



bar menu



beer

bottles

flying ipa echigo

japan \$11

singha

thailand \$9.5

kirin ichiban

japan \$9.5

kirin light

japan \$9.5

hitachino white japan \$15

the crisp six point new york \$9.5

asahi japan \$9.5

high noon lime \$9.5

high noon watermelon \$9.5

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

iwai sakura

nobushi

suntory toki

sake

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 lioco \$17 | \$62

mencia raul perez \$15 | \$49

cabernet sauvignon

jax vineyards \$17 | \$62

white

sauvignon blanc

von winning \$15 | \$65

chardonnay

bourgogne blanc \$15 | \$55

chenin blanc

kloof street \$17 | \$62

chardonnay

talley vineyards \$17 | \$66

rosé

zweigelt gobelsburg \$15 | \$57

sparkling

prosecco contessa \$14 | \$49

shareables



bao

two fluffy baos

- 115 | pork belly + panko apple** \$11.5
- 116 | korean fried chicken** \$11.5
- 121 | miso sweet potato (vg)** \$11
- 122 | chili hoisin duck** 🌶️ \$14.5
- 120 | karaage chicken** \$11.5
- 114 | mixed mushroom + panko eggplant (vg)** \$11

gyoza

five tasty dumplings

steamed

- 100 | chicken** \$11.5 **105 | pork** \$11.5

- 104 | edamame (vg)**

steamed edamame. chili garlic salt \$8.5

- 107 | chili calamari** 🌶️

fried squid. shichimi spice. chili + cilantro dipping sauce \$14

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

crispy cauliflower. firecracker sauce. red onions. scallions. fresh ginger. cilantro \$11

- 91 | tuna tataki** *🌶️

thinly sliced + lightly seared tuna. citrus ponzu. japanese mayonnaise \$14.5

- 118 | crispy rice ahi** 🌶️

ahi tuna. crispy rice. avocado. chili. spicy mayonnaise + ponzu sauce \$12



- 117 | tokyo fries**

wagamama's scratch sweet potato fries. korean barbecue beef. sriracha. japanese mayo. cilantro \$15

- 125 | ahi tuna nachos** 🌶️

ahi. wonton chips. bell peppers. onion. scallion. cilantro. sesame cream. chili mayo. furikake \$20

cocktails

asian-inspired

yuzu

citrus vodka, yuzu sake, pear syrup, fresh lemon juice, sparkling sake, matcha sugar rim \$15.5

matcha mule

citrus yuzu, ginger, SOTO junmai sake, matcha \$14

vietnamese espresso martini

coffee, coffee liqueur, SOTO junmai sake, condensed milk \$15.5

passion fruit paloma

grapefruit, passion fruit, turmeric, SOTO junmai sake, tequila \$15

blossom

lychee, plum sake, fresh lime juice, maraschino liqueur, creole bitters \$14

thai chili margarita

ghost tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim \$15.5

southside tokyo

greenhook gin, fresh mint syrup, aloe vera liqueur, fresh lemon, mint \$15

kabira bay

greenhook gin, orange + plum soju, cherry liqueur, pineapple juice, fresh lime juice, angostura bitters, mint \$17

smoke + pear

smoky lapsang souchong tea-infused rum, gosling's rum, pear syrup, fresh lime juice, angostura bitters \$14

classics

whisky smash

iwai whisky, muddled ginger, st elizabeth allspice dram, fresh lemon juice, candied ginger \$12.5

japanese highball

iwai mars whisky, plum + orange soju, spiced orange ginger ale, angostura bitters mist \$14

manhattan

george dickel rye whisky, dolin sweet vermouth, angostura bitters \$14

old fashioned

elijah craig bourbon, angostura bitters, simple syrup, expressed orange peel \$16



old fashioned