

HOUSE COCKTAILS \$19

FLOATING mugi shochu, umeboshi,
calamansi, soda

S.S.G. sake, sauternes,
gentian, chrysanthemum

X X X vodka, passionfruit, vanilla,
whey, champagne pearls

NO DOCTORS ALLOWED gin, calvados, omija,
chamomile, toasted hay

YOU SHOULD TRY IT armagnac, soursop,
maraschino, sorrel

NOT YOUR GRANDMOTHER'S...

kombu tequila, midori, faccia brutto
centerbe, koshihikari rice

FRU-TI' PUNCH rum, beerenauslese,
papaya, lychee

PICKLE JUICE mezcal, lacto-fermented
cucumber, nasturtium

MECHANICAL BULL

scotch, eau-de-vie, pear, rhubarb, soda

HAS BEEN japanese whisky, mango
eau de vie, verjus,
green cardamom, thai basil

C.P.R. rye, peychauds, carcavelos

OLD SOUL bourbon, jujube
kuromitsu, hojicha

TRADITIONALS \$17

just \$13 during HAPPY HOUR!!!

DO IT ALL gin, cucumber, shochu,
wasabi, nori

LEMON WATER vodka, vermouth, citrus

SHIO RANCH tequila, lime,
liquid shio koji, serrano
AVAILABLE SPICY

(650) MANHATTAN rye, sweet vermouth,
amargo-vallet

HI-BALLS !!! \$15

just \$10 during HAPPY HOUR!!!

your choice of:

japanese whisky, shochu, or tequila

... and soda

SPIRIT-FREE \$15

GEM guava, jasmine green tea, soda

UNIFIED FERMENTS
fermented tea, "rhododendron"

SNACKS

"TYPHOON SHELTER" CRAB DIP old bay chips / \$8

"D'S NUT'S" gochugaru, candied-bacon / \$9

BURDOCK & CARROT DIP sprouted-lentils,
togarashi, sesame toast / \$12

TWICE COOKED POTATO WEDGES
japanese curry mayo / \$11

COLD SOBA SALAD
peanut-tofu dressing,
pickled cordyceps, shiso / \$15

YELLOWTAIL TATAKI
charred pineapple, habanero, myoga / \$22

SPICY PORK SKEWER
mapo glaze, yuba / \$7

MUSHROOM VAMPIRO yuzu-kosho tinga,
oaxacan cheese / \$15

MOCHIKO CHICKEN taiwanese spice,
kanzuri-kewpie / \$17

WARM BUTTER MOCHI
huckleberry, crème anglaise / \$9

kitchen open until 10 PM NIGHTLY !!!

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

SAKE

glass \$21 / bottle \$125

YUKI NO BOSHA “cabin in the snow,”
junmai ginjo, akita (720ml)

BEER \$16

LUCKY CHICKEN red ale, kyoto (330ml)

HEART OF DARKNESS

cucumber pilsner, ho chi minh city (330ml)

non-alcoholic \$15

SUNTORY tokyo-musashino brewery,
“all-free” (325ml)

WINE

glass \$19 / bottle \$95

STÉPHANE “cuvée inflorescence,”
COQUILLETTE champagne nv

CHRISTOPHE et FILS petite chablis,
burgundy '23

EX POST FACTO pinot noir,
sta. rita hills '24

SUPER NECESSARY cabernet sauvignon,
red hills of lake county '23

a 22% gratuity will be applied to parties of 6 or more and all unpaid checks

BAR HOURS

tue-thu: 4pm-11pm

fri-sat: 4pm-12am

HAPPY HOUR!!!

weekdays 4pm-5:30pm



want to REP THE TEAM?
UNDERDOG house jerseys now available!

bar underdog

299 CALIFORNIA AVE., PALO ALTO



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