

## COCKTAILS

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- 15 **HIGHBALL** Whisky & Soda
- 12 **UMEKOBU MICHELADA** Beer, Tomato, Lemon, Chili, Sour Plum Umami Mix
- 15 **UME PALOMA** Tequila, Japanese Plum, Grapefruit Soda, Lime, Sea Salt
- 15 **KISHU SPRITZ** Sparkling Plum Wine, Aperitivo, Gin, Lemon
- 16 **SAKURA MARTINI** Sake, Gin, Maraschino, Cherry Blossom
- 16 **KYOTO OLD FASHIONED** Rice Vodka, Juniper, Sencha, Matcha
- 16 **PLUM SAZERAC** Bourbon, Slivovitz, Absinthe
- 16 **SESAME MILK PUNCH** Shochu, Toasted Sesame, Cream
- 16 **FAR EAST SIDE** Sake, Tequila, Shiso, Lemon, Elderflower, Yuzu Bitters
- 16 **HONEYDEW DAIQUIRI** Rum, Melon, Lime, Pastis
- 16 **KOJI-SAN** Shochu, Mezcal, Celery, Lime, Dashi

## SAKE

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- 14/75 **OZE NO YUKIDOKI** 尾瀬の雪解け Junmai, Gunma
- 15/80 **DASSAI** 獺祭 Junmai Daiginjo, Yamaguchi
- 15/\_ **HAKKAISAN** 八海山 Kijoshu, Niigata

## SHOCHU

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- 12 **HYAKU** Rice, Kumamoto
- 12 **MIZU NO MAI** Barley, Saga
- 13 **IICHIKO - SAITEN** Barley, Ooita
- 12 **TOMI NO HOZAN** Sweet Potato, Kagoshima

## SPARKLING

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- 16/85 **ALTA LANGA BRUT - ENRICO SERAFINO** Pinot Nero - Chardonnay, Piedmont
- 17/95 **TATENOKAWA** 楯の川 Junmai Daiginjo, Yamagata

## WINE

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- 13/55 **CASTELLO DI BOSSI ROSE** Sangiovese - Cabernet Sauvignon, Tuscany

## BEER

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- 8 **STILLWATER EXTRA DRY** Sake Style Saison

## JAPANESE WHISKY

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(2oz/1oz)

- 70/35 AKASHI - 5YR SHERRY CASK** Caramel, Dried Apricot, Jasmine
- 60/30 AKASHI - SINGLE MALT** Clove, Anise, Rich Malt
- 60/30 CHICHIBU - US EDITION** Prominent Vanilla, Dried Fruit, Oak
- 30/-- SUNTORY - YAMAZAKI 12YR** Grapefruit, Toasted Coconut, Baking Spice
- 80/40 SUNTORY - YAMAZAKI 18YR** Marmalade, Cooked Apple, Black Pepper
- 25/-- SUNTORY - HIBIKI HARMONY** Lychee, Sandalwood, Cacao
- 35/-- SUNTORY - HAKUSHU 12YR** Evergreen, Mint, Green Tea
- 80/40 SUNTORY - HAKUSHU 18YR** Oregano, Quince, Kiss of Smoke
- 50/25 MARS - KOMAGATAKE 2018 DOUBLE CELLARS** Pear, Red Fruit, Vanilla
- 70/35 MARS - KOMAGATAKE THE REVIVAL 2011** Vanilla, Caramel, White Pepper
- 70/35 NIKKA - TAKETSURU 21YR** Espresso, Anise, Tropical Fruit

## FOOD

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- 6 CHIPS & DIP** Potato Chips, Togarashi Dip
- 7 PICKLES** Lightly Seasoned House Pickles
- 9 KOMBU CELERY** Celery, Salted Kombu, Dried Red Shiso, Sesame
- 12 SHIME SABA** Torched Pickled Mackerel, Ginger
- 13 MISO WINGS** Chicken Wings, Spicy Miso, Chives, Sesame
- 14 OKONOMIYAKI // SAVORY CABBAGE PANCAKES** Served with Okonomi-sauce, Kewpie Mayo, Dried Bonito Flakes and Pickled Red Ginger
  - THE CLASSIC** Pork Belly, Rock Shrimp, Squid, Cheddar, Yakisoba
  - HERBIVORE** Shiitake, Shimeji, Bamboo Shoot, Chili, Pickled Mustard Greens, Konnyaku, Scallions

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