

## COLD SAKE

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*Descriptions reflect tasting notes, not added ingredients*

### **AWA YUKI** - SPARKLING SAKE

*perfectly sweet and mild, peach, melon, vanilla*  
300ml bottle \$32

### **BLACK PHOENIX "asahi mai"** - JUNMAI DAIGINJO

*dry & light, muscat grapes, sweet tea, honey*  
glass \$13 | tokkuri \$35 | 720ml bottle \$80

### **DRUNKEN WHALE "suigei"** - TOKUBETSU JUNMAI

*dry & delicate, fennel, unripe berries, light flora*  
glass \$9 | tokkuri \$25 | 720ml bottle \$59

### **JOTO YUZU** - YUZU JUNMAI

*a RARE find, great balance of sweetness and acidity*  
glass \$14 | tokkuri \$40

### **LYCHEE SAKE** - VIETNAMESE PREMIUM SAKE

*sweet but refreshing*  
glass \$7 | 360ml bottle \$22

### **MOMOKAWA DIAMOND** - DOMESTIC JUNMAI GINJO

*medium - dry, autumn fruit & star anise*  
glass \$7 | tokkuri \$17 | 750ml bottle \$42

### **SNOW TIGER "yuki tora"** - NIGORI (UNFILTERED)

*creamy, vanilla, coconut, honey*  
glass \$9 | tokkuri \$23 | 720ml bottle \$54

### **BLOSSOM OF PEACE "tozai"** - PLUM SAKE

*soft tartness & slightly sweet, dark fruit, marzipan*  
glass \$9 | tokkuri \$26 | 720ml bottle \$65

## DRAFT BEERS

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**fiddlehead ipa** 16oz American IPA (6.2%) 8

**sapporo** 16oz Rice lager. Japan (4.9%) 7

**allagash white** 12oz Wheat Ale. Maine (5.2%) 7

## WHITE WINE

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**chardonnay** - Elizabeth Rose | CA 14/54

**pinot grigio** - Zenato 10/40

**riesling** - Clean Slate 11/40

**rosé** - Berne Romance 12/48

**sauvignon blanc** - Ancient Peaks 12/44

## BEER CANS & BUBBLES

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**echigo "koshihikari"** Rice lager. Japan (5%). 12oz can 11

**echigo "flying ipa"** Japan (6%). 12oz can 10

**prosecco glass** - Luca Paretti | Italy 12

## RED WINE

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**cabernet sauvignon** - Ancient Peaks 14/54

**merlot** - Ancient Peaks 13/50

**pinot noir** - Chasing Lions 11/42

## WATERS & SODAS

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**bottled still or bottled sparkling** 28oz 7

**(free refills) pepsi, diet pepsi, ginger ale, tonic 4**

**yuzu-white peach soda by moshi** 12oz 6

**red shiso-apple soda by moshi** 12oz 6

## COCKTAILS

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### **jade mythology** 14

*summery, green melon & cucumber forward, slightly herbaceous*  
shochu, gabriel boudier melon liqueur, del santo, yuzu

### **kohi martini** 14

*a coffee martini made with reposado tequila*  
reposado tequila, cold brew liqueur, house-made cold brew

### **koji gold** 14

*spirit forward, caramelly, umami*  
iwai mars whisky, honey-miso nectar, amaro, orange bitters

### **kyoto litchi** 12

*strong, perfectly sweet, tropical flora*  
vodka, hanjan soju, giffard lychee

### **pamplemousse** 14

*refreshing, citrusy, juicy*  
vodka, orange liqueur, fresh grapefruit, pomegranate, yuzu

### **paper crane** 14

*a perfect balance of acidity, bitterness, and sweetness*  
iwai mars whisky, plum wine, amaro, yuzu

### **purple feather** 14

*floral, bright, light cherry notes*  
nikka gin, luxardo maraschino, giffard violette, yuzu, prosecco

### **smoke & passion** 14

*a margarita that's a lil' smoky and a lil' bitter*  
reposado tequila, mezcal, aperol, passion fruit nectar, yuzu

### **woo-tiki** 15

*a boozier and juicier version of a mai tai*  
denizen rum blend, amaretto, almond, fresh oj, pineapple, yuzu

