前菜

APPETIZER S

SALMON CRUDO 12

cilantro, garlic aioli, lime zest

SUMMER ROLL 9

bresaola, pickled red onion, mascarpone-shitake-olive spread, basil

SHISO LEAF WRAPS 7

seasonal vegetables, house gochujang, sesame powder

TAKOYAKI 12

octopus, tonkatsu sauce, shaved bonito, nori powder, kewpie mayo

CURRY CROQUETTU 9

mashed potato, peas, carrots, spiced ketchup, panko crust

BULGOGI BEEF TACOS 13

kimchi slaw, Asian pear, toasted sesame

WAGYU CROSTINI 19

Japanese beef tartare, Japanese pickles, wasabi, egg yolk

PB & J 13

uni (market availability), wasabi cracker, house hazelnut butter, concord grape jelly



TO SHARE

BEET SALAD 14

pickled beets, sake pear yogurt, shiso, red onion

SHIBUYA DISCO FRIES 17

beef brisket, french fries, jalapeno, daikon chili, garlic sour cream, sriracha

SPICY WINGS 8 for 11 / 16 for 19

gochujang bbq glaze, toasted sesame, scallion

FARMERS MARKET VEGETABLES & DIP 16

chili ranch, spicy mayo, tofu herb hummus

EAST MEETS WEST CHARCUTERIE 25

yuzu mustard, rice wine berry compote, Asian pickles, and mantou toast

サンドウィッチ

ON A BUN

Add togarashi fries + 5 Add yuzu pickles + 3

SPAM SUSHI DOG 13

smoked pineapple relish, furikake flakes, sushi rice, nori

BEEF BRISKET SLIDERS 16

aged cheddar, kimchi, scallion, garlic sour cream

CHAR SIU SLIDERS 14

pulled pork, five spice bbq sauce, pickled jalapeno

KUROBUTA HOTDOG 13

jicama mango slaw, yuzu mustard, red onion, cilantro

PO'BOYS 15

oyster tempura, sweet daikon, chili ranch, and tonkatsu





COCKTAILS



216 Duffield Street Brooklyn, NY 11201

KIMOTO 13

four roses bourbon, rosemary, sage, thyme, mandarin orange, lemon, maple, egg white

NO SLEEP TILL... 13

aperol, soho lychee liqueur, sparkling wine, lemon, mint

RŌNIN 13

espolón reposado tequila, ancho reyes chili liqueur, lime, raspberry, bitter end mexican mole bitters

TRANQUILITY 13

lemongrass and vietnamese black pepper infused bombay sapphire east, king's ginger, vida mezcal, matcha tea, lavender honey, lemon

PEAT'S DRAGON 13

iwai japanese whisky, laphroaig 10 yr. single malt scotch, galangal honey, togarashi yuzu

ENLIGHTENMENT 17

green tea infused mizu mugi shochu, cantaloupe, kabosu

SHOGUN MICHELADA 13

sapporo, tomato, unagi, sriracha, wasabi, seaweed, shishito

HUMIDOR 18

bulleit bourbon, carpano antica, campari ice, bitters



BEER



216 Duffield Street Brooklyn, NY 11201



SAPPORO 7 / 32 TOKYO, JAPAN ASIAN LAGER 4.7%

Crisp and refreshing with a subtly refined bitterness and a clean finish.



JONAS BRONCK THAI WHEAT 9 BRONX, NY, USA AMERICAN PALE WHEAT ALE 11%

Hints of citrus, lemongrass, and ginger accent this sturdy, yet refreshing wheat ale. Juniper and jasmine rice lend a botanical element to balance out the earthy hops notes.



BROOKLYN OKTOBERFEST 8 BROOKLYN, NY, USA MARZEN/OKTOBERFEST LAGER

Rich caramel malts and a brisk bitterness make this full bodied lager the perfect seasonal companion.



TIGER 7 SINGAPORE ASIAN LAGER 5%

Slightly sweet, clean finishing lager that is crisp on the palate and doesn't overstay it's welcome.



ECHIGO RED RICE 9 NIIGATA, JAPAN AMBER RED ALE 6%

Brewed using a carefully selected Amarillo hops for a pungent citrus nose, a sleek medium body and a noticeable bitterness.



