

## COCKTAILS

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### **YUZU KOSHO MICHELADA 15**

Beer, Tomato, Green Chili, Yuzu, 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 BLOSSOM 20**

Gin, Campari, Yuzu, Lime

*Bright and citrusy with pleasant bitterness*



### **MOMO-CHAN 20**

Cognac, Peach, Lemon, Orange, Assam Tea

*Fruity, floral, robust*



### **MANGO & CURRY 20**

Mugi Shochu, Mango, Citrus, Calpico, Curry Salt

*Tropical fruit with a touch of spice*



### **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

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### KEY LIME CHŪHAI 17

Mugi Shochu, Key Lime & 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) 21 [1 oz]**

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]**

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**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**

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Please ask for our list.

## **WINE [GLS/BTL]**

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### **JUVE & CAMPS 15/70**

Cava (Sparkling), Catalonia

## **BEER**

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### **ASAHI SUPER DRY 9**

Japanese Rice Lager

### **BEER & SHOT 14**

Asahi Super Dry & choice of Amaro (Herbaceous, Bitter) or Imo Shochu (Earthy, Savory)

## **SPIRIT FREE**

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### **KIMINO - UME SPARKLING WATER 10**

Sparkling Japanese mineral water with Wakayama plum, no sugar added

### **ASAHI SUPER DRY 0.0 9**

Non-Alcoholic Lager

## SMALL PLATES

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### 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

### 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