## SPIRITFREE

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### **the mars** 8

ginger beer, lychee, yuzu, pomegranate

### **the sun** 8

*(Spicy)* ghost & habañoero pepper, pineapple, lychee, tajín

### **the stargazer** 8

cinnamon, fresh oj & grapefruit, pineapple

martini +\$2 | manhattan +\$3 | king cube + \$1

## JAPANESE WHISKY

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2 ounce pours

<b>Akashi "Ume"</b>	12
sweet, plum, wood, complex	
<b>Akashi "White Oak"</b>	13
vanilla, caramel, chocolate	
<b>Fuyu</b>	14
ginger, nutmeg, plum, light smoke	
<b>Iwai "Mars"</b>	13
pear, quince, vanilla, red fruits	
<b>Iwai "Traditional"</b>	16
peat, cherry, toffee, ginger	
<b>Kaiyo "Mizunara Oak"</b>	21
dried fruit, cherry, vanilla	
<b>Kaiyo "The Single"</b>	20
aged 7yrs / honey, coconut, vanilla	
<b>Nikka "Days"</b>	16
apple, roasted nuts, vanilla	
<b>Nikka "Coffey Grain"</b>	21
melon, vanilla, grapefruit	
<b>Nikka "From the Barrel"</b>	20
dried fruit, leather, toffee	
<b>Toki</b>	12
ginger, white pepper, apple	

## PREMIUM JAPANESE WHISKY

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please ask your server about our reserve bottles

<b>Akashi Single Malt</b>	15/ounce
aged 5yrs / honey, herbal, spicy	
<b>Hibiki Harmony</b>	20/ounce
orange peels, honey, light oak, herbaceous	
<b>Kaiyo "The Sheri"</b>	18/ounce
sherry cask, fig, toffee, strawberry	
<b>Nikka Miyagikyo Single Malt</b>	15/ounce
green apple, lime, almond, black pepper	
<b>Nikka Taketsuru Pure Malt "White Label"</b>	16/ounce
light tropical fruit, honey, vanilla oak, cinnamon	
<b>Nikka Coffey Malt</b>	13/ounce
buttered pastries, fruit, spice	
<b>Yamazaki 12yr</b>	35/ounce
winter spice, tropical fruit, nutty, zest	

## AMERICAN WHISKEY & SCOTCH

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<b>Maker's Mark</b>	10
<b>Michter's Rye</b>	12
<b>Oban 14yr Scotch</b>	25
<b>Sazerac Rye</b>	9
<b>Talisker 10yr Scotch</b>	21
<b>Woodford Reserve Kentucky Bourbon</b>	13

## GIN

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<b>135 East Hyogo Dry Gin</b>	12
<b>Bombay Sapphire</b>	10
<b>Deacon Giles</b>	12
<b>Gunpowder</b>	13
<b>Hendrick's</b>	14
<b>Nikka Gin</b>	14
<b>Roku</b>	11

## VODKA

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<b>Grey Goose</b>	13
<b>Ketel One</b>	12
<b>Nikka Vodka</b>	14
<b>Stolichnaya Citron</b>	11
<b>Stolichnaya Vanilla</b>	12
<b>Tito's</b>	11

## TEQUILA

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<b>El Tesoro Blanco</b>	14
<b>El Tesoro Reposado</b>	18
<b>Lunazul Blanco</b>	10
<b>Lunazul Reposado</b>	11

## MEZCAL

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<b>Rosaluna</b>	11
<b>Agave De Cortes Joven</b>	15

## BRANDY & COGNAC

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<b>Pierre Ferrand 1840</b>	14
<b>Macchu Pisco</b>	9
<b>Hennessy</b>	10

## AMARI & BITTERS

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<b>Amaro di Angostura</b>	10
<b>Aperol</b>	11
<b>Averna</b>	11
<b>Campari</b>	11
<b>Fernet</b>	12
<b>Montenegro</b>	11

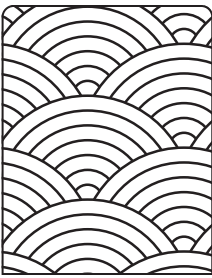
## RUM

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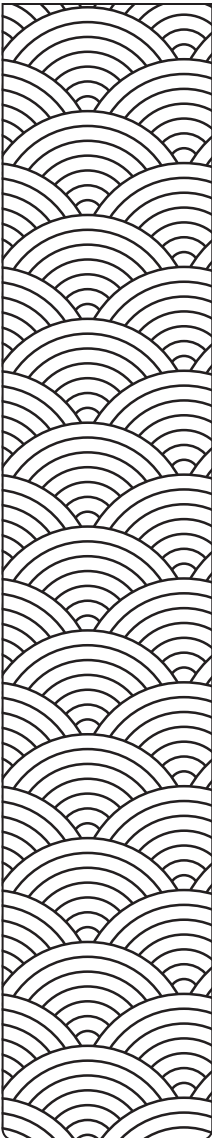
<b>Denizen 8yr Dark Rum</b>	12
<b>Siege of Wolves Spiced Rum</b>	11
<b>Denizen White Rum</b>	10

