

# Bar Gato Niban



**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*



**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*



**ROYAL GRAPE** ..... 20

Rum, Cognac, Quarts de Chaume, Concord Grape, 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*



**KOJI-SAN** ..... 20

Barley Shochu, Mezcal, Lime, Celery, Dashi, Salt  
*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 Liqueur, Mirabelle Plum Brandy & Soda  
*A fizzy blend of Japanese and French plums and 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

**ASAHI SUPER DRY 0.0** NA Lager ..... 9

**KIMINO - UME** ..... 10

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

**KIMINO - MIKAN** ..... 10

Sparkling Japanese mineral water with Mikan orange, *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

<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>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% .....	21
<i>(Floral, Clay, Chocolate)</i>	

### 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

<b>SUIGEI</b> Tokubetsu Junmai, Kochi ( <i>Light, Dry, Crisp, Food-friendly</i> ) _____	<b>15/80</b>
<b>WAKABOTAN-YAMADANISHIKI 50</b> Junmai Ginjo, Oita ( <i>Semi Dry, Clean, Elegant</i> ) _____	<b>19/100</b>
<b>RYUJIN</b> Ginjo Nama, Gunma ( <i>Fruit, Aromatic, Juicy</i> ) _____	<b>17/90</b>
<b>TENGUMAI</b> Yamahai, Ishikawa ( <i>Dry, Earthy, Rich</i> ) <i>hot available</i> _____	<b>17/90</b>
<b>DASSAI</b> Sparkling Nigori, Yamaguchi ( <i>Bright, Juicy, Effervescent</i> ) _____	<b>19</b>

## WINE

GLS/BTL

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

<b>ORION</b> Japanese Rice Lager _____	<b>9</b>
<b>BEER &amp; SHOT</b> Choice of Amaro ( <i>Herbaceous, Bitter</i> ) or Imo Shochu ( <i>Earthy, Savory</i> ) ___	<b>14</b>

## 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

### **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 Spices, Veggie Dashi, Sundried Tomato [2pcs]