

# SIGNATURE COCKTAILS

ALL COCKTAILS \$18

## TOKYO OLD FASHIONED

iwai japanese whiskey, bitters, homemade old fashioned syrup

## GREEN YUZU MARGARITA

yuzu infused hornitos tequila, green chatreuse, homemade yuzu honey, lemon, green salt

## JAPANESE 75

suntory roku gin, elderflower, lemon, fresh celery, red shiso, sparkling wine

# SUMMER CLASSICS

## Gin tonic 16

suntory roku gin, tonic water, lime

## Frozen Margarita 20

hornitos tequila, green chatreuse, homemade yuzu honey, lime zest

# BEER

## ASAHI SUPER DRY 10

draft, asahi brewing OSAKA, JAPAN

## KARAOKE KID PALE ALE 10

draft, rockaway brewing co.

LONG ISLAND CITY, NY

## SALTFIELDS BREWING

"RICE LAGER" 9  
canned, saltfields brewing  
LONG ISLAND CITY, NY

## MOMO BELLINI

japanese white peach, yukari, prosecco

## MIKAN APEROL

grapefruit infused aperol, china china, lemon juice, tangerine

## TONCHIN MARTINI

suntory haku vodka, kawatsuru olive sake, dry vermouth, ume koji tincture, homemade salty ume olive  
CONTAINS SOY

## Aperol spritz 16

aperol, prosecco, orange slice

# WHISKEY

## HIBIKI HARMONY 21

suntory chita distillery

## MALT AND GRAIN 29

ichiro distillery

## AO WORLD 30

suntory yamazaki distillery

## YAMAZAKI 12YEAR 30

suntory yamazaki distillery

## HAKUSHU 12YEAR 38

"100 year anniversary" suntory hakushu distillery

# REFRESHING HIGHBALLS

## TOKI 13

suntory toki whisky, highly carbonated soda, lemon zest

## HAKU VODKA SODA 13

suntory haku vodka, highly carbonated soda, sliced cucumber

## MUGI HOKKA SHOCHU 13

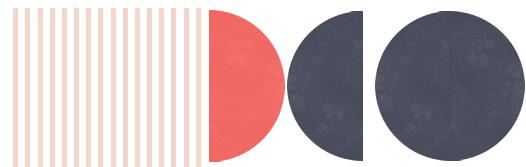
MUGI HAKKA shochu, highly carbonated soda

## YUZU 16

yuzu heiwa brewery sake, highly carbonated soda

## PEACH NIGORI 16

kanjuku nigori heiwa brewery sake, highly carbonated soda



# SPIRIT-FREE COCKTAILS

## GREEN LEMONADE 12

Matcha Bar ceremonial grade matcha, homemade lemonade, fresh mint

## MOMO 12

japanese white peach, homemade aka shiso syrup, aka shiso leaf

# FIZZY

## YUZU CIDER 7

MADE IN JAPAN  
sparkling yuzu juice

## SODA 4

coke, diet coke

## ORGANIC GINGER ALE 8

organic ginger syrup, highly carbonated soda

# TEA

FROM KETTL  
HOT 5 OR COLD 4

## SENCHA

green tea

## HOJICHA

roasted green tea

## SOBACHA

roasted buckwheat tea  
CAFFEINE FREE / HOT ONLY

## GENMAI MATCHA

roasted brown rice, green tea HOT ONLY

# SPARKLING TEA

ooso Green tea 7

green tea, lime, mint

## ooso hibiscus 7

hibiscus, ginger, currant

# N/A BEER

## ASAHI 0.0% 8

bottled, asahi brewing OSAKA, JAPAN

# BOTTLED WATER

FROM SARATOGA

SPARKLING OR STILL 7

# TONCHIN

# SAKE

GLASS 40Z / CARAFE 120Z / BOTTLE 240Z

**BROOKLYN KURA x TONCHIN**  
“BEST FRIENDS JUNMAI GINJO”  
JUNMAI GINJO/ BROOKLYN, NY  
OUR FIRST COLLABORATION SAKE !  
15 / 42 / 80

**OHMINE 3 GRAIN “SUMMER’S ARRIVAL”** \*summer limited  
JUNMAI DAIGINJO/ YAMAGUCHI, JAPAN  
apple, grapefruits. refreshing acidity  
19 / 48 / 87