ROADSMARY'S BABY 7 CONNECTICUT, USA PUMPKIN ALE 6.8%

Traditionally bvrewed with pumpkin, spices, and vanilla, then aged in oak rum barrels for a smooth, deep flavor. This seasonal brew drinks well any time of year.



GINGA KOGEN 11 TOKYO, JAPAN HEFEWEIZEN 5%

Blood orange in color, but still light, sweet and citrusy. Light and easy drinking German style wheat beer.



HITACHINO SAISON DU JAPON 13 IBARAKI, JAPAN SAISON/FARMHOUSE ALE 5%

Balanced citrus and spice palate with a sour tang. Has at slight sweetness on the front, giving way to a dry, lingering finish.



KIRIN LIGHT 7 TOKYO, JAPAN UGHT LAGER 3.3%

Lightly malted grassy lager with a subtle hop bite.



CHATEAU JIAHU 25 OZ. 15 DELAWARE, USA HERBED/SPICED ALE 10%

Using orange blossom honey and muscat grape in opposition to barley malt and hawthorn fruit, this ale is both sweet and bitter at the same time. An elegantly balanced beer that is as unique as it is satisfying.



OZENO YUKIDOKE 14 GUNMA, JAPAN AMERICAN IPA 5.5%

Medium bodied IPA with predominant citrus notes and an herbal hopped bitterness. Good fall drinker, but still refreshing enough for a summer day.



KAGUA ROUGE 12 TOKYO, JAPAN BELGIAN STRONG DARK ALE 9%

Fragrant sansho berry spices with smooth roasted malt and a splash of yuzu citrus. Spicy and strong with a serious bite.



HITE PALE LAGER, 22 OZ. 13 KANGWON, SOUTH KOREA EUROPEAN PALE LAGER 4.3%

Light and clean, this pale lager balances a slight hoppy bitterness with pale malts. The result is a crisp beer with a touch of sweetness and fruit that finishes dry.



ORION 7OKINAWA, JAPAN JAPANESE RICE LAGER 4.7%

Slightly sweet and grassy, this light bodied lager has earthy notes and a touch of hops.



BIA SAIGON 7 HO CHI MINH CITY, VIETNAM ASIAN LAGER 4.3%

Light and clean with a honeycomb sweetness. Slight bite of hops with a short, crisp finish.



SAN MIGUEL DARK 8 MANDALUYONG CITY, PHILIPPINES EUROPEAN DARK LAGER 5%

Roasted malt and raisins are deepened with a sweet molasses flavor. Easy drinking body with a slightly sweet finish.



BEERLAO DARK 7 VIENTIANE, LAOS DARK LAGER 6.5%

Toasted nuts and malt highlight this surprisingly light lager. Hints of caramel and vanilla persist.



SORRY KUROGO 12 NAGANO, JAPAN IMPERIAL PORTER 7%

Chocolaty and toasty, with hints of sesame seed and currant. A unique twist on a classic style porter with blends vegetal malts with lighter fruit accents.



TAIMAN LONG CHUAN BEER 8 KAOHSIUNG, TAIMAN ASIAN LAGER 4.5%

Sweet lager with a malty undertones. Light body with a tart fruity finish.



LUCKY BUDDHA 7 HANGZHOU, CHINA ASIAN LAGER 4.8%

Light and clean with a crisp finish. Hints of corn and hops.



YANJING BEER 8 BEIJING, CHINA ASIAN LAGER 5%

Malt, hops, and rice combine to give this lager a bitter, yet sweet flavor, which finishes dry.



LION STOUT 7 BIYAGAMA, SRI LANKA EXPORT STOUT 8.8%

Caramel, chocolate, and coffee flavors make this stout warm and inviting. A sophisticated blend of dark red fruits, plum, and molasses culminate with a touch of licorice and a smoky finish.



SAMURAI BARLEY ALE 14 NIIGATA, JAPAN BARLEY WINE 10%

Fruit, spices, and malt drive this high proof brew. Strong presence of caramel, apple, and clove in this smooth yet edgy Barley Wine.