

BAR GOTO

	BAR GOTO MARTINI 20
	Vodka, Kijoshu, Pickled Japanese Shallot <i>Classic martini with subtle umami</i>
	SAKURA MARTINI 20
	Sake, Gin, Maraschino, Cherry Blossom <i>Elegant and lightly floral with gentle salinity</i>
	NEW JACK CITY 20
	Apple Brandy (from the NY Region), Sherry, Absinthe <i>Sazerac meets The Big Apple, deep toasted apple, lightest touch of anise</i>
	SATSUMA CAMOTE 20
	Reposado Tequila, Sweet Potato Shochu, Aged Sake <i>Earthy, savory, and spirituous, with a floral aroma that expands</i>
	PLUM BOULEVARDIER 20
	Bourbon, Vermouth, Aperitivo, Japanese Plum <i>Bourbon Negroni upgraded with ume plum from Japan</i>
	HOJICHA OLD FASHIONED 20
	Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters <i>A toasty, rich, roasted tea old fashioned</i>
	YUZU BLOSSOM 20
	Gin, Campari, Yuzu, Lime <i>Bright and citrusy with pleasant bitterness</i>
	ROYAL GRAPE 20
	White Rum, Cognac, Quarts de Chaume, Concord Grapes, Lemon, Soda <i>A layered, grown-up grape soda</i>
	GREEN SHISO GIMLET 20
	Gin, Rice Shochu, Shiso, Lime <i>Classic gimlet upgraded with shiso and shochu, bright and herbaceous</i>
	YUZU KOSHO MICHELADA 13
	Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt <i>Crisp and refreshing with a spicy umami kick</i>



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

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

Barley

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

Sweet Potato

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

Other

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

SAKE

GLS/BTL

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

WINE

GLS/BTL

JUVE & CAMPS Cava, Catalonia (<i>Sparkling</i>) _____	15/80
--	--------------

BEER

ASAHI SUPER DRY Japanese Rice Lager _____	9
BEER & SHOT 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*