

COTRA

STARTER/OTSUMAMI

AKA MISO SOUP 5 (VG, GF)

Red Miso, Enoki Mushroom, Scallion

KURO EDAMAME 6 (VG, GF)

Scallion Oil, Dried Tomato Powder

ADDICTIVE CABBAGE 6 (VG)

Shio Kombu, Shichimi Togarashi, Yamitsuki Sauce

YUZU OLIVES 7 (VG)

Micro Shiso, Yuzu, Yuzu Peel

CRUSHED CUCUMBER 7 (VG)

Chili Crisp Oil, Soy Ginger Garlic Sauce

SALAD

SAKE KASU CAESAR 14 (V)

Market Greens, Renkon Chips, Asian Pear, Parmesan, Sake Kasu Dressing

SHABUSHABU SALAD 15

Sake Simmered Pork Belly [Cold] Mizuna Greens, Cucumber, Ume Dressing

APPETIZER

SEARED SHISHITO 9 (VG, GF)

Harissa Miso

OKONOMI FRIED POTATO 10

House Made Fried Potato, Bonito Flakes, Furikake, Mayo, Okonomi Sauce
~ vegetarian option available

MOCHIKO KARAAGE 14

Rice Flour Coated Fried Chicken, Shishito, Harissa Mayo

ERINGI KARAAGE 13 (V)

Soy Garlic Fried King Oyster Mushrooms, Shishito, Kizami Wasabi Mayo

KAKI FURAI 15

Panko Fried Oysters, Shredded Cabbage, Okonomi Sauce

DRUNKEN GARLIC SHRIMP 16 (GF)

Pan Seared Head on Shrimp, Yamaneko Shochu, Yuzu Kosho, Lime

SCALLOP CARPACCIO 18

Hokkaido Scallop, Ikura, White Soy Vinaigrette, Micro Shiso

GOMA HAMACHI 18

House Made Ponzu, Crushed Sesame, Scallion, Fried Garlic

SHARED PLATES

KOJI PORK CHOP 24 (GF)

Berkshire Koji Marinated Pork Chop (cooked medium) Kanzuri Steamed Leeks, Market Salad

YAKINIKU SKIRT STEAK 28

Portwine Yakiniku Sauce, Fried Garlic, Market Greens

TAKANA GARLIC FRIED RICE 16 (V, GF)

Pickled Mustard Greens, Garlic, Egg, Scallion Kizami Nori

KINOKO MAZEMEN 19 (V)

Sautéed Miso Mushroom, Sansho, Shiso, Onsen Tamago (slow poached egg), Mizuna

SOFT SHELL CRAB MAZEMEN 24

Fried Soft Shell Crab, Daikon, Ginger Scallion Ponzu Sauce

SUSHI ROLL

includes wasabi, ginger and house made special soy
Gluten free soy sauce available

AVOCADO 7 (VG)

TRUFFLE AVOCADO 8 (VG)

SPICY TUNA 8

SPICY SALMON 9

TUNA 8

SALMON 8

SCALLOP 10

SHRIMP TEMPURA ROLL 9

YELLOWTAIL WITH SCALLION 9

EEL CUCUMBER ROLL 9

TAMAGO EGG 7.25 (V)

ADD AVOCADO 2.00

DESSERTS

ASSORTED MOCHI ICE CREAM 12 (VG, GF)

Matcha, Chocolate, Strawberry (3pc) or Coconut, Lychee, Mango (3pc)

MATCHA MILLE CREPE 12

BANANA CREME BRULEE ICE CREAM 10

MATCHA STRAWBERRY ICE CREAM 10

RASPBERRY POMEGRANATE SORBET 10 (VG, GF)

"VG" (Vegan) "V" (Vegetarian) "GF" (Gluten free)
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRINK MENU

ON TAP

THE PREMIUM MALT'S 9

5% / Suntory JAPAN (12oz)

CRAFT CAN BEER

NEKO IPA 10

5.7% / Japas Cervejaria Sao Paolo, BRAZIL (1 pint CAN)

SAWA YUZU 11

4.7% / Japas Cervejaria Sao Paolo, BRAZIL (1 pint CAN)

KIMO KAWAI 12

8% / Japas Cervejaria Sao Paolo, BRAZIL (1 pint CAN)

RIO DE JANEIRO MARU IPA 13

8.5% / Japas Cervejaria Sao Paolo, BRAZIL (1 pint CAN)

COCKTAIL

Signatures cocktails ALL 15

MATCHA JADE SOUR

Toki Whiskey, Green Tea Umeshu, Lemon, Ginger, Egg White

PORCO ROSSO

Mezcal, Hakutake Umepom, Orange-Plum Liqueur, Campari, Lemon, Ginger

HANABI

Barley Shochu, Miso, Pineapple, Shichimi Pepper

JASMINE MARTINI

Roku Gin, Jasmine Haku Vodka, Cocchi Americano Toasted Almond Bitters

UME OLD FASHIONED

Kikori Whisky, Kokuto Umeshu, Orange Bitters, Plum Bitters

44-10

Mezcal, Cucumber Juice, Lime, Shishito, Serrano Tincture, Shiso

KIKI

Nigori Sake, Strawberry, Lychee Hard Seltzer, Shiso

MOCKTAIL

MONONOKE 12

Rosemary, Thyme, Mint, Strawberry

MONK ON THE BEACH 12

Pineapple, Cucumber, Lime, Ginger

HIGHBALL

TOKI HIGHBALL 12

Suntory Toki Whisky, Seltzer

YUZU HIGHBALL 12

Yuzu Liqueur, Seltzer

SAKE

SUIGEI TOKUBETSU JUNMAI 15

Kochi, JAPAN/Carafe (240ml)
A reserved aroma, gentle rice notes, perfect acidity and a fine finish

BROOKLYN KURA #14 JUNMAI GINJO 36

Brooklyn, US/Half Bottle (375ml)
Fresh, crisp, light and aromatic sake with a dry finish

MANEKI WANKO LUCKY DOG GENSHU 10

Hyogo, JAPAN/Box (180ml)
Neither too sweet nor dry with a fruity/grainy nose, creamy light palate, and smooth finish.

