



SMALL PLATES



of note: all of our dishes -- small or large -- will be served in the order in which they're ready rather than in any particular order (izakaya style dining is not coursed)

NOT MEAT



MISO SOUP \$3

GARDEN SALAD \$5

WHITE RICE \$3

EDAMAME \$4.50

*MARINATED CUCUMBERS \$5

VEGETABLE GYOZA \$8

CORN TEMPURA \$7

deep fried corn with matcha salt

*AGEDASHI TOFU \$7

fried tofu in dashi broth (hot)

*HIJIKI SEAWEEED \$5

seaweed simmered in dashi (cold)

KINPIRA GOBO \$5

sesame braised gobo root and carrots (cold)

CRUNCHY CABBAGE \$4

raw ripped cabbage with soy based sauce and sesame seeds

TSUKEMONO \$5

trio of japanese pickles

FRIED GARLIC POTATOES \$7

served with spicy cod roe mayo

CHEESE WONTONS \$9

MUSHROOM YAKI \$8

mixed mushrooms cooked in foil with sake and butter

POTATO SALAD \$4

half mashed potaties with cucumbers, japanese mayo and a mustard kick



*MARINADE OR BROTH CONTAINS MEAT STOCK



SMALL PLATES



SEAFOOD

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TAKOWASA \$5

octopus with wasabi (cold)

TAKO SUNOMONO \$8

vinegared octopus with cucumber and wakame seaweed (cold)

SABA MACKEREL \$8

grilled mackerel with grated daikon

KANI CROQUETTES \$7

panko crusted fried crab cream

MARINATED IKURA \$6

soy marinated salmon roe with daikon

SHRIMP+AVOCADO SALAD \$12

shrimp, avocado, cucumbers, tomato and onion with spicy dressing

MISO BLACK COD \$9

broiled miso marinated black cod

SPICY TUNA KOBACHI \$9

spicy raw chopped tuna with scallion and wasabi

FRIED JACK MACKEREL \$7

panko crusted and fried jack mackerel fish with housemade tarter sauce

IKA MARUYAKI \$13

whole grilled squid with yakitori sauce

HARUMAKI SPRING ROLLS \$7

fried spring rolls with imitation crab, mushrooms, glass noodles and carrots

GRILLED FISHCAKES \$5

GESO KARAAGE \$8

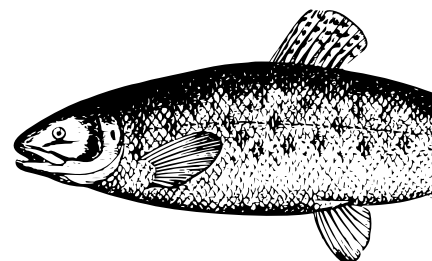
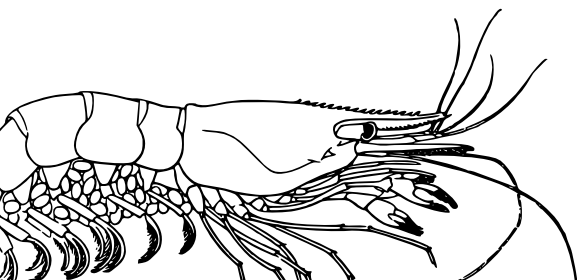
fried squid with japanese mayo

SHRIMP+BROCCOLI \$12

sauteed in a light, spicy garlic and mayo based sauce

SEAFOOD TEMPURA \$18

with a whole soft shell crab, two shrimp, crisped glass noodles and shishito peppers





wakuwaku

SMALL PLATES

MEAT

FRIED CHICKEN KARAAGE \$9

fried marinated thigh meat with
spicy mayo

GYU TATAKI \$8

rare roast beef with ponzu sauce (cold)

KUROBUTA SAUSAGE \$9

berkshire pork sausages with mustard

PORK GYOZA \$8

CHICKEN+MUSHROOM GYOZA \$9

WASABI SHUMAI \$7

steamed pork shumai in a wasabi wrapper

SASHIMI

MIXED SASHIMI \$18

tuna, salmon,
yellowtail, octopus

SALMON IKURA \$14

MINI DONBURI

salmon and roe over rice

TUNA TEKKA \$14

MINI DONBURI

tuna and scallion over rice

BENTOS

all served with rice, salad and pickles

PORK KATSU CUTLET \$18

CHICKEN KATSU CUTLET \$15

UNAJU (EEL OVER RICE) \$21

FRIED CHICKEN KARAAGE \$16

CHICKEN TERIYAKI \$15

SALMON TERIYAKI \$16

VEGAN TOFU TERIYAKI \$15

OKOSAMA KIDS MEAL \$7

mini onigiri rice ball, vegetables,
chef's selection of one biter proteins
and a dorayaki dessert

