



Niban

COCKTAILS

16

SAKURA MARTINI

Sake, Gin, Maraschino
Cherry Blossom

SUMIRE

Sparkling Sake, Shochu, Gin
Calpico, Lemon, Violette

BERGEN STREET

Applejack, Plum Aperetivo
Absinthe

KOJI-SAN

Shochu, Mezcal
Celery, Lime, Dashi

HOJI-CHA FASHIONED

Rum, Mole Bitters
Roasted Green Tea

KIWI & SHISO

Gin, Chartreuse
Shiso, Kiwi, Lemon

PLUM ROB ROY

Scotch, Vermouth
Ume Brandy

BERGAMOT SIDECAR

Cognac, Citrus
Bergamot, Yuzu Bitters

HIGHBALL

WHISKY & SODA 14
House Japanese Whisky

UME FIZZ 14
Plum Brandy, Mirabelle, Soda

SAKE

Hakkaisan 八海山
Honjozo 14/75

Dassai 50 獺祭
Junmai Daiginjo 15/80

Sanzen 燦然
Junmai 15/80

Golden Amber 金時
Aged Junmai (2 oz) 16/200

SPARKLING

Adami - Bosco Di Gica
Veneto 14/60

Tatenokawa 榎の川
Junmai Daiginjo 17/95

RED

Joseph Burrier - Chateau de Beauregard
Gamay
Beaujolais 16/70

Bodega Cantena San Carlos
Cabernet Franc
Mendoza 14/60

WHITE

Domaine Reverdy - Ducroux
Sancerre Silex
Loire Valley 14/60

Masseria Li Veli
Verdeca
Puglia 14/60

BEER

Sapporo Premium
Lager 8

Hitachino
Mandarin Ale 13

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KANPAI! (SAPPORO & A SHOT) 12
House Tequila, Bourbon or Scotch
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SMALL PLATES

DASHI CURRY POPCORN 7

Umami Dashi or Veggie Dashi

KOMBU CELERY 9

Celery, Salted Kombu, Dried Red Shiso, Sesame

TAKOKYU 11

Octopus, Cucumber, Micro Shiso, Shiso Pesto

MISO WINGS 12

Chicken Wings, Spicy Miso, Chives, Sesame

KOROKKE

Croquettes Served with Housemade Sauce

CLASSIC 11

Nikujaga (Slow-Cooked Potato,
Beef, Onion, Ginger)

CHIZU 11

Potato, Bechamel,
Gruyere, Parmesan

EDA-EBI 11

Potato, Edamame,
Shrimp, Chive

KARE RAISU 11

Japanese Curry Rice,
Sundried Tomato