

## House cocktails

Blushing Blossom 15

**Vodka, strawberry puree, St Elder,  
lemon, egg white**

*Fresh, floral, and foamy*

Fuji Old Fashioned 15

**Suntory Toki, apple-cinnamon syrup,  
black-walnut bitters, caramelized fuji-apple and  
orange garnish**

*A familiar classic with nutty and pie-spiced flavors.*

Japanese Smash 12

**Gin, muddled cucumber, lime, shiso infused  
syrup, absinthe rinse**

*Fresh, verdant and herbaceous*

Momo Mango 13

**Rum blend, mango puree, lime, mint syrup**

*Smooth, bright and tropical*

Yuzu Drop 13

**Vodka, yuzu, lemon, sugar**

*Tart, simple, and crushable*

Ume-Shiso Mojito 11

**Rum, pickled ume plum, shiso leaf, lime**

*Tall and refreshing with an enjoyable sourness  
and slight salinity.*

## House Highballs

Yuzu Ranch Water 11

**Tequila La Batanga, yuzu citrus, Topo Chico**

Tokyo Mule 11

**Vodka, lime, ginger beer, pickled ginger**

Toki Highball 11

**Suntory Toki Whisky, grapefruit bitters, soda, citrus twist**

## Seasonal Cocktails

Korean Zombie 15

**Soju, Aperol, rum, grapefruit, lime,  
Donn's mix, Peychaud's bitters**

*Our Korean inspired take on the tiki classic.*

*Strong, tropical and fruity.*

A#1 17

**Wagyu fat-washed Toki, Hennessy VS,  
Ramazzotti, Frangelico, bitters**

*Clarified A-5 Miyazaki Wagyu beef fat is  
combined with Suntory Toki Whisky, and  
then completely removed, imparting a  
deep and nutty flavor. Served on the rocks  
with a Maldon salted cherry.*

Love and Lychee 15

**Timberline vodka, lychee puree, lychee  
liqueur, Lillet Blanc**

*A light, clean, and floral lychee Martini.*

Calpisco Hai 13

**Control C Pisco, house calpico, yuzu**

*South American grape spirits combine with  
our homemade Japanese yogurt soft drink  
for a creamy refreshing summer sipper.*

Makushita Margarita 14

**Batanga Blanco, yuzu kosho, lime,  
Aveze, Banhez Mezcal**

*Our house spicy margarita. With a bright,  
lightly spicy citrus flavor from yuzu kosho.  
Garnished with a Taijin rim and torched  
shishito pepper.*

## Seasonal Sake

"The Naginata"

**Junmai Daiginjo 22glass/ 95btl**

*Exquisite, limited release local junmai daiginjo.*

*Made in Forest Grove, Oregon to the same  
exacting standards and reverence for tradition  
as Japanese Daiginjos*

Narutotai "Black Snapper"

**Ginjo Muroka Nama Genshu 17/76**

*Bone dry but packed with intense flavor. Big fruit,  
concentrated umami, with a strong genshu kick.*

Nishi Shuzo "Tenbu"

**Junmai Ginjo 16/73**

*Bright juicy fruit flavors with a strong nose of  
peach and pineapple, finishing on a minty and  
umami note.*

Tenzan "Shichida" Namazake

**Junmai Ginjo Namazake 18/80**

*A deeply fun and complex limited release  
unpasteurized sake. Sweet almond marzipan  
mingles with subtle tropical fruit leading into a  
well-rounded umami finish.*

Takeda "Ivory Skull"

**Junmai Nigori Muroka Genshu 12/21 (300mL)**

*Slightly cloudy, bright, and a tad sweet. Aromas  
of pear and melon with notes of amalfi lemon  
and toasted almond.*

Takara Fune "Treasure Ship"

**Junmai Ginjo 14/25 (300mL)**

*Incredibly smooth with notes of cherry blossom.  
Pleasantly sweet with a luscious mouthfeel.*

## Seasonal Wine

Faustino Primero Gran Reserva

**2010 Rioja, Spain 76 btl**

*Black currant and ripe fruit rounded out by hints of tobacco, vanilla, and cinnamon with good acidity.*

Casal Garcia Vinho Verde

**Portugal 8glass/28btl**

*Refreshing and effervescent with a delicate, citrusy aroma. A perfect summer sipper.*

## Seasonal Nama Selection

**Try all three as a tasting flight \$24**

Ryoko "Peaches!"

**Junmai Daiginjo Nama 18glass/80btl**

*Lightly cloudy with bright fruitiness. Peach, melon, strawberry, and pineapple notes.*

Takeda "Red Skull"

**Junmai Ginjo Nama Genshu 12/58**

*Unpasteurized and undiluted. Notes of lime, pomelo, and grape, with a pleasant minerality.*

Afuri "Foggy Day"

**Junmai Namazume 17/76**

*Lightly cloudy, effervescent and crisp with 3x acidity. Herby, citrusy and funky. A perfect pairing with oysters.*

## Selected Japanese Spirits and Premium Agaves

### **Whisky**

Suntory Toki	11
Matsui Totorri	16
Nobushu	16
Fukano Sherry Cask	21
Hatozaki Small Batch	22
Nikka Coffey Grain	25
Rei	26
Matsui Kurayoshi 8 yr	28
Nikka Coffey Malt	29
Suntory Hibiki "Japanese Harmony"	32
Matsui Kurayoshi 18 yr	76
Suntory Yamazaki 12yr	68
Suntory Yamazaki 18 yr	98

### **Vodka**

Suntory Haku	12
Nikka Coffey Vodka	16

### **Gin**

Suntory Roku	12
Hyogo Dry	12
Ki No Bi Kyoto Dry	16
Nikka Coffey Gin	16

### **Mezcal**

Banhez Tobala	22
Mal de Amor Ensemble	28
Illegal Anejo	28
Fidencio Pechuga	31
Bozal Cuishe	34

### **Tequila**

Siete Leguas Blanco	16
Mijenta Blanco	16
Mijenta Reposado	21
El Tesoro Anejo	26
Maestro Dobel Diamante	31



momoyama

Bar Menu

Summer 2023