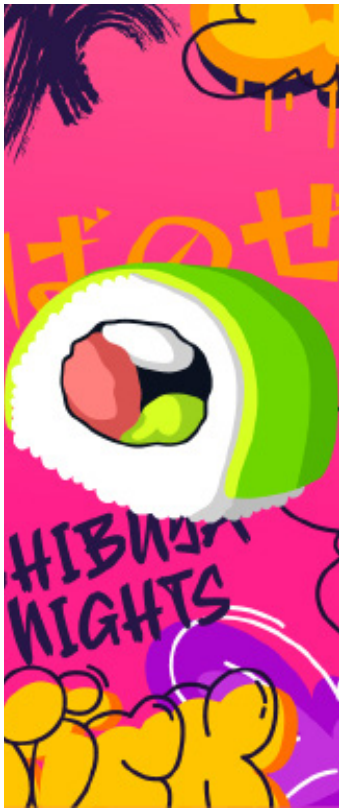
Shibuya Nights



GFO-Gluten Free Option
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OTSUMAMI

V-Vegan
VO-Vegan Option

salted edamame 6.5
V GFO

garlic edamame 7.5
V GFO

MAKE IT SPICY +1

miso soup 4.5 GF
with agedama, silken tofu, wakame & kaiso

shrimp sweet corn soup 12
shrimp, tomato oil, sunflower seed & micro shiso

rice 4 GF V

fried rice with egg 15
ADD PORK BELLY, CHICKEN, SHRIMP OR SPAM + 7

sweet potato fries 7.5
house seasoning & japanese kewpie mayo

gyoza (dumplings) 11
taberu rayu, chives, agedama & soy rayu vinegar
6pcs. choice of: chicken or vegetable

leafy mixed green salad 9 V
sweet onion soy vinaigrette, radish, cilantro, carrots, cucumbers, sesame seeds & wonton strips

blistered shishitos 13 GFO
garlic ponzu, kutsuobushi & sesame seeds

sunomono salad 9
seaweed, kappa zuke, tosazu & sesame seeds | ADD SHRIMP + 8

pork belly kakuni 22
mugi fugi porkbelly, marinated sweet egg, hot mustard, baby carrot & chives

karaage 12
choice of: chicken or cauliflower VO
spicy aioli, cabbage & lemon |
tossed in kabayaki sauce or
spicy sweet sauce + 1

short rib tacos 18
miso braised short rib, mushrooms, guacamole, irish white cheddar, cabbage & shorty sauce

lamb pops 20
grilled lamb, honey gochujang glaze & chef's selection of garnish

katsu curry
choice of: chicken: 20 *or cauliflower steak:* 18 V
curry, beni shoga, kappa zuke, rice & furikake

veggie garden 15 V
tempura eggplant, haricot verts, broccolini, shimeji mushrooms, cauliflower, green onion tossed in kabayaki sauce & rice

for relaxing times, make it Suntory times

SPECIALTY COCKTAILS

Japanese Mule 15
iichiko saiten, ginger, lime, angostura

Red Sun 15
don fulano blanco, lo-fi gentian amaro, lemon, pomegranate

Kyoto Days 16
suntory toki, matcha iri genmaicha, grapefruit

Dragonball Tea 16
denizen rum, macadamia orgeat, curacao, lemon, dragon fruit

Classic Highball 15
suntory toki, sparkling water, ice spear, citrus zest

Kaiju Krush 15
amaras verde mezcal, amaro montenegro, giffard pamplemousse, lime

Wake Me Up, F*ck Me Up 16
mr. black coffee liqueur, starward two-fold whiskey, demerara

Chū Carré 16
iichiko saiten, suntory toki, lo-fi sweet vermouth, benedictine, orange

Fuji Smash 15
laird's apple brandy, benedictine, lemon, demerara

BEER

Resident Brewing Co.
Perky Blonde
5.2% abs San Diego, CA 8

Thorn Street Brewery
Barrio Lager
4.5% abv San Diego, CA 8

Hop Concept
Hop Freshener Series
Seasonal Double IPA San Marcos, CA 8

Fort Point Beer Co
Sfizio
Italian Style Lager 4.9% abv San Francisco, CA 8

Eppig Brewing
10:45 to Denver
IPA 7% abv | San Diego, CA 8

Pizza Port Brewing Co.
Chronic Ale
Amber Ale 4.9% abv San Diego, CA 8

Societe Brewing
The Pupil
IPA 7.5% abv San Diego, CA 8

Sapporo Brewing Co.
Sapporo Premium Beer
Pale Lager 4.9% abv Sapporo, Japan 8

Bivouac Ciderworks
Albright
Pear Cider 6% abv San Diego, CA 8

Fall Brewing Co.
Magical and Delicious
Pale Ale 5.5% abv San Diego, CA 8

WINE

WHITE

Daou
Sauvignon Blanc Paso Robles...14/48

ROSE

Day Owl
parlier, ca 13/46

SAKE

Taiheikai
Taiheikai Pacific Ocean Tokubetsu Junmai 15 for 4oz, 32 for 9oz, 84 for 24oz

Dewazakura "Oka"
Cherry Bouquet Gingo 13 for 4oz, 27 for 9oz, 64 for 24oz

Hoyo "Sawayaka Junmai"
Summer Breeze 11 for 4oz
23 for 9oz, 60 for 24oz

Sho Chiku Bai
Nigori Silky Mild
13.50 for 375m

RED

Rabble
Red Blend Paso Robles...14/48

Talbot
14/48

Outerbound
Cabernet Sauvignon 14/48

Il Bruciato
15/52

RESERVE SAKE

Yuki No Bosha
Winter Beauty Junmai Daiginjo
175 for 24oz

Dewazakura "Ichiro"
Abbey Road Daiginjo
115 for 24 oz bottle15/52