

いらっしゃいませ



# TRAD ROOM

Welcome to Trad Room  
our izakaya style dining invites you  
to relax, enjoy drinks, and indulge in cuisine  
that complements great company

カンパイ ♦ オツカレ

# COCKTAILS

PROUDLY SERVING JAPAN'S KURAMOTO CRACKED ARTISANAL ICE

S.S.S - 20

サーモンスキンサイドカー

"salmon skin sidecar"

salmon skin cognac, dry curacao, honey, lemon, bitters, scotch spritz, thyme



A5 - 20

A5 和牛オールドファッショன

A5 wagyu washed bourbon, almond, blue cheese, miso



Ichijiku Sazerac - 19

イチジクサゼラック

fig cognac, shochu, rye, goat cheese, demerara, bitters



Hii Cheese - 19

ハイ、チーズ

infused cane blend, cognac, camembert, coconut, mugicha, club soda, salted foam, fennel pollen



Fujiko Martini - 18

フジコ・マルティーニ

sweet potato horchata, coffee vodka, demerara syrup, bitters, coffee beans



Tradroom Martini - 18

トラッドルームマティーニ

shochu, sake, gin, yuzu liqueur, umami bitters, kinome



Hanayome - 18

花嫁

gin, del santo, raspberry, strawberry, lime, egg white, shiso



Koji Paloma - 18

こうじパロマ

infused agave blend, bergamot, lime, yuzu, rose, grapefruit soda



Kaki Toddy- 18

柿ホットトディ

spiced wine, persimmon, kokuto, honjozo sake, spiced rum, lemon



Snow Monkey- 18

ニホンザル

cane blend, milk, coffee, spices, orange, white chocolate



Pistachio Matcha Martini - 18

ピスタチオ抹茶マティーニ

pistachio vodka, matcha coconut shochu, velvet falernum, white chocolate



Espresso Martini - 19

エスプレッソマティーニ

tequila reposado, coffee liqueur, espresso, alma tepec, creme de cacao, chocolate bitters



Yuzu Swizz - 15

ユズ スイズ

green chartreuse, yuzu, pineapple



Melon Soda - 15

メロンソーダ

gin, shochu, bergamot liqueur, melon, cucumber, vanilla, calpico soda



Suika (non-alcholic) - 13

スイカ

giffard sirop, strawberry, cucumber, lime



Negroni? (non-alcholic) - 13

偽のネグローニ

pathfinder, ghia, giffard sirop, orange



Elderflower Tonic (non-alcholic) - 13

エルダーフラワートニック

giffard elderflower liqueur (non-alcholic), yuzu, lime, mint, shiso syrup, tonic



## HIGHBALLS

### Japanese Whisky Highball - 16

sato shiki whisky, club soda, kuramoto artisanal ice

### Yuzu Highball - 15

yuzu liqueur, club soda, kuramoto artisanal ice

### Umeshu Highball - 15

plum liqueur, club soda, kuramoto artisanal ice

### Orange Sansho Chu-Hi - 15

orange mezcal, orange sansho cordial, club soda, kuramoto artisanal ice

## BEER

### 'Sapporo' Hokkaido Lager Draft Beer - 6

### 'Logical Conclusion' IPA Draft Beer - 9

### 'Nodogoshi' Saltfields Canned Rice Lager - 12

## HONKAKU SHOCHU

### BARLEY (MUGI)

- Naka Naka - 15
- Ichiko Silhouette - 15
- Kohakuno Yokaichi - 15
- Sennen No Nemuri - 18
- Ichiko Kurobin - 20
- Mugon Shochu - 22
- Ichiko Special - 22
- Ichiko Frasco - 22

### RICE (KOME)

- King Fisher - 15
- Taragawa Awamori - 15
- Zuisen Awamori - 15
- Brooklyn Kura Kasutori - 20

### SWEET POTATO (IMO)

- Kura No Shikon - 15
- Kiroku - 15
- Heihachiro - 16
- Kura No Shikon - 16
- Daiyame - 16
- Wildcat - 16
- Tenshino Yuwaku - 22

### SUGAR CANE

- Jougo - 15
- Nankai Gold - 28

### LEES

- St. Georges Sake - 17
- Noguchi Sakekasu - 22

Shochu is Japan's other beloved spirit—lighter than whisky, smoother than sake, and meant for easy sipping. Distilled from ingredients like sweet potato, barley, or rice, it has a clean, gente flavor that pairs perfectly with food. Enjoy it straight, on the rocks, or mixed with a splash of soda or tea.

