

# BAR GOTO



## HOJICHA OLD FASHIONED ..... 19

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



## PLUM BOULEVARDIER ..... 19

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



## NEW JACK CITY ..... 19

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



## 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*



## YUZU BLOSSOM ..... 18

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



## ROYAL GRAPE ..... 18

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



## GREEN SHISO GIMLET ..... 19

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



## WHISKY HIGHBALL ..... 17

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



**LEMON CHŪHAI** ..... 17  
 Barley Shochu, Lemon & Soda  
*Sessionable Japanese izakaya classic*



**YAMAZAKI HIGHBALL** ..... 32  
 12 Yr Japanese Single Malt Whisky & Soda  
*Upgraded Suntory whisky highball*



**PLUM PLUM FIZZ** ..... 17  
 Wakayama Plum Liqueur, Mirabelle Plum Brandy & Soda  
*A fizzy blend of Japanese and French plums and soda*



**AMARO HIGHBALL** ..... 17  
 Amaro, Japanese Gin & Soda  
*Herbal, bitter, effervescent*



**YUZU KOSHO MICHELADA** ..... 13  
 Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt  
*Crisp and refreshing with a spicy umami kick*

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% (*Crisp, Clean, Gentle*) ..... 14

**MUGON - 10 YR AGED** Kumamoto, 40% (*Silky, Nutty, Evergreen Oak Aged*) ..... 20

**SEIFUKU VINTAGE** [Awamori] Okinawa, 43% (*Bold, Rich, Chocolate*) ..... 15

### Barley

**IICHIKO SILHOUETTE** Oita, 25% (*Light Body, Clean, Pear*) ..... 14

**MIZU NO MAI** Saga, 35% (*Medium Body, Fresh Grain, Citrus*) ..... 14

**MUGI HOKKA** Kagoshima, 25% (*Rich, Roasted Coffee, Dark Chocolate*) ..... 14

**JAKUUNBAKU** Fukuoka, 25% (*Robust, Mushroom, Dark Chocolate*) ..... 14

### Sweet Potato

**SATOH-KURO KOJI** Kagoshima, 25% (*Full Body, Earthy, Roasted Sesame*) ..... 16

**DAIYAME** Kagoshima, 25% (*Clean, Dry, Lychee*) ..... 14

**TENSHI NO YUWAKU** Kagoshima, 40% (*Creamy, Elegant, Caramel*) ..... 21

**SHASHA RAKURAKU - RED DRAGON GRAND CRU [1 oz]** Kagoshima, 30% ..... 21  
(*Floral, Clay, Chocolate*)

### Other

**DASSAI** Sake Lees, Yamaguchi, 39% (*Mineral, Pineapple, Pear*) ..... 20

**TAN TAKA TAN** Red Shiso, Hokkaido, 20% (*Floral, Zest, Licorice*) ..... 14

## SAKE

GLS/BTL

<b>SUIGEI</b> Tokubetsu Junmai, Kochi ( <i>Light, Dry, Crisp, Food-friendly</i> ) .....	15/80
<b>RYUJIN</b> Ginjo Nama, Gunma ( <i>Fruit, Aromatic, Juicy</i> ) .....	17/90
<b>TENGUMAI</b> Yamahai, Ishikawa ( <i>Dry, Earthy, Rich</i> ) <i>hot available</i> .....	17/90
<b>MASUIZUMI [2 oz]</b> Kijoshu - Oak Barrel Aged, Toyama .....	20
<i>(Layered, Complex, Umami)</i>	

## WINE

GLS/BTL

<b>JUVE &amp; CAMPS</b> Cava, Catalonia ( <i>Sparkling</i> ) .....	15/80
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## BEER

<b>ASAHI SUPER DRY</b> Japanese Rice Lager .....	9
<b>BEER &amp; SHOT</b> Choice of Amaro ( <i>Herbaceous, Bitter</i> ) or Potato Shochu ( <i>Earthy, Savory</i> )	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 Bok Choy (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*