Before ordering drinks or food, please inform your server of any food allergies or dietary restrictions. \*  
 These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.  
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
 especially if you have certain medical conditions





## MENU



# IZAKAYA

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Menu items, prices, and availability are subject to change • substitutions will be charged accordingly • 18% automatic gratuity will be added for parties of five (5) or more

**steamed edamame** 6  
steamed soybeans, sea salt

**wok-fried edamame** 7

**spicy-wok-fried:** soybeans, garlic-butter, pepper flakes

**woo-stir-fried:** soybeans, fine herbs, garlic-butter, crushed baked parmesan

**tofu woo** 9  
fried tofu, cajun seasoning, yuzu balsamic, chili oil, sesame

**eggplant** 8  
grilled, teriyaki glaze, scallion oil, fried shallots

## SALADS

**house salad** 10  
mesclun greens, cucumber, tomato, fried shallots, pickled cabbage

**choice of dressing**  
ginger dressing or yuzu-balsamic vinaigrette

**proteins | add to your salad**  
| fried chicken \$5 | grilled chicken \$5 |  
| grilled salmon\* \$6 | spicy shrimp (4pcs) \$6 |  
| spicy bulgogi beef & onions\* \$10 |

## ENTREE PLATES

**korean short rib fries** 22  
pulled beef short rib, cajun fries, caramelized onions, pickled peppers, gochujang cheese sauce, sesame

**grilled salmon\*** 23  
crispy skin, fried brussel sprouts, lemon butter roux, teriyaki glaze, citrus

**japanese street corn** 10  
off the cob, charred corn, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

**spicy fried gyoza** 8  
(4pcs) chicken & pork dumplings, chili crisp, sesame

**gyoza** 11  
(6pcs) seared chicken & pork dumplings, house dipping-sauce, togarashi

**brussel sprouts** 11  
fried brussel sprouts, lemon-butter roux, smoked bacon-bits, black garlic

## SANDO

add avocado or add a fried egg +\$3

**grilled chicken sandwich** 16  
house-made ube bun, grilled chicken, honey-wasabi aioli, mixed greens, tomato, pickled onions, cajun fries, side of spicy mayo

**korean fried chicken sandwich** 18  
house-made ube bun, fried chicken in gochujang sauce (*mild spicy*), kimchi, cabbage slaw, gochujang mayo, pickled red onions, cajun fries, side of gochujang mayo

## KUSHI (SKEWERS)

1 per order

**beef\*** 5  
grilled, garlic-herb butter

**salmon\*** 4  
grilled, miso glaze, charred lemon, togarashi

**seaweed salad** 7  
yuzu balsamic, sesame

**pork belly bao** 8  
(1pc) steamed bun, braised pork belly, apple slaw, sweet red pepper sauce, spicy mayo, pickled onions, sesame

**fried chicken bao** 8  
(1pc) steamed bun, fried chicken, cabbage slaw, sweet red pepper sauce, pickled onions, sesame

**chicken karaage** 11  
fried chicken bites, spicy mayo, pickled radish, togarashi

## RAW BAR

**salmon avocado crispy rice\*** 17  
salmon tartare, yuzu guacamole, spicy mayo, pickled red onions, furikake, crispy sushi rice

**salmon & mango crudo\*** 16  
torched salmon sashimi, mango salsa, ponzu, garlic oil, furikake, microgreens

## RICE BOWLS

sizzling clay pot, lightly crisped sushi rice, mixed veggies, poached egg\*, scallions, sesame

**buta bowl** 17  
thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce

**chicken teriyaki bowl** 17  
pickled cabbage, spicy mayo

**ebi bowl** 20  
spicy shrimp (6pcs), beer braised spinach, gochujang mayo

**kogi beef bowl** 21  
spicy bulgogi beef & onions\*, beer braised spinach

**soya bowl** 17  
fried tofu, marinated bean sprouts, spicy bulgogi sauce

**miso salmon bowl** 20  
(no egg) avocado, seaweed salad, pickled onions, togarashi

**ADDITIONAL TOPPINGS:**

- soy egg (half)\* \$1.5
- shredded sesame chicken \$3
- poached egg\* \$2.5
- grilled chicken \$5
- fried egg\* \$3
- spicy bulgogi beef\* & onions \$10
- chashu \$5 (pork belly)
- spicy shrimp (4pcs) \$6
- braised short rib \$10
- bacon bits \$2
- chashu ball \$2 (spicy minced pork ball)
- crushed tofu \$2
- fried tofu (6pcs) \$3
- charred corn \$1.5
- mushrooms \$3
- marinated bamboo \$1.5
- marinated bean sprouts \$1.5
- wok fried bean sprouts \$1.5
- beer braised spinach \$2
- nori \$1

