



bar menu



beer

bottles

flying ipa echigo

japan \$10

singha

thailand \$8.5

kirin ichiban

japan \$8.5

kirin light

japan \$9

hitachino white

japan \$14

asahi \$9

high noon lime \$8.5

high noon watermelon \$8.5

asahi super dry 0.00% \$9



flying ipa echigo

draft

ask a server for the full selection

japanese whisky

iwai tradition

tenjaku blended

nikka

suntory toki

hibiki harmony

sake

ochoko set

a 4 oz pour in a traditional sake set

kunizakari nigori

plush. velvety. unfiltered sake \$14.5

suigei junmai

gentle rice notes. perfect acidity \$13

mio sparkling

gentle sweetness. refreshing acidity \$13

sake flight

a selection of our favorite
sakes. served in 2 oz cups.
nigori. junmai + mio
sparkling sake \$16.5

soto super premium junmai daiginjo

cucumber. melon. light lemon zest
(300ml) serves 2 \$45

sake in a cup

funaguchi cup

full-bodied + a best seller
in japan \$14.5

soto junmai

light. flavors of apples. soft rice.
cashews \$14.5

Wine

red

pinot noir underwood \$15.5 | \$55

mencia raul perez \$12 | \$44

cabernet sauvignon

jax vineyards \$15.5 | \$55

white

sauvignon blanc

von winning \$12 | \$44

chardonnay

bourgogne blanc \$12 | \$49

chenin blanc

kloof street \$15.5 | \$55

chardonnay

talley vineyards \$15.5 | \$60

rosé

zweigelt gobelsburg \$14.5 | \$44

sparkling

prosecco contessa \$14.5 | \$44

shareables



bao

two fluffy baus

- 115 | pork belly + panko apple** \$10
- 116 | korean fried chicken** \$10
- 121 | miso sweet potato (vg)** \$9.5
- 122 | chili hoisin duck** 🌶️ \$12.5
- 120 | karaage chicken** \$10
- 114 | mixed mushroom + panko eggplant (vg)** \$9.5

gyoza

five tasty dumplings

steamed

- 100 | chicken** \$9 **105 | pork** \$9.5

- 104 | edamame (vg)**

steamed edamame. chili garlic salt \$8.5

- 107 | chili calamari** 🌶️

fried squid. shichimi spice. chili + cilantro dipping sauce \$13

- 110 | bang bang cauliflower** 🌶️🌶️ (vg)

crispy cauliflower. firecracker sauce. red onions. scallions. fresh ginger. cilantro \$9.5

- 91 | tuna tataki** 🌶️

thinly sliced + lightly seared tuna*. citrus ponzu. japanese mayonnaise \$13

- 118 | crispy rice ahi** 🌶️

ahi tuna*. crispy rice. avocado. chili. spicy mayonnaise + ponzu sauce \$11.5



- 117 | tokyo fries**

wagamama's scratch sweet potato fries. korean barbecue beef. sriracha. japanese mayo. cilantro \$13

- 125 | ahi tuna nachos** 🌶️

ahi*. wonton chips. bell peppers. onion. scallion. cilantro. sesame cream. chili mayo. furikake \$18

cocktails

asian-inspired

yuzu

citrus vodka. yuzu sake. pear syrup. fresh lemon juice.
sparkling sake. matcha sugar rim \$12

matcha mule

citrus yuzu. ginger. SOTO junmai sake. matcha \$12

vietnamese espresso martini

coffee. coffee liqueur. SOTO junmai sake.
condensed milk \$14

passion fruit paloma

grapefruit. passion fruit. turmeric. SOTO junmai sake.
tequila \$13.5

blossom

lychee. plum sake. fresh lime juice.
maraschino liqueur. creole bitters \$12

thai chili margarita

ghost tequila. chili liqueur. coconut syrup.
fresh lime juice. japanese chili + lime bitters.
cayenne + cinnamon salt rim \$12

southside tokyo

greenhook gin. fresh mint syrup. aloe vera liqueur.
fresh lemon. mint \$14.5

kabira bay

greenhook gin. orange + plum soju. cherry liqueur.
pineapple juice. fresh lime juice. angostura bitters.
mint \$14.5

smoke + pear

smoky lapsang souchong tea-infused rum. gosling's
rum. pear syrup. fresh lime juice. angostura bitters \$13

classics

whisky smash

iwai whisky. muddled ginger. st elizabeth
allspice dram. fresh lemon juice. candied ginger \$12

japanese highball

iwai mars whisky. plum + orange soju.
spiced orange ginger ale. angostura
bitters mist \$12

manhattan

george dickel rye whisky. dolin sweet
vermouth. angostura bitters \$13

old fashioned

elijah craig bourbon. angostura
bitters. simple syrup. expressed
orange peel \$14.5



old fashioned