

# 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*



**ROYAL GRAPE** ..... 18

White Rum, Cognac, Quarts de Chaume, Concord Grapes, Lemon, Soda  
*A layered, grown-up grape soda*



**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*
-  **NEW JACK CITY** ..... 19  
Apple Brandy (from the NY Region), Sherry, Absinthe  
*Sazerac meets The Big Apple, deep toasted apple, lightest touch of anise*
-  **BAR GOTO MARTINI** ..... 20  
Vodka, Kijoshu, Pickled Japanese Shallot  
*Classic martini with subtle umami*
-  **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*
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-  **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

<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

**SUIGEI** Tokubetsu Junmai, Kochi (*Light, Dry, Crisp, Food-friendly*) \_\_\_\_\_ 15/80

**RYUJIN** Ginjo Nama, Gunma (*Fruit, Aromatic, Juicy*) \_\_\_\_\_ 17/90

**TENGUMAI** Yamahai, Ishikawa (*Dry, Earthy, Rich*) \_\_\_\_\_ 17/90

**NANBU BIJIN** Yuzu & Lemon Infused, Iwate (*Bright, Aromatic*) \_\_\_\_\_ 18/--

*Served over shaved ice*

## WINE

GLS/BTL

**JUVE & CAMPS** Cava, Catalonia (*Sparkling*) \_\_\_\_\_ 15/80

## 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*