

Bar Gato
Niban

COCKTAILS



BAR GOTO MARTINI 20

Vodka, Aged Sake, Pickled Green Tomato
Classic martini with a hint of umami



SAKURA MARTINI 20

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



NEW JACK CITY 20

Blend of two Apple Brandies (from NY region), Sherry, Absinthe
A classic sazerac meets the Big Apple, NYC



PLUM BOULEVARDIER 20

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



GOLDEN DAYLILY 20

Japanese Whisky, Scotch, Taiwanese Oolong Tea
An old fashioned with a floral aroma and subtle peat



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
A classic gimlet upgraded with shiso and shochu, bright and herbaceous



KOJI-SAN 20

Barley Shochu, Mezcal, Lime, Celery, Dashi, Salt
A 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

KIMINO - UME SPARKLING WATER _____ 10

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

KIMINO - MIKAN SPARKLING WATER _____ 10

Sparkling Japanese mineral water with Mikan orange, *no sugar added*

ASAHI SUPER DRY 0.0 NA Lager _____ 9

NEGRONI SPRITZ NA _____ 12

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

CHIPS & CAVIAR 16

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

PICKLES 8

Pickled Cucumber & Eggplant with Green Shiso

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]