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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ペフライ / Truffle Cacio e Pepe Fries $16

Truffle fries, goat cheese cacio e pepe sauce

DAIRY / GLUTEN

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

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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

CHICKEN SKEWERS

もも / Chicken Thigh	$5
むね / Chicken Breast	$5
手羽先 / Chicken Wing	$7
皮 / Chicken Skin	$6
ささみ / Chicken Tenderloin	$5
せせり / Chicken Neck	$7
つくね / Chicken Meatball	$9

EGG / 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	$9
ハツ / Chicken Heart	$7
砂肝 / Chicken Gizzard	$7

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COCKTAILS

Sakura — $21

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

SESAME

Pagoda — $21

Coconut and pandan mezcal negroni. Rosaluna, Japanese red bitter, yuzu foam

COCONUT

Hanomi — $21

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

Raichi — $21

Sake highball with lychee, St-Germain, and rose

UME — $21

UME plum liqueur and hibiscus spritz with umeshu

Toki Highball — $21

Japanese whisky highball with sencha and blanc quinquina

Ryu — $21

Dragonfruit, ginger, and peach Moscow Mule with Haku Vodka and Rockey's

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COCKTAILS

Paper Lantern — $21

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

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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" Kasutori	$21
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