



CHITORI BAR MENU

37 W 26 ST, New York, NY 10010

BAR FOOD

牡蠣シューター / Oyster Shooter	\$22
Ikura, sake ponzu, li hing mui, quail egg SHELLFISH / FISH / EGG / SOY	
トリュフカチョエペフライ / Truffle Cacio e Pepe Fries	\$16
Truffle fries, goat cheese cacio e pepe sauce DAIRY / GLUTEN	
サーモンローズ / Salmon Rose	\$21
Beet-cured salmon rose, passionfruit espuma, dill oil FISH	
梅ビーフタルタル / Ume Beef Tartare	\$26
Hand-cut beef tartare, ume mayo, yuzu-cured shredded yolk EGG / SOY	
雲丹マスカルポーネトースト / Uni Mascarpone Toast	\$32
Toasted brioche, uni mascarpone cream, fresh uni SHELLFISH / DAIRY / EGG / GLUTEN	
キャビアポテトパヴェ / Caviar Potato Pave	\$36
Crispy layered potato, creme fraiche, caviar FISH / DAIRY	



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YAKITORI

All skewer prices are for one skewer. Tare contains soy and wheat where applicable.

VEGETABLE SKEWERS

ミニトマト / Cherry Tomato	\$6
椎茸 / Shiitake Mushroom	\$8
ズッキーニ / Zucchini	\$6
アスパラガス / Asparagus	\$8
厚揚げ豆腐 / Atsuage Tofu	\$8

SOY

SPECIALTY SKEWERS

豚トロ / Pork Collar (Toro)	\$8
アメリカン和牛 / American Wagyu	\$10
ソリレス / Chicken Oyster	\$10
ハツ / Chicken Heart	\$9
砂肝 / Chicken Gizzard	\$9

CHICKEN SKEWERS

もも / Chicken Thigh	\$6
むね / Chicken Breast	\$6
手羽先 / Chicken Wing	\$8
皮 / Chicken Skin	\$8
ささみ / Chicken Tenderloin	\$6
せせり / Chicken Neck	\$8
つくね / Chicken Meatball	\$10

EGG / SOY



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COCKTAILS

Sakura	\$21
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Sesame and Lapsang Manhattan. Sake sweet vermouth, Mizu Lemongrass Shochu, Sakura smoke

SESAME

Pagoda	\$21
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Coconut and pandan mezcal negroni. Rosaluna, Japanese red bitter, yuzu foam

COCONUT

Hanomi	\$21
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Mushroom gin and cilantro martini. Isolation Proof Mushroom, Empirical Cilantro, Muyu Jasmine, sake dry vermouth, pickled scallion

Raichi	\$21
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Sake highball with lychee, St-Germain, and rose

UME	\$21
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UME plum liqueur and hibiscus spritz with umeshu

Toki Highball	\$21
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Japanese whisky highball with sencha and blanc quinquina

Ryu	\$21
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Dragonfruit, ginger, and peach Moscow Mule with Haku Vodka and Rockey's



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COCKTAILS

Paper Lantern \$21

Shochu Last Word with lichiko Saiten, genmaicha, aloe, and togarashi salt

Iichigo \$21

Clarified strawberry-and-cream sando. Blanco tequila, shiso, vanilla, whey, milk, Calpico

DAIRY

Ginkgo \$21

Bourbon and cognac sour with papaya, hojicha-honey, egg white, and ponzu

EGG / SOY

Yukiguni \$21

Haku Yuzu Vodka, Ferrand Yuzu Curaçao, Cointreau, sudachi, lime

Kafe \$21

House espresso martini with Truman Vodka, Mizu Barley Shochu, coffee liqueur, biscotti liqueur, espresso, Chinese 5-spice whipped cream

DAIRY / GLUTEN

Kokonattsu \$21

Tropical mango-coconut daiquiri served in a coconut. Havana Club Blanco Rum, Neon Seas Japanese Rum, Kalani Coconut

COCONUT



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BEER

Sapporo	\$7
GLUTEN	
Asahi	\$7
GLUTEN	
Orion Lager	\$8
GLUTEN	
Kyoto Matcha IPA	\$12
GLUTEN	
Kyoto White Yuzu Ale	\$12
GLUTEN	
Seki No Ichi Oyster Stout	\$13
GLUTEN / SHELLFISH	
Bero Pilsner (N/A)	\$8
GLUTEN	
Bero Wheat (N/A)	\$8
GLUTEN	



