

## COCKTAILS

---

### BAR GOTO HOT TODDY 19

Japanese Single Malt Whisky, Bourbon, Orange, Lemon

### LEMON CHŪHAI 17

Kome Shochu, Lemon & Soda

### LYCHEE & PEAR CHŪHAI 18

Imo Shochu, Pear, Elderflower, Tonic & Soda

### REPOSADO CHŪHAI 18

Imo Shochu, Reposado Tequila, Ancho Chile, Lime & Soda

### AMARO HIGHBALL 18

Amaro, Japanese Gin & Soda

### WHISKY HIGHBALL 18

House Japanese Whisky & Soda

### UME PALOMA 18

Tequila, Wakayama Plum, Grapefruit, Soda, Sea Salt

### FAR EAST SIDE 20

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

### YUZU SANSHO SOUR 20

Gin, Yuzu, Lemon, Sansho Pepper

### KOJI-SAN 20

Mugi Shochu, Mezcal, Lime, Celery, Dashi Salt

### SAKURA MARTINI 20

Sake, Gin, Maraschino, Cherry Blossom

### BAR GOTO MARTINI 20

Vodka, Aged Sake, Pickled Green Tomato

## PLUM BOULEVARDIER 20

Bourbon, Vermouth, Aperitivo, Ume Plum

## HOJICHA OLD FASHIONED 20

Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters

# SHOCHU & AWAMORI

---

## IICHIKO SILHOUETTE いいちこ 14

Barley, Oita (25% ABV)

## MIZU NO MAI 美鶴乃舞 14

Barley, Saga (35% ABV)

## MUGI HOKKA 麦ほっか 14

Barley, Kagoshima (25% ABV)

## YANAGITA - MIZUNARA OAK 柳田 - ミズナラ樽 14

Barley, Miyazaki (41% ABV)

## SATOH - KURO KOJI 佐藤 黒麹 16

Satsuma Potato, Kagoshima (25% ABV)

## DAIYAME だいやめ 14

Satsuma Potato, Kagoshima (25% ABV)

## TENSHI NO YUWAKU 天使の誘惑 21

Satsuma Potato, Kagoshima (40% ABV)

## SHASHA RAKURAKU - GRAND CRU RED LABEL 酒酒楽楽 (赤) 42

Satsuma Potato, Kagoshima (30% ABV)

## HYAKU 百 14

Rice, Kumamoto (23% ABV)

## TORIKAI 鳥飼 20

Rice, Kumamoto (25% ABV)

**YOKKA KOJI** よっかこうじ 15  
Rice, Okinawa (43% ABV)

**SAKE** [GLS/BTL] \_\_\_\_\_

**KOKURYU** 黒龍 20/105  
Junmai Ginjo, Fukui (Dry, Mineral, Elegant)

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

**TENGUMAI** 天狗舞 17/90  
Yamahai, Ishikawa (Dry, Earthy, Rich) --- **AVAILABLE HOT & COLD**

**MASUMI - ORIGARAMI** 真澄スパークリング 25/110  
Natural Sparkling Junmai Ginjo, Nagano (Crisp Bubbles, Creamy, Savory)

**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)

**JAPANESE WHISKY** \_\_\_\_\_

Please ask for our list.

## SPIRIT FREE

---

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

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

### **GOOD TIME 9**

Non-Alcoholic IPA

## 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

### **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*