cocktails

TOKYO TO LIMA — $11.00

KakiGori
Charbay Vodka, aperitif, lychee, yuzu, raspberry

The Story of Jade
Misguided Gin, Junmai Sake, cardamom, wasabi, curcuma, cucumber, lemon, Canada Dry Ginger Ale

ICONS — $12.00

Yuzu Martini
Nikka Gin, yuzu, lemon, basil

Flor de Manzana
Haku Vodka, Junmai Sake, passion fruit, mango, elderflower

Chotto Espresso Martini
Aspen Vodka, Licor 43, crème de cacao, fresh espresso, shaved chocolate

UNION SQUARE — $13.00

Rosa Lychee Martini
Haku Vodka, Lychee Liqueur, Giffard Rose Liqueur, lemon

Seven Spice Margarita
Ito Togarashi Infused Leon y Sol Blanco, Ancho Reyes, Kumquat Agave, lime

Yoko Kissu Mai Tai
Flor de Caña Extra Seco, Planteray Dark Rum, pineapple, orgeat, Grand Marnier, orange blossom water

wine / sake

Glass / Bottle
$10.00 / $36.00

Prosecco, Tiamo, DOC, Brut
VENETO, ITALY - **NV**
Green apple, pear and citrus.
Light and refreshing, with a touch of peach.

Rosé, Figuière, 'Méditerranée'
PROVENCE, FRANCE - **2025**
Nectarine, fresh fig, and citrus.
Fresh and supple, with a mineral finish and hints of mandarin zest.

Sauvignon Blanc, Sean Minor
CALIFORNIA, USA - **2024**
Melon, green apple, and grapefruit.
Crisp and refreshing with a clean mineral finish.

Zinfandel, Tortoise Creek (Organic)
MENDOCINO, CALIFORNIA, USA - **2023**
Ripe raspberry, blackberry, and dark cherry.
Full-bodied and robust, with black pepper, vanilla, and hints of dark chocolate.

Kizakura, "45"
KYOTO PREFECTURE, JAPAN, **JUNMAI DAIGINJO**
Ripe melon, peach, and chestnut.
Soft and smooth, with a touch of floral finish.

flavored korean soju

Korean Soju — 375ml Bottle
(Original / Green Grape / Lychee) — $10.00

Seoul Soju Slush — 450ml Carafe
Yuzu and basil — $20.00
Passion fruit and mango — $20.00

beer — $8.00

Cusqueña | Peruvian Golden Lager
(Light / Malt / Smooth)

Asahi Extra Dry | Japanese Lager
(Dry / Clean / Crisp)

Cali Squeeze | Blood Orange Wheat
Firestone Walker • Paso Robles
(Zesty / Juicy / Tangy)

Mind Haze | Hazy IPA
Firestone Walker • Paso Robles
(Tropical / Soft / Lush)

Asahi Super Dry 0.0% | Non-Alcoholic Lager
(Crisp / Dry / Clean)

bar bites

Wagyu Slider (per piece) — $9.00
Truffled cheese, pickled salsa

Sweet Crispy Cauliflower V — $9.00
Tempura cauliflower, spicy honey salsa

Chicken Tostada (per piece) GF — $9.00
Grilled chicken, smoked ají panca chili, guacamole, lime, cilantro

Salmon Tostada (per piece) GF — $10.00
Crispy tortilla, salmon, avocado crema, lime, cilantro

Black Cod Bites — $12.00
Tempura black cod, jalapeño-huacatay sauce, red pepper, chives

Mixed Nuts & Olives VG GF — $10.00
Smoked roasted mixed nuts, sea salt, marinated olives

EXCLUSIVELY AVAILABLE AT THE BAR & LOUNGE MONDAY-FRIDAY 5-7PM

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.


chotto
hour