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WINE

GLASS / BOTTLE

**Vigneti del Sole Spumante Extra Dry
Peperino NV** **\$14 / \$42**

Veneto, Italy. Chardonnay, Glera, Pinot Nero

**Lumiere Winery Mitsuki Koshu Skin
Contact Sparkling 2022** **\$22 / \$95**

Yamanashi, Japan. Koshu

**Clement et Florian Berthier Coteaux
du Giennois 2025** **\$16 / \$48**

Loire, France. Sauvignon Blanc

Sebastien David Hurluberlu 2025 **\$16 / \$48**

Loire, France. Cabernet Franc



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SAKE / MAKGEOLLI

POUR / BOTTLE FORMATS SHOWN WHERE AVAILABLE

Hana MAQ 8 "Bubblocitea"	\$13
Brooklyn, NY. Makgeolli, 236ml can	
Kato Sake Works Nigori	\$18 / \$72
Brooklyn, NY. Junmai Nigori	
Joto "The Blue One"	\$14 / \$56
Hiroshima. Junmai Nigori	
Eiko Fuji Honkara "Dry Mountain"	\$15 / \$60
Yamagata. Honjozo	
Seikyo Takehara "Mirror of Truth"	\$15 / \$60
Hiroshima. Junmai	
Joto "The Pink One"	\$16 / \$62
Hiroshima. Junmai Ginjo	
Fuku Chitose Yamahai "Happy Owl"	\$17 / \$68
Fukui. Junmai	
Yuki No Bosha "Cabin in the Snow"	\$23 / \$92
Akita. Junmai Ginjo	
Shichi Hon Yari Shizuku	\$28 / \$51 / \$153
Shiga. Junmai Ginjo, 500ml	



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SHOCHU / SOJU

SHOCHU - SWEET POTATO

Daiyame '24' \$15

Watanabe Bros Imo \$15

Daiyame '40' \$27

SG Imo \$29

SHOCHU - BARLEY

Iichiko Saiten \$16

Mizu \$16

Mizu Green Tea \$17

SG Mugi \$29

SHOCHU - RICE & SAKE LEES

Mizu Lemongrass \$16

Watari Bune \$19

Yuki Otoko "Yeti" \$21

Kasutori

SG Kome \$29

SOJU

Hana 20 \$21

Hana 40 \$43



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WHISKY

	1oz	2oz
JAPANESE WHISKY		
Suntory Toki		\$16
FUJI Blended		\$19
Nikka Days		\$20
Shibui Pure Malt		\$20
Eigashima Shuzo 'Akashi'		\$24
Yamazaki Distiller's Reserve	\$19	\$32
Nikka Coffey Grain	\$20	\$33
Nikka Coffey Malt	\$23	\$38
Kanasuke Single Malt	\$23	\$38
Nikka 'From the Barrel'	\$26	\$40
Mars 'The Lucky Cat May & Hana'	\$27	\$45
Nikka Taketsuru Pure Malt	\$28	\$47
Yamazaki 12yr	\$35	\$59



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WHISKY

	1oz	2oz
JAPANESE RICE WHISKY		
Oshishi 'Sakura Cask'	\$24	\$39
Fukano 'Select'	\$27	\$42
Shibui 10yr White Oak	\$27	\$45
Shibui 15yr Single Grain Sherry Cask	\$33	\$55
KOREAN WHISKY		
Ki One Eagle	\$28	\$49
Ki One Tiger	\$29	\$52
Ki One Unicorn	\$29	\$52



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SPIRITS

GIN

Oka (Japan) \$17

Song Cai Dry (Vietnam) \$18

Song Cai Floral (Vietnam) \$21

Nikka Coffey Gin (Japan) \$21

Kovale Tomato Water Gin (NY) \$23

Ki One 'Jung One' \$26

Komasa Satsuma (Japan) \$28

Nozawa Onsen Iwai (Japan) \$29

Nozawa Onsen Dry (Japan) \$31

VODKA

Haku \$14

Haku Yuzu \$15

Oka \$17

Oka Yuzu \$17

Nikka Coffey Vodka \$20

JAPANESE RUM

Neon Seas \$18

Minoki Mizunara Cask Finished \$22

Kokuto De Liquio Yambaro \$42