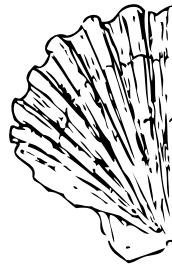
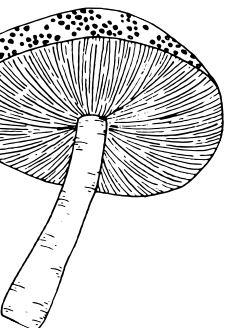
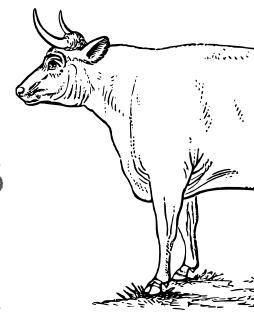


SKEWERS

one skewer per order



YAKITORI (GRILLED)



CHICKEN+SHISHITO \$3.75

CHICKEN+SCALLION \$3.50
(negima)

CHICKEN HEARTS \$3

CHICKEN GIZZARD \$3

CHICKEN TENDERLOIN \$3.50
with wasabi

CHICKEN CARTILAGE \$3.50
(nankotsu)

CHICKEN TAIL \$4.50
(bonjiri)

CHICKEN SKIN \$3

CHICKEN MEATBALL \$4.50
(tsukune)

TSUKUNE WITH EGG YOLK \$5

SHIITAKE \$3.50

TOMATO \$3

SHISHITO \$3.50

AVOCADO \$3.50

BRUSSELS SPROUTS \$3

KABOCHA \$3
(japanese pumpkin)

BEEF TONGUE \$5
(gyutan)

WASHUGYU WRAPPED
SHISHITO \$5

WASHUGYU WRAPPED
OKRA \$5

PORK BELLY \$5

UZURA BACON \$4.50
bacon + quail eggs

TOMATO BACON \$4.50

HOTATE SCALLOP \$6

GESO SQUID LEGS \$5

EBI SHRIMP \$5

CHEF'S CHOICE

five chef selected skewers
(please notify us of any
allergies, dietary
restrictions, etc!)

\$15



SKEWERS

one skewer per order



KUSHI-AGE (PANKO FRIED)

CHICKEN TENDERLOIN \$3.50

SHRIMP \$3.50

HOTATE SCALLOPS \$5

QUAIL EGGS \$3.50

CHEESE \$3

SHISHITO \$3.50

AVOCADO \$4.50

SHIITAKE \$3

BRUSSELS SPROUTS \$3.50

CHEF'S CHOICE

five chef selected skewers
(please notify us of any
allergies, dietary
restrictions, etc!)

\$17

ALCOHOL FREE DRINKS

ICED OOLONG TEA \$3

CLUB SODA \$3

FRESH LEMONADE \$5

HOT TEA FREE

FRESH ORANGINA \$6

*SEE OLDIES MENU FOR FULL
COCKTAIL, SAKE, BEER, WINE AND
SPIRITS OFFERINGS*



SWEETS

COTTON CANDY

- strawberry
- cherry
- watermelon
- orange
- grape

\$3

MOCHI ICE CREAM

- vanilla chip
- red bean
- strawberry
- matcha
- coconut (vegan)
- passionfruit (vegan)

\$3.50



Oldies

SUMMER COCKTAILS

ALL \$15

TADAIMA TIKI

iwai 45 whisky, diplomatico aged rum, house spiced bacardi rum, housemade oat milk orgeat, housemade blueberry tincture, grapefruit juice, lemon juice, angostura bitters, grated nutmeg

GEORGIA GOLD RUSH

redemption high rye bourbon, muddled peach, lemon juice, honey, peychaud's bitters

LAST BUCK

cachaça, barrow's intense ginger liqueur, green chartreuse, lime juice

MIXED BERRY BRAMBLE

boodles gin, housemade blackberry and raspberry compote, lemon juice, club soda

SAY ANYTHING

jalapeno infused cazadores tequila, cachaça, fresh watermelon juice, aperol, lime

GHOST COAST

agave de cortes mezcal, cazadores tequila, housemade eucalyptus tincture, giffard banane du bresil, honey, maple syrup, lemon, angostura bitters

LOVE IS LIKE A COCKTAIL

shareable punch for 1-4 people with diplomatico aged rum, bacardi anejo cuatro, cachaça, oolong tea and lemon juice served with housemade pureed mango ice cubes

