

## BAR MENU

*Served Daily  
From 4pm*

**Wasabi Edamame ... 6**

**Shishito Peppers ... 8**  
*goat cheese, dashi soy*

**Mushroom Onion Soup Dumplings ... 13**  
*panko fried maitake  
kabocha puree*

**Chicken Karagae ... 10**  
*ginger scallion sauce*

**Short Rib Buns ... 12**  
*cucumber, pickle daikon  
raita sauce*

**Wagyu Burger ... 19**  
*teriyaki onions, wasabi aioli  
hand cut fries*

**Steak Frites ... 36**  
*togarashi butter, natural beef jus*

**Hand Cut Fries ... 7**  
*gochujang ketchup*

---



---

**BAR MENU**

## BEER

Smutty Nose IPA, Portsmouth, NH - 8

Goffel Kolsch, Germany - 8

Mother's Milk, Saratoga Springs - 8

Beer Lao, Laos - 7

Sapporo, Japan - 8

Six Point The Crisp, Brooklyn, NY - 9

Ommegang Witte, Cooperstown NY - 9

Founder's Porter, Grand Rapids, MI - 9

---

## LARGE FORMAT BEERS

Samuel Smith Oatmeal Stout, United Kingdom - 15

Brooklyn Sorachi Ace Farmhouse Stout, Brooklyn - 17

Pretty Things Jack D'Or Saison, Massachusetts - 15

Estrella Damm Inedit, Spain - 16

Morimoto Soba Ale - 15

## CLASSIC COCKTAILS

### Manhattan

*Old Overholt Rye, Antica Carpano, Bitters finished with a Homemade Brandied Cherry - 14*

### Vieux Carre

*Courvoisier VS Cognac, Bulleit Rye, Benedictine, Sweet Vermouth, Bitters - 14*

### Mai Tai

*Spiced Rum, Lime, Orange Curacao, Orgeat Syrup - 14*

### Negroni

*Gin, Campari, Cocchi Barolo - 14*

---

## JAPANESE WHISKY COCKTAILS

### Lost in Translation

*Hakushu 12 Yr, Carpano Antica, Cherry Heering, Absinthe Toast - 16*

### The Golden Age

*Yamazaki 12 Yr, Aperol, Cocchi Americano, Orange Twist - 15*

### The Tebori Cocktail

*Hakushu 12 Yr, Sugar, Bitters, Lemon Twist - 15*

---

## SIGNATURE COCKTAILS

### Anjin-san

*Aviation Gin, Aperol, Creme de Violette, Lemon Twist - 14*

### Tiger Lily

*Vodka, Peach Purée, Lemon Juice, Domaine de Canton - 12*

### Black Ship Tonic

*Ransom Old Tom Gin, Homemade Kaffir Lime Tonic - 14*

### The Vapors

*Passerina Brut Rose and Jasmine Liqueur, garnished with Rose Bud - 12*