**ABE “JUNMAI”**  
JUNMAI / NIIGATA, JAPAN  
bright citrus note, japanese ramune soda  
17 / 46 / 80

**OOTA SHUZO “KOKORO”**  
JUNMAI / SHIGA, JAPAN  
dry, umami  
16 / 43 / 75

**OHMINE 3 GRAIN “YAMADA NISHIKI”**  
JUNMAI DAIGINJO/ YAMAGUCHI, JAPAN  
white peaches, fruity, fragrant  
19 / 48 / 87

**KUHEIJI “SAUVAGE”**  
JUNMAI DAIGINJO/ AICHI, JAPAN  
delicate and crisp, botanical notes  
17 / 46 / 80

**SHIBATA “BLACK”** \*serve with bottle 200ml 22  
JUNMAI GINJO/ AICHI, JAPAN  
clear, rice aroma

## BROOKLYN SAKE FLIGHT 28

ALL SAKE BREWED IN BROOKLYN :)  
SELECTION OF THREE 2 OZ

\*BROOKLYN KURA x TONCHIN BEROOKLYN  
“BEST FRIENDS JUNMAI GINJO”  
\* BROOKLYN KURA “NO.14”  
\*KATO SAKE “YUZU”

## PREMIUM BY THE BOTTLE

**OHMINE 3GRAIN “OMACHI”**  
JUNMAI DAIGINJO  
YAMAGUCHI, JAPAN  
110

**UNTITLED**  
JUNMAI DAIGINJO  
YAMAGATA, JAPAN  
180

**HAKKAISAN YUKIMURO**  
JUNMAI DAIGINJO  
NIIGATA, JAPAN  
snow-aged, 3 years 146

**TENBI**  
JUNMAI DAIGINJO  
YAMAGUCHI, JAPAN  
210

 HOT CARAFE  
AVAILABLE  
DURING WINTER

# FRUIT SAKE

**HEIWA SHUZO “KANJUKU NIGORI” TSURU UME**  
WAKAYAMA, JAPAN  
ripe plum, peach, creamy, nectar  
18 / 51 / 98

**HEIWA SHUZO “YUZU”**  
WAKAYAMA, JAPAN  
squeezed japanese yuzu, refresh  
18 / 51 / 98

**KATO “YUZU”**  
BROOKLYN, JAPAN  
infused with japanese yuzu  
17 / 46 / 80

## MAKGEOLLI FROM HANA MAKGEOLLI

**YAKUJU 66**  
five stage, 70 day ferment

# NATURAL WINE

GLASS 5 OZ / CARAFE 120Z / BOTTLE 240Z

## WHITE

**MAS D INTRAS**  
“CHARDONNAY 24”  
ARDECHE / FRANCE  
CHARDONNAY  
cray, lime stone  
14 / 36 / 49

**FABIEN JOUVES**  
“LES PIECES LONGUES  
23”  
LOIRE / FRANCE  
CHENIN BLANK  
apricot, bruised apple,  
orange blossom  
16 / 41 / 56

## ORANGE

**FABIEN JOUVES**  
“SKIN-CONTACT 24”  
LOIRE / FRANCE  
tropical, lemon lifts,  
citrus  
17 / 44 / 60

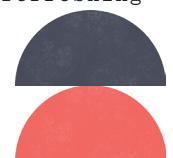
## RED

**DOMAINE DES**  
**MORIERS”MOULIN A VENT”**  
BURGUNDY/FRANCE  
GAMAY  
black pepper, black  
berry  
18 / 51 / 77

**GRAPE REPUBLIC**  
“CHBERNETSAUVIGNON”  
YAMAGATA / JAPAN  
CHABERNETSAUVIGNON  
black cherry, clove  
18 / 51 / 77

**FABIEN JOUVES**  
“TU VIN PLUS AUX  
SOIREES”  
LOIRE / FRANCE/ MARBEC  
floral, tart fruit and  
sea-air minerality  
\*chilled red  
17 / 44 / 60

**SPARKLING**  
FIOL PROSECCO  
VENETO, ITALY  
Extra dry , refreshing  
15 / 65



# STARTERS

## SALAD

\*GLUTEN FREE

### ORIGINAL DASHI SALAD

fresh local seasonal vegetable salad with special dashi dressing

MINI 16 / FULL 20

## RAW

### OYSTER

\*GLUTEN FREE

### MP

half shell fresh oyster, yuzu umami vinaigrette, red shiso, green shisho, lemon  
please check special menu for rotating oysters

### MAGURO TATAKI 26

maguro-yellowfin tuna, tataki sauce, shallots, potato chips, watercress, scallions, mint dressing, caper, shichimi chili pepper

### MADAI TARTARE 28

madani-Japanese red snapper, rakkyo pickles, white dressing, chives, lemon zest, shokupan milk bread, mimolette cheese, tomato butter, trout roe