\$15/1 | \$30/2 | \$42/3 | \$50/4



Oldies



CLASSIC COCKTAILS ALL \$13

MARTINI
MANHATTAN
OLD FASHIONED
NEGRONI
MARGARITA
GIMLET
SIDECAR
GIN + TONIC
DAIQUIRI

SUNTORY TOKI HIGHBALLS

CLASSIC \$13
UME PLUM \$14
YUZU \$14

WHITE WINE

MARINE DUBARD

sauvignon blanc

G \$12 / B \$42

RAVINES

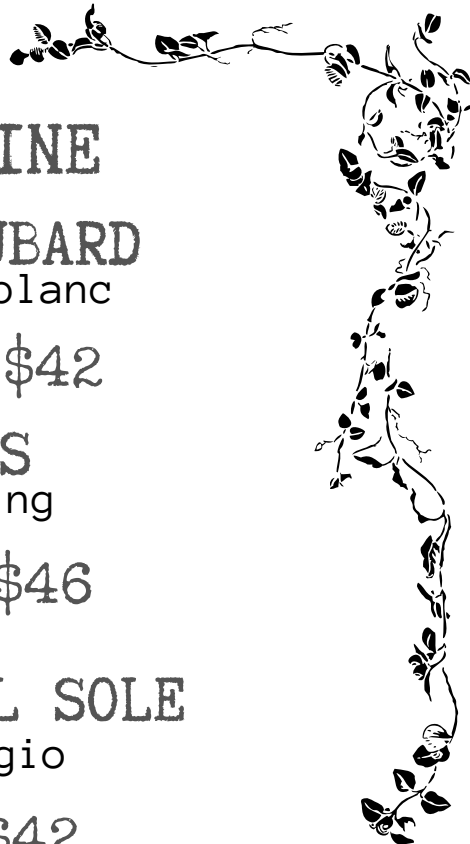
dry riesling

G \$13 / B \$46

VIGNETI DEL SOLE

pinot grigio

G \$12 / B \$42



RED WINE

VIGNETI DEL SOLE

montepulciano d'abruzzo

G \$12 / B \$42

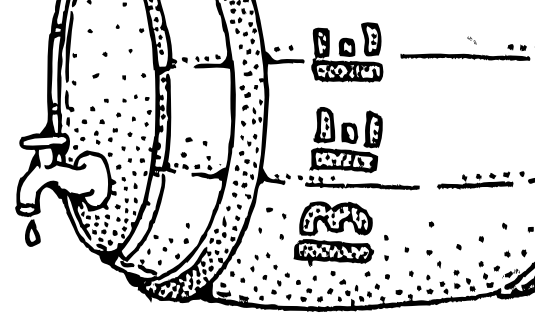
PAUL DURDILLY ET FILS

beaujolais

G \$13 / B \$35

Oldies

BEER



SAPPORO (DRAFT)	\$7/18/25
ORION (DRAFT OR CAN)	\$7/18/25
KYOTO MATCHA IPA	\$10
ECHIGO KOSHIHIKARI	\$11
gluten free rice lager	
KANAZAWA DARK ALE	\$10
KIRIN ICHIBAN	\$7
SIXPOINT CRISP	\$6
GAY BEER GOLDEN LAGER	\$7
GRAFT FARM FLOR CIDER	\$7
THREE'S BREWING VLIET	\$8
THREE'S BREWING LOGICAL CONCLUSION	\$8



ALL
\$11

we really like everything that comes out of
this nipo-brazilian women owned brewery

MATSURIKA pilsner with jasmine

OISHII wheat beer with ginger and orange

FUJI sour ale with fuji apples

SAWA PINK sour ale with berries

SANUKI MARU ipa with yuzu

GOJAIRA dank ipa



Oldies

SAKE



JUNMAI

.....

JOTO NIGORI
creamy, unfiltered
C \$17

TEDORIGAWA
sharp, bold
C \$17 / B \$62

TAIHEIKAI
earthy, nutty
C \$23 / B \$83

KUROSAWA
smooth, umami
C \$15 / B \$60

JUNMAI GINJO

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MABOROSHI
soft, crisp
C \$22 / B \$74

KIKUSUI
clean, fruity
C \$17 / B \$65

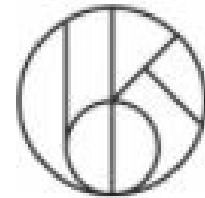
FUKUCHO BIHO
fresh, aromatic
C \$22 / B \$74

JUNMAI DAIGINJO

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HEIWA KID
dry, fruity
C \$24 / B \$88

MASUMI NANAGO
silky, layered
C \$24 / B \$88



BROOKLYN KURA

made right here by our
friends in courtyard 5/6!
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BLUE DOOR
fresh, fruity
C \$20 / B \$65

BYX YAMAHAI
bold, hoppy
C \$25 / B \$75

SOMETHING SWEET

.....