LITTLE SUMO JUNMAI GENSHU 14

Hyogo, JAPAN/Cup (200ml)
Aromas of melon and plum, and a rich texture with flavors of Asian pear, banana and almond.

SNOW ANGEL NIGOR 14

Hyogo, JAPAN /Cup (180ml)
Delicate, Silky, Unfiltered Nigori Sake Off-Dry with a touch of sweetness.

OYAJI GOKURAKU JUNMAI GINJO 15

Well Balanced, Powder Sugar And Cotton Candy, Gentle And Clean. Tottori, JAPAN/Cup (180ml)

SPARKLING WINE

MEINKLANG, PROSA (ROSE) 11 /42

Pinot Noir / Neusiedlersee, AUSTRIA
Raspberries and mint glide animatingly over your palate. Natural wines with an individual play of aromas - from reductive to oxidative.

MEINKLANG EPIC (WHITE) 11 /42

Gruener Veltliner, Welschriesling / Neusiedlersee, AUSTRIA
Bubbles with 100% fresh and juiciness, totally weightless stuff. Lemons and limes are responsible for an extremely animating drinking flow.

WHITE WINE

SIN NOMBRE 10/40

Verdejo / Castilla y León, SPAIN
Precious, with a gorgeous bouquet of green citrus, tropical fruit, white floral and sage notes, vibrant minerality, bright acidity and a superb finish.

CANTINA MARILINA, SIKELE GRECANICO 11 /42

Grecanico Dorato, Sicily, ITALY
Made from the Grecanico grape in an orange wine style, meaning that the grape juice and skins ferment for a bit together before being pressed into wine. Hint of Fresh pine, honey, citrus, apricot

ORANGE WINE

MATURANA WINES TORONTEL NARANJO VALLE DEL MAULE 15/60

Central Vally, CHILE
Aromatic orange wine with notes of honey, orange peel, white flowers and a potpourri of spices such as cardamom. Refined and lean, it shows a fresh palate, with concentrated and complex flavors.

RED WINE

DOMAINE DE LA GRAVEIRETTE BONS JEU 12/48

Grenache, Marselan, Merlot, Mourvedre Rhône Valley, FRANCE
A complex yet easy-drinking wine that's focused on red fruits and subtle tannins and balanced with lighter notes and freshness. Velvety texture and a pleasant, long finish.

JOSEP ANGUERA BEYME LES MAIOLS 13 /52

Grenache/ Catalonia, SPAIN
Grenache from Catalonia, Spain; light plus bodied and dry, initial notes of toasted corn give way to cherry and ripe raspberry, yogurt, mint, and pepper, with balanced acid and subtle vegetal undertones. Biodynamic and Organic

JAPANESE SHOCHU

KINMIYA 8

20% abv / Mie, JAPAN
Made from sugar cane. Local natural water used as brewing water is clean and mild, and barely contains minerals. So pure and clear flavor gives delicate sweetness and mild texture.

NAKANAKA 8 /70

25% abv / Miyazaki, JAPAN
Barley Shochu. Refined and fragrant with a mildly sweet aroma of barley. A well-balanced flavor with a caramel nuance that delicately fills the palate. Sweet barley carries the aroma throughout, and leaves a lingering fragrance of roasted grains.

KIROKU 8 /70

25% abv / Miyazaki, JAPAN
Sweet potato Shochu. Distilled at normal pressure then aged for three years in kame (large porcelain pots) which draws out a very strong, thick aroma, mellow taste of sweet potato and black tea and a fragrant and complex finish.

YAMANeko WILDCAT 9 /80

25% abv / Miyazaki, JAPAN
Sweet potato Shochu. Yamaneko is a gleeful imo shochu full of great texture and gentle lush fruit aromas and flavors like a strawberry-banana smoothie, juicy and tropical.

JAPANESE WHISKY

SUNTORY TOKI 11

MARS IWAI 45 11

AKASHI UME (PLUM) WHISKY 12

AKASHI WHITE LABEL 14

KIKORI 15

BOURBON

EVAN WILLIAMS BLACK LABEL 8

MAKER'S MARK 13

RITTENHOUSE (RYE) 10

SINGLE MALT SCOTCH

GLENLIVET 12 YEAR 14

LAPHROAIG 16

GIN

GORDON'S 8

ROKUJ 11

VODKA

WODKA VODKA 8

HAKUJ 9

TITO'S 11

RUM & RHUM

BACARDI 8

GOSLING'S BLACK SEAL 8

COR COR OKINAWAN RUM 12

MEZCAL & TEQUILA

ESPOLON BLANCO 11

VIDA MEZCAL 11

CASA AMIGO 14

BRANDY & PISCO

BARSOLO QUEBRANTA PISCO 10

COGNAC PARK 14

NON-ALCOHOLIC DRINK

GINGER ALE 4

GREEN TEA 4

OOLONG TEA 4

LEMONADE 4

COKE 4

*20 Percent automatic tip will be added for groups of 6 or more.