

BAR GOTO

Highballs



AMARO HIGHBALL 17

Amaro, Japanese Gin & Soda
Herbal, bitter, 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



YUZU MARGARITA 18

Tequila, Yuzu, Lime, Sea Salt
Bright and citrusy



WATERMELON COOLER 19

Gin, Watermelon, Cucumber, Lime, Lemon, Sea Salt
Juicy and thirst-quenching, like summer in a glass



GUAVA & AKAJISO 19

Barley Shochu, Gin, Guava, Lemon, Soda, Red Shiso Salt
Bright and fresh with a touch of the tropics



YUZU KOSHO MICHELADA 13

Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt
Crisp and refreshing with a spicy umami kick

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



NEGRONI SPRITZ N/A 12

N/A Negroni & Soda
Bracing and bubbly



YUZU KOSHO MICHELADA N/A 13

N/A Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt
Crisp and refreshing with a spicy umami kick



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
IICHIKO SHINWA Oita, 43% (<i>Full Body, Clean, Silky</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% (<i>Floral, Clay, Chocolate</i>)	21

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

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 GICA Prosecco, Veneto (375 ml btl) _____ 16/45

BEER

ASAHI SUPER DRY Japanese Rice Lager _____ 9

ASAHI SUPER DRY 0.0 N/A 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

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*