



COCKTAIL \$15

SAKURA MARTINI

Sake, Gin, Maraschino & Cherry Blossom

PLUM SAZERAC

Bourbon, Slivovitz & Absinthe

IMPROVED SHOCHU COCKTAIL

Barley Shochu, Aged Gin & Hop Liqueur

TOPAZ GLOW

Kirschwasser, Plum Wine & Campari

UMAMI MARY

Vodka, Miso, Shiitake, Lemon, Tomato & Clamato

YUZU – CALPICO FIZZ

Gin, Yuzu Preserve, Calpico, Lemon & Soda

FAR EAST SIDE

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

WATERMELON – CUCUMBER COOLER

Gin, Watermelon, Cucumber, Lime, Lemon & Wasabi Salt

MATCHA MILK PUNCH

Matcha, Sencha, Vodka & Half Cream

KANPAI! (BEER & A SHOT) \$10

Sapporo & Choice of House Tequila, Bourbon, Rye or Scotch

WHISKEY SPECIAL \$18

Chichibu (On The Way), 1 oz

WINE

WHITE

Sauvignon Blanc	Heitz Cellar	Napa	\$12 / \$60
Riesling	Meßmer Muschelkalk	Pfalz	\$13 / \$65
Chardonnay	Jean Chartron	Bougogne	\$14 / \$70

ROSE

Domaine de Grandpré	Provence	\$12 / \$60
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RED

Nebbiolo	Giacomo Fenocchio	Piemonte	\$13 / \$65
Tempranillo	Cantos de Valpiedra	Rioja	\$15 / \$75
Malbec	Zuccardi "Q"	Mendoza	\$14 / \$70

CHAMPAGNE

Paul Laurent Brut	\$18 / \$90
Aubry Rose	\$125
Bollinger “Special Cuvée”	\$175
Laurent – Perrier “Grand Siècle”	\$300

SAKE

Junmai	尾瀬の雪解け (Oze No Yukidoke)	\$11 / \$66
Ginjo	龍神 (Ryujin)	\$12 / \$72
Yamahai	末廣 (Suehiro)	\$13 / \$78

BEER

Lager	Sapporo Premium	\$8
Yuzu Ale	Kagua – Blanc	\$13
Sansho Pepper Ale	Kagua – Rouge	\$13

SMALL PLATES

GOTO PICKLES \$6

House – Pickled Assorted Local Vegetables, Yuzu Pepper Paste

TAKO SASHIMI \$13

Blanched Fresh Octopus Sashimi & Wakame Seaweed

Chili - Miso Sauce & House – Blended Wasabi Soy Sauce

KOBU CELERY \$8

Fresh Celery, Salted Kobu Seaweed, Roasted Sesami, Red Shiso Flakes & Sesami Oil

GOBO FRENCH FRIES \$8

Fried Japanese Burdock Roots, Shichimi – Pepper & Sea Salt

MISO WING \$10

Chicken Wings, Roasted Black Sesame, Scallion & Miso – Buffalo Hot Sauce

OKONOMI-YAKI (Savory Cabbage Pancakes)

All served with house blended Okonomi-sauce, Kewpie Mayo, Dried Bonito Flakes & Pickled Red Ginger

THE CLASSIC \$12

Pork Belly, Rock Shrimp, Calamari, Yakisoba Noodles

CARNIVORE \$12

Chicken, Pork Belly

GRILLED CHEESE \$12

White Cheddar, Parmesan, Gruyere, Beech Mushroom, Sun Dried Tomato

FISHERMAN'S \$13

Octopus, Rock Shrimp, Calamari

HERBIVORE \$12

Shiitake & Shimeji Mushroom, Nira-leek, Carrot, Scallion

- Okonomi-dough is made with flour, egg, yam, cabbages and dashi-stock
- "Gluten Free" Okonomi-dough is available