BAR GOTO

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



YUZU MARGARITA ---------- 19

Tequila, Yuzu, Lime, Sea Salt
Bright and citrusy



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



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



BAR GOTO VESPER ---------- 19

Japanese Gin, Vodka, Kijoshu, Pickled Japanese Shallot
Our version of the classic, with subtle umami



PEAR BLANCA ---------- 19

Barley Shochu, Tequila, Pear Eau-de-Vie
Clean, spirituous, earthy, 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



YUZU KOSHO MICHELADA N/A ---------- 13

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



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

WINE

GLS/BTL

JUVE & CAMPS Cava, Catalonia _____ 17/90

BEER

ASAHI SUPER DRY 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 Cucumber and Eggplant with Green Shiso (Ao Shibazuke)

DAIKON DIP ---------- 8
Smoked Daikon Pickles, Mascarpone, Ritz Crackers

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*