MIO SPARKLING
refreshing, bright
B \$12

LEONA SPARKLING YUZUSHU
zesty, sweet
B \$19

KAGATSURU UMESHU
mellow, tart
G \$14

Oldies

JAPANESE SPIRITS

WHISKY

.....

AKASHI BLENDED	\$14
AKASHI SINGLE MALT	\$25
AKASHI 5 SHERRY CASK	\$45
FUKANO 10	\$27
FUKANO 14	\$38
FUKANO 16 SHERRY CASK	\$79
HIBIKI 21	\$82
ICHIRO BLENDED	\$43
IWAI 45	\$16
IWAI BLUE LABEL	\$14
IWAI TRADITION	\$16
KAIYO THE SHERI	\$54
KIKORI	\$19
NIKKA COFFEY GRAIN	\$19
SUNTORY TOKI	\$15
TAKETSURU PURE MALT	\$20
TAKETSURU 17	\$50
TAKETSURU 21	\$70
THAT BOUTIQUE-Y ONE	\$30
TOTTORI	\$16
YAMAZAKI 12	\$47
YAMAZAKI 18	\$78

RUM

.....

OKINAWA COR COR	\$15
OKINAWA TEEDA	\$14

GIN

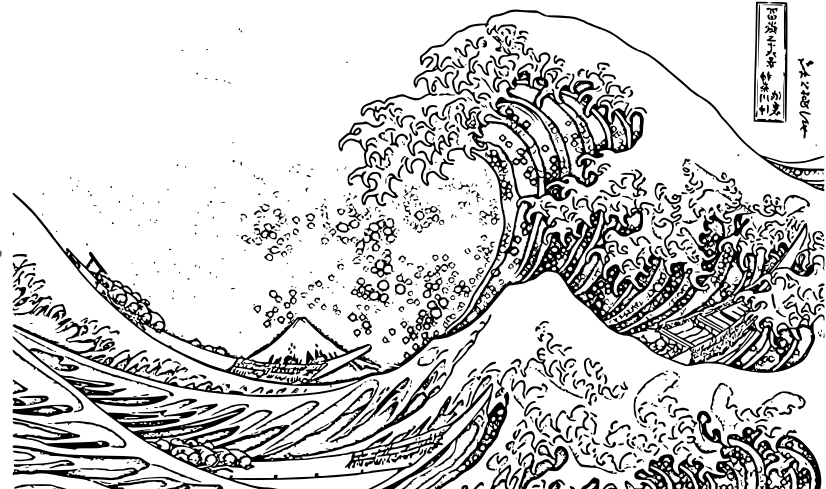
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ETSU	\$13
KI NO BI	\$22
KI NO TEA	\$28
SUNTORY ROKU	\$12

VODKA

.....

AO	\$20
SUNTORY HAKU	\$11
KISSUI	\$9
NIKKA	\$16



Oldies

OTHER SPIRITS



SCOTCH

.....

ARDBERG 10	\$21
ARDMORE	\$16
BALVENIE 12	\$22
BOWMORE 12	\$19
DALMORE 12	\$27
GLENLIVET 12 SINGLE MALT	\$21
GLENLIVET 12 DOUBLE OAK	\$14
GLENLIVET 18	\$45
GLENMORANGIE 10	\$14
HIGHLAND PARK 12	\$18
JOHNNIE WALKER BLACK	\$12
LAGAVULIN 16	\$18
MACALLAN 12	\$20
OBAN 14	\$33
TALISKER 10	\$30

RYE

.....

KNOB CREEK	\$18
OLD OVERHOLT	\$9
SAZERAC	\$14
VAN BRUNT	\$18

BOURBON

.....

BASIL HAYDEN	\$12
ELIJAH CRAIG	\$16
FOUR ROSES	\$10
KING'S COUNTY	\$18
MAKER'S MARK	\$11
WOODFORD RESERVE	\$15

TEQUILA+MEZCAL

.....

AGAVE DE CORTES JOVEN	\$15
CASAMIGOS BLANCO	\$15
CAZADORES BLANCO	\$12
CAZADORES REPOSADO	\$12
1800 SILVER	\$12
SOTOL POR SIEMPRE	\$14
TROMBA BLANCO	\$15

IRISH WHISKEY

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JAMESON	\$12
RED BREAST 12	\$14
RED BREAST 15	\$18
TEELING	\$14
TULLAMORE DEW	\$12