Bar Goto Niban

Highballs

JUNMAI VODKA SODA ---------- 17
Vodka, Bar Goto Private Label Sake, Soda
Clean, crisp, with a gentle floral note

LEMON CHŪHAI ---------- 17
Barley Shochu, Lemon, Soda
Sessionable Japanese izakaya classic

WHISKY HIGHBALL ---------- 17
Japanese Whisky, Soda
Our favorite classic whisky highball

PLUM PLUM FIZZ ---------- 17
Mirabelle Plum Brandy, Wakayama Plum Liqueur, Soda
A fizzy blend of French and Japanese plums and soda

Bright & Refreshing

HONEYDEW DAIQUIRI ---------- 19
White Rum, Honeydew, Lemon, Lime, Pastis
Fresh juicy melon and rum, like vacation in a glass

KOJI-SAN ---------- 19
Barley Shochu, Mezcal, Lime, Celery, Dashi Salt
Savory shochu margarita, bright and vegetal

GREEN SHISO GIMLET ---------- 19
Gin, Rice Shochu, Shiso, Lime
Classic gimlet upgraded with shiso and shochu, bright and herbaceous

YUZU MARGARITA ---------- 19
Tequila, Yuzu, Lime, Sea Salt
Bright and citrusy

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

SUZE TONIC ZERO ---------- 15

N/A Gentian root with crisp tonic water

NEGRONI SPRITZ N/A ---------- 12

N/A Negroni & Soda
Bracing and bubbly

ASAHI SUPER DRY 0.0 N/A Japanese Rice Lager ---------- 9

+ shot of N/A Amaro *(Herbaceous, Bitter)* 5

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% *(Crisp, Clean, Gentle)* ---------- 14

MUGON - 10 YR AGED Kumamoto, 40% *(Silky, Nutty, Evergreen Oak Aged)* ---------- 20

SEIFUKU VINTAGE [Awamori] Okinawa, 43% *(Bold, Rich, Chocolate)* ---------- 15

Barley

IICHIKO SILHOUETTE Oita, 25% *(Light Body, Clean, Pear)* ---------- 14

IICHIKO SHINWA Oita, 43% *(Full Body, Clean, Silky)* ---------- 14

MIZU NO MAI Saga, 35% *(Medium Body, Fresh Grain, Citrus)* ---------- 14

MUGI HOKKA Kagoshima, 25% *(Rich, Roasted Coffee, Dark Chocolate)* ---------- 14

JAKUUNBAKU Fukuoka, 25% *(Robust, Mushroom, Dark Chocolate)* ---------- 14

Sweet Potato

SATOH-KURO KOJI Kagoshima, 25% *(Full Body, Earthy, Roasted Sesame)* ---------- 16

DAIYAME Kagoshima, 25% *(Clean, Dry, Lychee)* ---------- 14

TENSHI NO YUWAKU Kagoshima, 40% *(Creamy, Elegant, Caramel)* ---------- 21

SHASHA RAKURAKU - RED DRAGON GRAND CRU [1 oz] Kagoshima, 30% ---------- 21
(Floral, Clay, Chocolate)

Other

DASSAI Sake Lees, Yamaguchi, 39% *(Mineral, Pineapple, Pear)* ---------- 20

TAN TAKA TAN Red Shiso, Hokkaido, 20% *(Floral, Zest, Licorice)* ---------- 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

JUVE & CAMPS Cava, Catalonia _____ 17/90

BEER

ORION 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
Traditional Japanese Pickled Daikon Radish (White Takuan)

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

KOROKKE // JAPANESE CROQUETTES

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

CURRY RICE ---- 14
Rice, Curry Spices, Veggie Dashi, Sundried Tomato [2pcs]