



YUZU KOSHO MICHELADA 15

Japanese Lager, Yuzu Kosho, Tomato, Citrus, Ponzu, Salt
Crisp and refreshing with a spicy umami kick



AMARO HIGHBALL 18

Amaro, Japanese Gin & Soda
Herbal, bitter, effervescent



WHISKY HIGHBALL 19

Blend of two Japanese Whiskys & Soda
Our favorite whisky highball



UME PALOMA 19

Tequila, Wakayama Plum, Grapefruit, Soda, Salt
Tequila, ume plum, and grapefruit are best friends



YUZU & SANSHO 20

Gin, Yuzu, Lemon, Sansho Pepper
Fragrant, peppery citrus, lingering subtle spice



PARADAISU 20

Gin, Lychee, Bergamot, Lemon, Sparkling Wine
Citrus, fruity, tropical, bubbly



WATERMELON COOLER 20

Gin, Watermelon, Cucumber, Citrus, Salt
Like biting into a slice of juicy watermelon, summer in a glass



SAKURA MARTINI 20

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



BAR GOTO MARTINI 20

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



HOJICHA OLD FASHIONED 20

Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters
Toasty, nutty, rich roasted green tea



PLUM BOULEVARDIER 20

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

SHOCHU & AWAMORI

LEMON CHŪHAI 18

Kome Shochu, Lemon & Soda

REPOSADO CHŪHAI 18

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

IICHIKO SILHOUETTE いいちこ 14

Barley, Oita (*Light Body, Clean, Pear*)

25% ABV

MIZU NO MAI 美鶴乃舞 14

Barley, Saga (*Medium Body, Fresh Grain, Citrus*)

35% ABV

MUGI HOKKA 麦ほっか 14

Barley, Kagoshima (*Rich, Roasted Coffee, Dark Chocolate*)

25% ABV

JAKUUNBAKU 釈云麦 14

Barley, Fukuoka (*Robust, Mushroom, Dark Chocolate*)

25% ABV

SATOH - KURO KOJI 佐藤 黒麹 16

Satsuma Potato, Kagoshima (*Full Body, Earthy, Roasted Sesame*)

25% ABV

DAIYAME だいやめ 14

Satsuma Potato, Kagoshima (*Clean, Dry, Lychee*)

25% ABV

TENSHI NO YUWAKU 天使の誘惑 21

Satsuma Potato, Kagoshima (*Creamy, Elegant, Caramel*)

40% ABV

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

Satsuma Potato, Kagoshima (*Floral, Clay, Chocolate*)

30% ABV

HYAKU 百 14

Rice, Kumamoto (*Crisp, Clean, Gentle*)

23% ABV

MUGON - 10YR AGED 無言 20

Rice, Kumamoto (*Silky, Nutty, Aged in Evergreen Oak*)

40% ABV

YOKKA KOJI よっかこうじ 15

Rice, Okinawa (*Green, Herbaceous, Lightly Savory*)

43% ABV

SAKE [GLS/BTL]

SUIGEI 酔鯨 15/80

Tokubetsu Junmai, Kochi (*Light, Dry, Crisp, Food-friendly*)

KIKUSUI 菊水 17/90

Junmai Ginjo, Niigata (*Rich, Juicy, Elegant*) SERVED ON THE ROCKS

RYUJIN 龍神 17/90

Ginjo Nama, Gunma (*Fruit, Aromatic, Juicy*)

TENGUMAI 天狗舞 17/90

Yamahai, Ishikawa (*Dry, Earthy, Rich*)

MASUIZUMI 満寿泉 20 [2 oz]

Kijoshu - Oak Barrel Aged, Toyama (*Layered, Complex, Umami*)

JAPANESE WHISKY

Please ask for our list.

WINE [GLS/BTL]

JUVE & CAMPS 15/70

Cava (Sparkling), Catalonia

BEER

ORION 9

Japanese Rice Lager

BEER & SHOT 14

Orion & choice of Amaro (Herbaceous, Bitter) or Imo Shochu (Earthy, Savory)

SPIRIT FREE

KIMINO - UME SPARKLING WATER 10

Sparkling Japanese mineral water with Wakayama plum, no sugar added

GOOD TIME 9

Non-Alcoholic Pilsner

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*

HAPPY HOUR 5-6PM

MARTINI 12

Japanese Gin or Vodka, Pickled Shallot