

COCKTAILS

- 15 **HIGHBALL** Whisky & Soda
- 16 **CASSIS OOLONG** Cognac, Blackcurrant, Sparkling Oolong Tea
- 16 **UME PALOMA** Tequila, Japanese Plum, Grapefruit Soda, Lime, Sea Salt
- 16 **SHOCHU BLOODY MARY** Shochu, Chili Pepper, Tomato, Lime, Wasabi Salt
- 16 **FAR EAST SIDE** Sake, Tequila, Shiso, Lemon, Elderflower, Yuzu Bitters
- 16 **KOJI-SAN** Shochu, Mezcal, Celery, Lime, Dashi
- 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

SAKE

- 14/75/175 **OZE NO YUKIDOKE** 尾瀬の雪解け Junmai, Gunma
- 14/75/175 **RYUJIN** 龍神 Ginjo, Gunma
- 15/_/_ **HAKKAISAN** 八海山 Kijoshu, Niigata

SHOCHU

- 10 **IICHIKO SILHOUETTE** いいちこ Barley, Ooita
- 12 **MIZU NO MAI** 美鶴乃舞 Barley, Saga
- 14 **GINKA TORIKAI** 吟香鳥飼 Rice, Kumamoto
- 11 **KITCHO HOZAN** 吉兆宝山 Satsuma Potato, Kagoshima

SPARKLING

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

WINE

- 15/70 **TILTH** Pinot Noir, Sonoma Coast

BEER

- 8 **STILLWATER EXTRA DRY** Sake Style Saison (+5 HOT PEPPER SHOCHU SHOT)

JAPANESE WHISKY

(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

- 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

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