

SMALL PLATES

PICKLES 8

Plum Pickled Daikon & Salted Shiso Bud

KOMBU CELERY 9

Celery, Salted Kombu, Shiso, Sesame

SHIME SABA 11

Torched Pickled Mackerel, Ginger

CAULIFLOWER TOTS 10

Curry Cauliflower, Parmesan, Capers

MISO WINGS 12

Chicken Wings, Spicy Miso, Chives, Sesame

OKONOMI-YAKI // Savory Cabbage Pancakes

All served with Okonomi-sauce, Kewpie Mayo
Dried Bonito Flakes and Pickled Red Ginger.

Choose From:

THE CLASSIC 14

Pork Belly, Rock Shrimp, Squid
Cheddar, Yakisoba Noodles

CARNIVORE 13

Chicken, Pork Belly
Smoked Bacon, Sesame

FISHERMAN'S 14

Squid, Sakura Shrimp
Rock Shrimp, Kombu, Nori

HERBIVORE 13

Shiitake, Shimeji, Bamboo Shoot
Chili, Pickled Mustard Greens
Konnyaku, Scallions

- Add a SUNNY SIDE UP EGG for \$1
- Okonomi-dough is gluten free, made with rice flour & veggie dashi-stock.



GOTO MARTINI

17

Sake, Hop

Rice Vodka

HIGHBALL 15

House Japanese Whisky or Bourbon

BITTER PLUM SPRITZ 15

Cognac, Ume, Apretivo & Soda

SHISO SPARKLER 16

Prosecco, Gin, Lemon, Shiso

- whisky special -

ICHIRO'S MALT

"PORT PIPE"

40 / 1 oz



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COCKTAILS

16

SAKURA MARTINI

Sake, Gin, Maraschino
Cherry Blossom

IMPROVED SHOCHU COCKTAIL

Shochu, Bison Grass, Douglas Fir

FIORE NEGRONI

Gin, Aperitivo
Sakura Vermouth

KYOTO OLD - FASHIONED

Rice Vodka, Gin
Matcha, Sencha

SUIKA COOLER

Gin, Lemon, Celery Salt
Watermelon, Cucumber

KOJI - SAN

Shochu, Mezcal
Celery, Lime, Dashi

YUZU - SANSHO SOUR

Gin, Yuzu, Lemon
Sansho Pepper

FAR EAST SIDE

Sake, Tequila, Shiso, Lemon
Elderflower, Yuzu Bitters

CUCUMBER - MELON SODA

Gin, Lemon, Cucumber
Calpico, Midori

UMAMI MARY

Vodka, Shiitake, Dashi, Miso
Lemon, Tomato, Clamato

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SAKE

Oze No Yukidoke 尾瀬の雪解け
Junmai 14/75

Sanzen 燦然
Tokubetsu Junmai 15/80

Ryujin 龍神
Ginjo 14/75

Hakkaisan 八海山
Kijoshu 15/45 (300 ml)

SPARKLING

Zardetto - Zeta
Glera
Veneto 14/60

Hakkaisan 八海山
Nigori 50 [360 ml]

SHOCHU

Mizu 美鶴乃舞
Barley (35%ABV) 12

Shiranami Genshu 白波 原酒
Sweet Potato (37% ABV) 13

Mugon 無言
Rice, Aged 10 Years (40% ABV) 16

RED

Stadlmann
Pinot Noir
Niederösterreich 13/55

Black Slate Gratallops
Grenache, Syrah
Catalunya 14/60

WHITE

Loimer - Lois
Grüner Veltliner
Niederösterreich 13/55

Niederhäuser Klamm
Riesling
Nahe 14/60

BEER

Sapporo
Lager 8

Kagua
Yuzu Belgian Ale 13

Kyoto Bakushu
Matcha IPA 13

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KANPAI! (BEER & A SHOT) 12
Sapporo & Choice of House
Tequila, Bourbon or Scotch
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