

## SMALL PLATES

### GOTO PICKLES 6

House Pickled Local Vegetables  
served with Yuzu - Green Chili Paste

### SUDAKO 11

Plum Vinegared Octopus, Seaweed Mix

### KOMBU CELERY 8

Fresh Celery, Salted Kombu,  
Red Shiso, White Sesame, Sesame Oil

### GOBO FRENCH FRIES 8

Fried Japanese Burdock Roots,  
served with Red Chili Salt & Wasabi Salt

### MISO WING 12

Chicken Wings  
Black Sesame, Scallions, House Spicy Miso Sauce

## OKONOMI-YAKI // Savory Cabbage Pancakes

All served with Okonomi-sauce, Kewpie Mayo, Dried Bonito Flakes and Pickled Red Ginger.

Choose From:

### THE CLASSIC 13

Pork Belly, Rock Shrimp, Squid, Parmesan, Yakisoba

### CARNIVORE 12

Chicken, Pork Belly, Smoked Bacon

### FISHERMAN'S 13

Squid, Sakura Shrimp, Rock Shrimp, Kombu, Nori

### HERBIVORE 12

Shiitake - Shimeji Mushroom, Scallions  
Pickled Mustard Greens, Konnyaku, Red Chili

### SHIZUKO SPECIAL -- with Dipping Broth 12

Japanese Sour Plum, Salted Kombu, Shiso Leaf,  
Pickled Eggplant & Cucumber, Konnyaku, Scallions

- Add SUNNY-SIDE UP EGG for \$1
- Okonomi-dough is made with flour, nagaimo yam and dashi-stock.
- Gluten Free / Vegetarian Okonomi-dough is available.



DRINK SPECIAL

13

SHINSHU HIGHBALL

Japanese Blended Whisky & Soda

13

JP HARVARD FIZZ

Cognac, Plum Liqueur & Soda

15

RUM OSHIRUKO

Sweet Red Bean Soup, Dark Rum  
& Mochi Ice Cream

KANPAI! (BEER & A SHOT) 11  
Sapporo & Choice of House  
Tequila, Bourbon, Rye or Scotch

WHISKY SPECIAL 35  
Akashi - 5 YR Sherry Cask, 1 oz



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## COCKTAILS

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### SAKURA MARTINI

Sake, Gin, Maraschino,  
Cherry Blossom

### IMPROVED SHOCHU COCKTAIL

Barley Shochu, Bison Grass,  
Douglas Fir

### PLUM SAZERAC

Bourbon, Slivovitz,  
Absinthe

### JERSEY KILT

Scotch, Applejack  
Plum Bitters

### UMAMI MARY

Vodka, Miso, Shiitake, Lemon,  
Tomato, Clamato

### YUZU - CALPICO FIZZ

Gin, Yuzu Preserves, Calpico  
Lemon, Soda

### FAR EAST SIDE

Sake, Tequila, Shiso, Elderflower,  
Lemon, Yuzu Bitters

### SAKE NECTAR

Sake, Gin, Lemon,  
Lychee, Asian Pear

### JASMINE - APRICOT 75

Champagne Brut, Gin, Lemon,  
Jasmine, Apricot

### MATCHA - SESAME PUNCH

Vodka, Matcha, Sencha,  
Toasted Sesame, Light Cream

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## BEER

Sapporo Premium

Lager 8

Kagua Rouge

Sansho Pepper Ale 13

Hitachino Dai Dai Ale

Mikan Orange IPA 14

## SAKE

Oze No Yukidoke 尾瀬の雪解け

Junmai 13/65

Ryujin 龍神

Ginjo 13/65

Souden 蒼田

Junmai Special 14/75

## SHOCHU

Mizu 美鶴乃舞

Barley (35%ABV) 11

Shiranami Genshu 白波 原酒

Sweet Potato (37% ABV) 12

Mugon 無言

Rice - Aged 10 Years (40% ABV) 16

## WHITE

Heitz Cellar

Sauvignon Blanc, Napa 13/52

Messmer Muschelkalk

Riesling, Pfalz 13/52

Jean Chartron

Chardonnay, Bourgogne 14/56

## RED

Chateau Mercian

Muscat Bailey A, Yamanashi 14/56

Cantos De Valpiedra

Tempranillo, Rioja 14/56

Cederberg

Shiraz, Western Cape 14/56

## CHAMPAGNE

Paul Laurent

Brut 18/72

Taittinger

Millesime 2006 175