## BITES

### EDAMAME 8

\*VEGAN

chilled edamame, basil, plum, red shiso, olive oil

### KYURI 9

\*VEGAN \*GLUTEN FREE

fresh persian cucumber, sweet onion dressing, micro shiso

### KIMCHI MUSHROOMS 8

\*VEGAN

oyster mushroom, scallion, white pepper, black pepper, sesame, kimchi sauce

### POTATO 11

\*GLUTEN FREE

fried fingerling potato, karasumi-bottarga, butter soy sauce, lemon zest

## APPETIZER

### TSUKUNE BUNS 2PC 16

ground chicken, ground pork, sesame oil, cabbage, japanese mustard sauce, teriyaki sauce

### GRILLED MISO HAMACHI 28

umami miso marinated yellowtail, charred japanese yam, pickled yuzu ginger

### GRILLED HAMACHI-COLLAR 26

\*LIMITED

umami miso marinated yellowtail collar, charred japanese yam, pickled yuzu ginger

### GRILLED ATSUAGE TOFU 24

\*VEGAN

grilled house made fried tofu, miso sukiyaki sauce, micro greens, myoga ginger

side of rice +4

**PLEASE LET US KNOW ABOUT ANY DIETARY PREFERENCES OR FOOD ALLERGIES.**

## SIGNATURE

### ORIGINAL TEBASAKI

4PC 17 6PC 23 8PC 25

signature fried chicken wing, teriyaki sauce, chef's spicy seasoning

### CURRY+CHEESE TEBASAKI

4PC 18 6PC 24 8PC 26

signature fried chicken wing, teriyaki sauce, chef's curry seasoning, parmigiano cheese, fresh chive

### GYOZA 16

ground pork, chinese cabbage, ginger, sesame oil, scallion, rice vinegar, soy sauce, spicy sauce

### TOKYO RICE BALL

### CHASHU 7

aburi chashu, spicy mayo, sesame, radish sprout, seaweed

### UNAGI 8

eel, pickled ginger, sansho pepper, seaweed

### UME 7

\*VEGAN  
roasted sesame, pickled plum, salted kelp, seaweed

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# ENTREES

## TOKYO TONKOTSU RAMEN

### TONCHIN CLASSIC TOKYO TONKOTSU RAMEN 21

homemade noodles, tokyo tonkotsu broth, roasted cha-shu pork, nitamago egg, scallion, menma, nori seaweed

### SMOKED DASHI RAMEN 22

homemade noodles, tokyo tonkotsu broth, smoked fish oil, hamaguri clams, nitamago egg, menma, radish sprouts, tobiko, nori seaweed

### SPICY TANTAN RAMEN 22

homemade noodles, tokyo tonkotsu broth, miso, roasted cha-shu pork, nitamago egg, scallion, menma, cashew nuts, chili pepper

### MISO GINGER RAMEN 21 \*VEGAN

homemade vegan noodles, vegan miso broth, wakame seaweed, sweet corn, soy protein, menma, cabbage, sesame, scallion, chili pepper

\*ASK YOUR SERVER ABOUT OUR MINI RAMEN!

## RAMEN TOPPINGS

extra noodles +4  
roasted chashu pork +6  
menma SEASONED BAMBOO SHOOTS +4  
nitamago SOFTBOILED SEASONED EGG +3  
homemade spicy sauce +2  
nori SEAWEED +2  
negi SCALLIONS +2

## DIPPING NOODLES

### ORIGINAL TSUKEMEN 24

chilled homemade whole wheat thick noodles, warm tokyo tonkotsu dipping broth, roasted cha-shu pork, egg, scallion, menma, nori seaweed, lemon, roasted sesame

### MAZEMEN NOODLES

### BAN BAN KINOKO \*VEGAN

warm homemade noodles, spicy vegan ban ban sauce and sukiyaki sauce. grilled mixed mushrooms, bean sprouts, scallion, cashew nuts, fried garlic

## SHAVED ICE

### ICHIGO 17

\*GLUTEN FREE

fresh strawberry, homemade strawberry syrup, tonchin honey cream sauce, mint

### MANGO 17

\*GLUTEN FREE

fresh mango, homemade mango syrup, tonchin cream sauce, mint

### MATCHA 18

\*GLUTEN FREE

matcha bar ceremonial grade matcha syrup, red bean tonchin honey cream sauce

## OTHER DESSERTS

### SOBA PANNA COTTA 14

\*GLUTEN FREE

kettl tea soba, andrews williamsburg honey, mint olive oil

### TOKYO BANANA 14

homemade banana pudding, coconut cream, extra ripe bruleed banana, shortbread, kinako

## DESSERT TOPPINGS

tonchin honey cream +4  
mango +3  
strawberry +3  
red bean +3

boiled cabbage +3  
clams +4  
side of rice +4  
lactaid +1