

COCKTAILS

\$10.00

ICONS

The Pisco Sour

Barsol Quebranta pisco, lime, egg white, Angostura bitters

Yuzu Martini

Junipero gin, yuzu, lemon, basil

Flor De Manzana

Skyy vodka, junmai sake, passion fruit, mango, elderflower

TOKYO TO LIMA

Kintsugi

Wild Turkey bourbon, Jim Beam Rye whiskey, fortified wines, nashi pear, pink peppercorn

Aleteo

Chotto rum blend, Islay whisky, pineapple shrub, lime, bitters

Kakigori

Skyy vodka, aperitif, lychee, yuzu, raspberry

BEER

\$6.00

Asahi Dry

Japanese rice lager

Asahi Super Dry 0.0%

Japanese alcohol-free lager

Cusqueña

Peruvian golden lager

(Glass / Bottle)

WINE / SAKE

\$10.00 / \$36.00

Prosecco, Tiamo, DOC, Brut

Veneto, Italy - NV

Green apple, pear and citrus. Light and refreshing, with a touch of peach.

Pinot Noir Rose, Bodega Garzón, Reserva

Maldonado, Uruguay - 2022

Strawberry, raspberry, and violet. Dry and light-bodied, with a crisp finish.

Sauvignon Blanc, Villa Maria, Private Bin

Marlborough, New Zealand - 2022

Lime, grapefruit, and passionfruit. Crisp and refreshing, with flavours of citrus and tropical fruits.

GSM Blend, B&G, Côtes du Rhône, "Les Galets"

Rhone, France - 2023

Black cherry, blueberry, and herbal. Medium plus-bodied, with silky tannins and a spicy finish.

Rihaku "Dance of Discovery"

Shimane prefecture, Japan, Junmai

Banana, cooked rice, and toasted grain. Light and crisp, with a touch of smoky finish.

FLAVORED KOREAN SOJU

Bottle

Green Grape Soju, Holics

\$15.00 (375ml)

Fresh, crisp, and sweet grape flavor.

Lychee Soju, Holics

\$15.00 (375ml)

Floral, exotic, and subtly sweet

BAR BITES

Edamame VG GF

\$5.00

BBQ soy beans, sea salt

Spicy Edamame VG GF

\$5.00

Rocoto chilli dressing

Shishito Peppers VG GF

\$7.00

Asian sweet peppers, den miso

Purple & White Tostada Chips VG GF

\$7.00

Guacamole

Salmon Tostada GF

\$9.50

Cauliflower crema, queso fresco, red chilli, mango

Vegan Crispy Sushi (three pieces) VG GF

\$9.50

Picante miso vegetables, takuan, micro shiso

Warm Beef Fillet Tataki GF

\$9.50

Seared beef, smoked aji panca, passion fruit salsa

Pollo Picante GF

\$9.50

Chicken, red and yellow anticucho, yuzu, chives

Wagyu Sliders (two pieces)

\$15.00

Truffled cheese, pickled salsa

Beef Tostada (two pieces) GF

\$12.00

Asado de tira, romaine lettuce, aji amarillo sauce

EXCLUSIVELY AVAILABLE AT THE BAR & LOUNGE 4-7PM

V vegetarian / VG vegan / GF gluten free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server or bartender of any allergies or dietary restrictions. In support of San Francisco's health initiative we add 7% to all bills. A gratuity of 20% will be added to groups of 6 or more.



CHOTTOR

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THE BAR & LOUNGE
4-7PM