA OLD FASHIONED 20

Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters
A toasty, rich, roasted tea old fashioned



YUZU BLOSSOM 20

Gin, Campari, Yuzu, Lime
Bright and citrusy with pleasant bitterness



ROYAL GRAPE 20

White Rum, Cognac, Quarts de Chaume, Concord Grapes, Lemon, Soda
A layered, grown-up grape soda



GREEN SHISO GIMLET 20

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



YUZU KOSHO MICHELADA 13

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



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

YUZU KOSHO MICHELADA 13

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

ASAHI SUPER DRY 0.0 NA Lager 9

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
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

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

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

MASUIZUMI [2 oz] Kijoshu - Oak Barrel Aged, Toyama _____ 20
(*Layered, Complex, Umami*)

WINE

GLS/BTL

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

BEER

ASAHI SUPER DRY Japanese Rice Lager _____ 9

BEER & SHOT Choice of Amaro (*Herbaceous, Bitter*) or Potato 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

Lightly pickled cucumbers (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*