

COCKTAILS



AMARO HIGHBALL 18

Amaro, Japanese Gin & Soda

Herbal, bitter, effervescent and refreshing



WHISKY HIGHBALL 19

Blend of two Japanese Whiskys & Soda

Our favorite whisky highball



FAR EAST SIDE 20

Sake, Tequila, Shiso, Elderflower, Lemon, Yuzu Bitters

Light fragrant citrus, herbaceous, elegant



ICHIGO MILK 20

Mugi Shochu, Gin, Aperitivo, Strawberry, Milk

Inspired by a favorite nostalgic Japanese strawberry candy



GREEN SHISO GIMLET 20

Gin, Kome Shochu, Shiso, Lime

A classic gimlet upgraded with shiso and shochu, bright and herbaceous



KOJI-SAN 20

Mugi Shochu, Mezcal, Lime, Celery, Dashi, Salt

A savory shochu margarita, bright and vegetal



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



KYOTO OLD FASHIONED 20

Japanese Rice Vodka, Gin, Sencha, Matcha

Layered green tea, transporting to Uji tea fields



PLUM BOULEVARDIER 20

Bourbon, Vermouth, Aperitivo, Japanese Plum

Bourbon negroni upgraded with ume plum

SHOCHU & AWAMORI

LEMON CHŪHAI 18

Kome Shochu, Lemon & 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

YANAGITA - MIZUNARA OAK 柳田 - ミズナラ樽 14

Barley, Miyazaki (*Aged, Light Whisky, Caramel*)

41% 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) 42

Satsuma Potato, Kagoshima (Floral, Clay, Chocolate)
30% ABV

HYAKU 百 14

Rice, Kumamoto (Crisp, Clean, Gentle)
23% ABV

TORIKAI 鳥飼 20

Rice, Kumamoto (Crisp, Gentle, Anise)
25% ABV

YOKKA KOJI よっかこうじ 15

Rice, Okinawa (Green, Herbaceous, Lightly Savory)
43% ABV

SAKE [GLS/BTL] _____

WAKABOTAN-YAMADANISHIKI 50 和香牡丹-山田錦 50 19/100

Junmai Ginjo, Oita (Semi Dry, Clean, Elegant)

RYUJIN 龍神 17/90

Ginjo Nama, Gunma (Fruit, Aromatic, Juicy)

TENGUMAI 天狗舞 17/90

Yamahai, Ishikawa (Dry, Earthy, Rich)

HAKKAISAN 八海山 14 [2 oz]

Kijoshu, Niigata (Rich, Luxurious, Dessert-style)

JAPANESE WHISKY

Please ask for our list.

WINE [GLS/BTL]

JUVE & CAMPS 15/70

Cava, Catalonia

BEER

ORION 9

Japanese Rice Lager

BEER & SHOT 14

Orion & choice of Amaro (*Herbaceous, Bitter*) or Imo Shochu (*Earthy, Savory*)

SPIRIT FREE

KIMINO - UME SPARKLING WATER 10

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

GOOD TIME 9

Non-Alcoholic Pilsner

SMALL PLATES

CHIPS & CAVIAR 16

Nori-Dusted Potato Chips, Creme Fraiche & Shoyu Salmon Roe

PICKLES 8

Pickled White Daikon Radish, Togarashi

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** Slow-Cooked Potato, Beef, Onion, & Ginger [2pcs] **14**

* **CURRY RICE** Rice, Curry Spice, Veggie Dashi, Sundried Tomato [2pcs] **14**