**SPICES, SAUCES, ETC**

- side of kimchi \$2
- house-made chili oil \$1
- house-made chili sate \$1
- house-made ghost sate \$2
- house-made chili crisp \$2
- sriracha \$1
- spicy mayo \$1
- gochujang mayo \$1
- mirin mayo \$1
- side of white rice \$3
- side of sushi rice \$4
- side of ramen noodles \$4
- side of udon noodles \$6
- all salad dressings \$1
- teriyaki sauce \$1
- kabayaki (unagi) sauce \$1
- house-made ponzu \$1
- house sauce (gyoza sauce) \$1

# RAMEN & UDON

## [ ASSARI ]

CHICKEN BROTH

- shoyu** 17  
shoyu tare, pork belly, mushrooms, soy egg\*, nori, scallions
- tamanegi** 17  
white miso tare, shredded sesame chicken, mushrooms, fried shallots, chili oil, scallions
- butter corn** 18  
white miso tare, shredded sesame chicken, mushrooms, soy egg\*, charred corn, scallions, black garlic butter, ash onion oil

## [ YASAI RAMEN ]

VEGAN

- xo vegan** 18  
*(No Broth)* dry ramen, house-made mushroom xo sauce, fried tofu (6pcs), mushrooms, wok fried bean sprouts, fried shallots, chili oil, scallions
- spicy miso vegan** 16  
vegan broth, red miso tare, mushrooms, bamboo, scallions, crushed tofu, scallions, chili oil, ash onion oil

## [ MAZEMEN ]

NO BROTH

- abura** 18  
*(Medium Spicy)*, santaka tare (contains oysters), smoked bacon bits, pork belly, mushrooms, soy egg\*, scallions, chili oil
- maze** 19  
shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions  
| add salmon\* \$6 |
- hiyashi chuka** 20  
*(Medium Spicy)*, santaka tare, spicy shrimp (6pcs), soy egg\*, beer braised spinach, fried shallots, scallions
- spicy bulgogi beef** 22  
*(Medium Spicy)*, santaka tare (contains shellfish), spicy bulgogi beef\* & onions, spicy butter, fried shallots, scallions, sesame, chili oil
- surf n' turf** 30  
*(Medium Spicy)*, beef\*, spicy shrimp (6pcs), gochujang-miso butter sauce, poached egg\*, chili crisp, sautéed onions, mushrooms, beer braised spinach, scallions, sesame, with a choice of ramen or udon

## [ UDON ]

THICK & CHEWY WHEAT NOODLES

- classic udon**  
chicken broth, white miso tare, fried shallots, marinated bean sprouts, chili oil, togarashi, scallions.  
With a choice of:  
*shredded sesame chicken* 17  
*pork belly* 17  
*spicy shrimp (6pcs)* 19
- vegan udon** 16  
vegan broth, red miso tare, crushed tofu, fried shallots, marinated bean sprouts, chili oil, togarashi, scallions

## [ TONKOTSU ]

PORK BROTH

- hakata** 18  
red miso tare, pork belly, bamboo, charred corn, nori, scallions, ash onion oil, chili oil
- spicy red miso** 18  
*(Mild Spicy)* red miso tare, pork belly, mushrooms, bamboo, soy egg\*, chashu ball, scallions, chili oil, ash onion oil
- ghost** 21  
*(Very Spicy)* red miso tare, pork belly, bamboo, chashu ball, scallions, soy egg\*, marinated bean sprouts, ghost pepper sate, ash onion, chili oil
- moyashi** 19  
*(Medium Spicy)* red miso tare, pork belly, wok fried bean sprouts, poached egg\*, chili crisp, scallions

## [ TANJUN RAMEN ]

KEEP IT SIMPLE OR ADD MORE TOPPINGS

- tanjun chicken ramen** 12  
white miso tare, chicken broth, shredded sesame chicken, scallions
- tanjun pork ramen** 14  
red miso tare, pork broth, pork belly, scallion



## desserts

### MANGO SAGO \$12

a chilled dessert soup made of coconut milk, sago pearls,  
fresh mango, and mango ice cream

### MATCHA & RASPBERRY ICE CREAM SANDO \$12

matcha macron, raspberry & white chocolate ice cream,  
raspberry coulis

### GUAVA SORBET \$8

sumac meringue

### KASUTADO \$7.5

egg custard, coffee-caramel, streusel

## tea

### HOT TEA \$4

green, jasmine-green, or black tea

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