



bar menu



beer

bottles

flying ipa echigo

japan \$10.5

singha

thailand \$9.5

kirin ichiban

japan \$9

kirin light

japan \$9

hitachino white

japan \$14

asahi \$9.5

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

akashi

akashi ume

iwai tradition

iwai blended

iwai sakura

suntory toki

sake

DAL-JAN-25

ochoko set

a 4 oz pour in a traditional sake set

kunizakari nigori

plush, velvety, unfiltered sake \$15

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 \$17

soto super premium

junmai daiginjo

apple, soft rice, touch of umami (300ml)
serves 2 \$45

sake in a cup

funaguchi cup

full-bodied + a best seller
in japan \$15

soto junmai

light, flavors of apples, soft rice,
cashews \$15.5

Wine

red

pinot noir underwood \$15.5 | \$55

mencia avancía \$12 | \$44

cabernet sauvignon

jax vineyards \$16.5 | \$60

white

sauvignon blanc

von winning \$14.5 | \$54

chardonnay

bourgogne blanc \$13 | \$44

chenin blanc

kloof street \$16.5 | \$60

chardonnay

talley vineyards \$15.5 | \$66

rosé

zweigelt gobelsburg \$14.5 | \$55

sparkling

prosecco contessa \$14.5 | \$49

shareables



bao

two fluffy baus

- 115 | pork belly + panko apple** \$10
- 116 | korean fried chicken** \$10.5
- 121 | miso sweet potato (vg)** \$9.5
- 122 | chili hoisin duck** 🌶️ \$13
- 120 | karaage chicken** \$10.5
- 114 | mixed mushroom + panko eggplant (vg)** \$9.5

gyoza

five tasty dumplings

steamed

- 100 | chicken** \$9.5 **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 \$10

91 | tuna tataki * 🌶️

thinly sliced + lightly seared tuna. citrus ponzu. japanese mayonnaise \$13.5

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 \$13.5

125 | ahi tuna nachos 🌶️

ahi. wonton chips. bell peppers. onion. scallion. cilantro. sesame cream. chili mayo. furikake \$19

cocktails

TIER2-JAN-25

asian-inspired

yuzu

citrus vodka, yuzu sake, pear syrup, fresh lemon juice, sparkling sake, matcha sugar rim \$14

matcha mule

citrus yuzu, ginger, SOTO junmai sake, matcha \$12.5

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 \$13

thai chili margarita

ghost tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim \$15

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 \$11.5

japanese highball

iwai mars whisky, plum + orange soju, spiced orange ginger ale, angostura bitters mist \$12.5

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