

# Bar Gato Niban

## Highballs



### SHISO CHŪHAI \_\_\_\_\_ 17

Red Shiso Shochu, Gin & Soda, with a shiso pickled pearl onion  
*Dry, herbaceous, effervescent*



### LEMON CHŪHAI \_\_\_\_\_ 17

Barley Shochu, Lemon & Soda  
*Sessionable Japanese izakaya classic*



### WHISKY HIGHBALL \_\_\_\_\_ 17

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



### PLUM PLUM FIZZ \_\_\_\_\_ 17

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

## Bright & Refreshing



### LEMONGRASS COLLINS \_\_\_\_\_ 19

Lemongrass Shochu, Mango & Quince Eau-de-Vie, Lime, Soda  
*Light, crisp, and cooling, with subtle grassy floral notes*



### KOJI-SAN \_\_\_\_\_ 19

Barley Shochu, Mezcal, Lime, Celery, Dashi, Salt  
*Savory shochu margarita, bright and vegetal*



### GREEN SHISO GIMLET \_\_\_\_\_ 19

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



### YUZU MARGARITA \_\_\_\_\_ 19

Tequila, Yuzu, Lime, Sea Salt  
*Bright and citrusy*

## Stirred & Spirit-forward



### SAKURA MARTINI ..... 19

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



### BAR GOTO VESPER ..... 19

Japanese Gin, Vodka, Kijoshu, Pickled Japanese Shallot  
*Our version of the classic, with subtle umami*



### SATSUMA CAMOTE ..... 19

Reposado Tequila, Sweet Potato Shochu, Aged Sake  
*Earthy, savory, and spirituous, with a floral aroma that expands*



### 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*

## Spirit-free



### SHISO COLLINS N/A ..... 13

Yuzu, Lime, Green Shiso & Soda  
*Citrusy, herbaceous, refreshing*



### SUZE TONIC ZERO ..... 15

N/A Gentian root with crisp tonic water



### NEGRONI SPRITZ N/A ..... 12

N/A Negroni & Soda  
*Bracing and bubbly*



### ASAHI SUPER DRY 0.0 N/A Japanese Rice Lager ..... 9

+ shot of N/A Amaro (*Herbaceous, Bitter*) 5

## 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

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>HYAKU</b> Kumamoto, 23% ( <i>Crisp, Clean, Gentle</i> )                          | 14 |
| <b>MUGON - 10 YR AGED</b> Kumamoto, 40% ( <i>Silky, Nutty, Evergreen Oak Aged</i> ) | 20 |
| <b>SEIFUKU VINTAGE</b> [Awamori] Okinawa, 43% ( <i>Bold, Rich, Chocolate</i> )      | 15 |

### Barley

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>IICHIKO SILHOUETTE</b> Oita, 25% ( <i>Light Body, Clean, Pear</i> )           | 14 |
| <b>IICHIKO SHINWA</b> Oita, 43% ( <i>Full Body, Clean, Silky</i> )               | 14 |
| <b>MIZU NO MAI</b> Saga, 35% ( <i>Medium Body, Fresh Grain, Citrus</i> )         | 14 |
| <b>MUGI HOKKA</b> Kagoshima, 25% ( <i>Rich, Roasted Coffee, Dark Chocolate</i> ) | 14 |
| <b>JAKUUNBAKU</b> Fukuoka, 25% ( <i>Robust, Mushroom, Dark Chocolate</i> )       | 14 |

### Sweet Potato

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| <b>SATOH-KURO KOJI</b> Kagoshima, 25% ( <i>Full Body, Earthy, Roasted Sesame</i> )                        | 16 |
| <b>DAIYAME</b> Kagoshima, 25% ( <i>Clean, Dry, Lychee</i> )                                               | 14 |
| <b>TENSHI NO YUWAKU</b> Kagoshima, 40% ( <i>Creamy, Elegant, Caramel</i> )                                | 21 |
| <b>SHASHA RAKURAKU - RED DRAGON GRAND CRU [1 oz]</b> Kagoshima, 30%<br>( <i>Floral, Clay, Chocolate</i> ) | 21 |

### Other

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>DASSAI</b> Sake Lees, Yamaguchi, 39% ( <i>Mineral, Pineapple, Pear</i> )    | 20 |
| <b>TAN TAKA TAN</b> Red Shiso, Hokkaido, 20% ( <i>Floral, Zest, Licorice</i> ) | 14 |

## SAKE

GLS/BTL

**BAR GOTO PRIVATE LABEL SAKE** Junmai Daiginjo, Saga (Semi Dry, Clean, Fruit) \_\_\_\_\_ 17/90

*Our private label sake is in partnership with Koimari Sake Brewery in Saga, Japan.*

*This is a fragrant Junmai Daiginjo served chilled, with a refreshing melon aroma and a touch of effervescence upon opening. The mellow mouthfeel and mild acidity leads to a finish with notes of mochi rice.. It is delicious!*

**TENGUMAI** Yamahai, Ishikawa (Dry, Earthy, Rich) \_\_\_\_\_ 17/90

**NANBU BIJIN** Yuzu & Lemon Infused, Iwate (Bright, Aromatic) \_\_\_\_\_ 18/--

*Served over shaved ice*

## WINE

GLS/BTL

**ADAMI - BOSCO DI GIGA** Prosecco, Veneto (375 ml btl) \_\_\_\_\_ 16/45

## BEER

**ORION** Japanese Rice Lager \_\_\_\_\_ 9

**BEER & SHOT** Amaro / N/A Amaro (Herbaceous, Bitter) or Sweet Potato Shochu \_\_\_\_\_ 14

*(Earthy, Savory)*

## WHISKY

**PLEASE ASK TO SEE OUR RESERVE LIST** We offer a rotating selection of Japanese whiskies.

## BAR SNACKS

### NORI CHIPS----- 6

Aonori Seaweed Dusted Potato Chips

### PICKLES----- 8

Traditional Japanese Pickled Daikon Radish (White Takuan)

### 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

### KOROKKE // JAPANESE CROQUETTES

#### CLASSIC----- 14

Slow-Cooked Potato, Beef, Onion, & Ginger [2pcs]

#### CURRY RICE----- 14

Rice, Curry Spices, Veggie Dashi, Sundried Tomato [2pcs]