

## SMALL PLATES

### GOTO PICKLES 7

House Pickled Local Vegetables  
served with Yuzu - Green Chili Paste

### SUDAKO 11

Plum Vinegared Octopus, Seaweed Mix

### KOMBU CELERY 8

Fresh Celery Sticks  
Red Shiso, White Sesame, Salted Kombu

### CHIPS & DIP 8

House Made Potato Chips  
served with two dips

- Red: Spicy Cod Roe, Kewpie, Sour Cream
- Green: Wasabi, Green Shiso, Kewpie, Sour Cream

\*Extra dip: \$2

### MISO WING 12

Chicken Wings  
Black Sesame, Scallions, House Spicy Miso Sauce

## OKONOMI-YAKI // Savory Cabbage Pancakes

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

Choose From:

### THE CLASSIC 13

Pork Belly, Rock Shrimp, Squid,  
Cheddar Cheese, Yakisoba

### CARNIVORE 12

Chicken, Pork Belly, Smoked Bacon

### FISHERMAN'S 13

Squid, Sakura Shrimp, Rock Shrimp, Kombu, Nori

### HERBIVORE 12

Shiitake - Shimeji Mushroom, Scallions,  
Pickled Mustard Greens, Konnyaku, Red Chili

### SHIZUKO SPECIAL 12

with Dipping Dashi Broth

Japanese Sour Plum, Salted Kombu, Shiso Leaf,  
Pickled Eggplant & Cucumber, Konnyaku, Scallions

- Add a SUNNY SIDE UP EGG for \$1
- Okonomi-dough is made with flour, nagaimo yam and dashi-stock.
- Gluten Free / Vegetarian Okonomi-dough is available.



HIGHBALL

14

NIPPON SPRITZ

Sake, Rice Shochu & Tonic

14

TOKI BALL

Whisky & Soda

14

BAMBOO TONIC

Sherry, Vermouth & Tonic

14

UME FIZZ

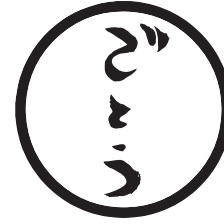
Japanese Plum Brandy  
Mirabelle & Soda

16

UMAMI MARY

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

KANPAI! (BEER & A SHOT) 11  
Sapporo & Choice of House  
Tequila, Bourbon or Scotch



HIGHBALL

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NIPPON SPRITZ

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TOKI BALL

Whisky & Soda

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BAMBOO TONIC

Sherry, Vermouth & Tonic

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## COCKTAILS

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### SAKURA MARTINI

Sake, Gin, Maraschino  
Cherry Blossom

### IMPROVED SHOCHU COCKTAIL

Barley Shochu  
Bison Grass, Douglas Fir

### KYOTO OLD - FASHIONED

Rice Vodka, Gin  
Matcha, Sencha

### NEW JACK CITY

Rye, Applejack  
Ume Brandy, Vermouth

### PLUM SAZERAC

Bourbon, Slivovitz  
Absinthe

### L.E.S

Gin, Cointreau, Lemon  
Chili, Cucumber, Shiso

### FAR EAST SIDE

Sake, Tequila, Shiso, Lemon  
Elderflower, Yuzu Bitters

### NIGORI BELLINI

Sparkling Nigori  
Gin, Fig, Peach

### JASMINE - APRICOT 75

Champagne Brut, Gin, Lemon  
Jasmine, Apricot

### HOJICHA MILK PUNCH

Rice Vodka  
Roasted Sencha, Cream

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## BEER

Sapporo Premium  
Lager 8

Kagua Rouge  
Sansho Pepper Ale 13

## SHOCHU

Mizu 美鶴乃舞  
Barley (35%ABV) 12

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

Ginrei Shiro 吟麗しろ  
Rice (25% ABV) 12

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

## CHAMPAGNE

Paul Laurent  
Brut 19/76

La Caravelle  
Rose 120

## SAKE

Oze No Yukidoke 尾瀬の雪解け  
Junmai 13/65

Ryujin 龍神  
Ginjo 13/65

Sanzen 燦然  
Junmai Special 14/70

Shirakawago 白川郷  
Sparkling Nigori 14/56

## WHITE

Heitz Cellar  
Sauvignon Blanc  
Napa 14/56

Messmer Muschelkalk  
Riesling  
Pfalz 13/52

## RED

Chateau Mercian  
Muscat Bailey A  
Yamanashi 14/56

La Vigne  
Cabernet Sauvignon  
Trentino-Alto Adige 14/56