

BAR GOTO

COCKTAILS

AMARO HIGBALL 16

Amaro, Japanese Gin & Soda

WHISKY HIGBALL 16

House Japanese Whisky & Soda

BLEND HIGBALL 17

Blended Irish, Scottish, Canadian, American, and Japanese Whisky & Soda

UME PALOMA 17

Tequila, Wakayama Plum, Grapefruit, Soda, Sea Salt

FAR EAST SIDE 18

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

CUCUMBER MELON SODA 18

Gin, Midori, Calpico, Cucumber, Lemon, Soda

KOJI-SAN 18

Mugi Shochu, Mezcal, Lime, Celery, Dashi Salt

BAR GOTO MARTINI 19

Vodka, Aged Sake, Pickled Green Tomato

SAKURA MARTINI 19

Sake, Gin, Maraschino, Cherry Blossom

LYCHEE-ISH MARTINI 19

Vodka, Imo Shochu, Quarts de Chaume

PLUM BOULEVARDIER 18

Bourbon, Vermouth, Aperitivo, Ume

HOJICHA OLD FASHIONED 19

Cognac, Aged Rum, Kyoto Roasted Green Tea, Chocolate Bitters

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MATCHA SONIC 12

Matcha, Tonic, Soda [NON-ALCOHOLIC]

TOKYO LEMONADE 13

Shiso, Yuzu, Lemon, Soda [NON-ALCOHOLIC]

SAKE [GLS/BTL]

SENKIN - KAMENOO 仙禽 亀ノ尾 16/85

Junmai Daiginjo, Tochigi (Semi Dry, Crisp, Mineral)

RYUJIN 龍神 16/85

Ginjo Nama, Gunma (Fruit, Aromatic, Juicy)

TENGUMAI 天狗舞 16/85

Yamahai, Ishikawa (Dry, Earthy, Rich)

SHOCHU & AWAMORI

IICHIKO SILHOUETTE いいちこ 12

Barley, Oita (25% ABV)

MIZU NO MAI 美鶴乃舞 12

Barley, Saga (35% ABV)

YANAGITA - MIZUNARA OAK 柳田 - ミズナラ樽 12

Barley, Miyazaki (41% ABV)

KITCHO HOZAN 吉兆宝山 12
Satsuma Potato, Kagoshima (25% ABV)

DAIYAME だいやめ 12
Satsuma Potato, Kagoshima (25% ABV)

TENSHI NO YUWAKU 天使の誘惑 19
Satsuma Potato, Kagoshima (40% ABV)

SHUSHU RAKURAKU - RED LABEL 酒酒楽楽(赤) 40
Satsuma Potato, Kagoshima (30% ABV)

NOGUCHI NAHIKO 農口尚彦 25
Sakekasu, Ishikawa (42% ABV)

KAWABE 川辺 12
Rice, Kumamoto (25% ABV)

KUJIRA 20YR 鯨 100
Rice, Okinawa (43% ABV)

JAPANESE WHISKY _____

Please ask about our current selection.

SPARKLING [GLS/BTL] _____

JUVE & CAMPS 14/65
Cava, Catalonia

BEER _____

ORION 8
Japanese Rice Lager

BEER & SHOT 12

Choice of Shochu (Barley or Satsuma Potato) or Amaro

GOOD TIME IPA 8

IPA [NON-ALCOHOLIC]

SMALL PLATES

CHIPS & DIP 7

North Fork Potato Chips, Wasabi Dip

PICKLES 8

Daikon Takuan Zuke

KOMBU CELERY 9

Celery, Salted Kombu, Dried Red Shiso, Sesame

SHIME SABA 14

Torched Pickled Mackerel, Ginger

MISO WINGS 15

Chicken Wings, Spicy Miso, Chives, Sesame

OKONOMIYAKI // SAVORY CABBAGE PANCAKES

Served with Okonomi-Sauce, Kewpie Mayo, Dried Bonito Flakes, and Pickled Red Ginger

* CLASSIC 16

Pork Belly, Rock Shrimp, Squid, Cheddar, Yakisoba

* VEGGIE 16

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

**Okonomi dough contains gluten; made with flour, nagaimo yam & veggie dashi-stock*

BAR GOTO. 245 ELDRIDGE ST, NEW YORK, NY 10002.