

BAR GOTO

COCKTAILS



BAR GOTO MARTINI 20

Vodka, Aged Sake, Pickled Green Tomato
Classic martini with subtle umami



SAKURA MARTINI 20

Sake, Gin, Maraschino, Cherry Blossom
Elegant and lightly floral, gentle salinity



NEW JACK CITY 20

Apple Brandies from the NY Region, Absinthe
Sazerac meets The Big Apple, made with a blend of two aged apple brandies



PLUM BOULEVARDIER 20

Bourbon, Vermouth, Aperitivo, Japanese Plum
Bourbon Negroni upgraded with ume plum from Japan



HOJICHA OLD FASHIONED 20

Cognac, Aged Rum, Kyoto Roasted Green Tea, Mole Bitters
A toasty, rich, roasted tea old fashioned



YUZU KOSHO MICHELADA 13

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



UME PALOMA 19

Tequila, Wakayama Plum, Grapefruit, Soda, Salt
Tequila, ume plum, and grapefruit are best friends



MANGO CURRY 20

Barley Shochu, Mango, Citrus, Calpico, Curry Salt
Tropical fruit with a touch of spice



GREEN SHISO GIMLET 20

Gin, Rice Shochu, Shiso, Lime
Classic gimlet upgraded with shiso and shochu, bright and herbaceous



YUZU BLOSSOM 20

Gin, Campari, Yuzu, Lime
Bright and citrusy with pleasant bitterness



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, Mirabelle Plum & Soda

Slightly sour and fruity blend of Japanese and French plums with fizzy soda



AMARO HIGHBALL 18

Amaro, Japanese Gin & Soda

Herbal, bitter, effervescent

SPIRIT-FREE

KIMINO - UME SPARKLING WATER 10

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

ASAHI SUPER DRY 0.0 NA Lager 9

YUZU KOSHO MICHELADA NA 13

NA Beer, Tomato, Green Chili, Yuzu, Citrus, Ponzu, Salt

Crisp and refreshing with a spicy umami kick

NEGRONI SPRITZ NA 12

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
YOKKA KOJI [Awamori] Okinawa, 43% (<i>Green, Herbaceous, Lightly Savory</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% (<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

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**

MASUIZUMI [2 oz] Kijoshu - Oak Barrel Aged, Toyama _____ **20**
(*Layered, Complex, Umami*)

WINE

GLS/BTL

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

BEER

ASAHI SUPER DRY Japanese Rice Lager _____ **9**

BEER & SHOT Choice of Amaro (*Herbaceous, Bitter*) or Potato Shochu (*Earthy, Savory*) **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

Pickled Mustard Green

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, 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*