## SAKE 酒

### Kirinzan Classic Sake Cup clean - light - smooth

200 ML Cup 12

### Snow Angel Nigori Cup creamy - balanced - fruity

180 ML Cup 12

### Junmai 'Suigei Tokubetsu' Suigei Shuzo, Kouchi crisp - dry - umami

Carafe 20 Bottle 65

### Junmai 'Occidental' Brooklyn Kura hoppy - tropical - dry

Carafe 25 Bottle 75

### Kenbishi Kuromatsu Honjozo Sake earthy - rich - savory

Carafe 27 Bottle 75

### Kubota Suiju Daiginjo Nama, Niigata soft - elegant - floral

Carafe 32 Bottle 90

## WINE シャンパン

### SPARKLING

#### スパークリングワイン

Prosecco, Montelvini Tullia Brut Di Treviso  
Crisp - Floral - Refreshing

Glass 14 Bottle 65

Champagne, Andre Heucq, Blanc De Meunier NV  
Elegant - Nutty - Textured

Glass 22 Bottle 100

### WHITE

#### 白ワイン

Sancerre, Menetou - Salon 23'  
Bright - Citrus - Mineral

Glass 17 Bottle 75

Le Grand Blanc, Maison Stephan  
Herbal - Rich - Layered

Glass 19 Bottle 85

### SKIN CONTACT

#### オレンジワイン

Reisling, Sybille Kuntz, Trocken  
Dry - Crisp - Lively

Glass 18 Bottle 80

### ROSE

#### ロゼワイン

Getariako Txakolina 'Bixigu' 23'  
Savory - Fresh - Vibrant

Glass 17 Bottle 75

### RED

#### 赤ワイン

Azienda Agricola Davide Carbone, Colline Novaresi Vespolina 23'  
Spicy - Juicy - Bright

Glass 15 Bottle 65

Le Fontane Cerasuolo di Vittoria 22'  
Stone Fruit - Velvety - Balanced

Glass 19 Bottle 85

## NON - ALCOHOLICS

N.A Beer - Athletic Brewing Co. Run Wild IPA - 9

Three Spirit Sharp Non-Alcoholic Citrus Wine - 9



Saratoga Sparkling Water - 8

Saratoga Still Water - 7

Fresh Housemade Lemonade - 7

Fresh Squeezed Orange Juice - 5

Iced Green Tea - 6

Bottled Coke - 6

Bottled Diet Coke - 6

Bottled Sprite - 6

Calpico Soda - 5



Cranberry Juice - 5

Pineapple Juice - 5

## TEA

kettl

Bringing the Heart of Japan's Tea Fields to Your Cup  
Served by the Pot

Sencha Green - 7

vibrant spring-picked green tea from Fukuoka, Japan,  
bursting with freshness and deep umami.

Hojicha - 7

gently roasted Japanese classic with notes of toasted hazelnut  
and caramelized sugar, naturally low in caffeine.

Japanese Black Tea - 7

smooth and uplifting wakoucha tea from Kumamoto, Japan,  
with layered sweetness and citrus brightness

Herbal Tea - 7

choice of mint or chamomile

London Fog - 7

served by the cup - earl grey tea, vanilla, steamed milk



## COFFEE

Espresso - 5

Americano (hot or iced) - 6

Cortado (hot or iced) - 6

Latte (hot or iced) - 6

\*Seasonal\* Maple Latte - 7

Cappuccino (hot or iced) - 6

Matcha Latte (hot or iced) - 6

Dona Chai Latte (hot or iced) - 6

Hot Chocolate (made with cinnamon) - 6

CHOICE OF: OAT or WHOLE MILK

## SIGNATURE ROLLS

AVAILABLE EVERYDAY FROM OPEN - CLOSE

### Ginza Gold - 25

lobster, foie gras, maitake, avocado, chives, lemon zest, bubu arare

### Wagyu Sushi - 23

wagyu beef, japanese eggplant, mushroom, ponzu, chive, eel sauce, crispy shallots

### Soft Shell Crab Roll - 23

soft shell crab, cucumber, avocado, cilantro, spicy den miso, serrano pepper

### (GF) Premium California Roll - 23

snow crab, salmon, avocado, kewpie mayo, karaage mayo

### (GF) Spicy Lobster Roll - 23

lobster, cucumber, avocado, cilantro, serrano pepper

### (GF) Rainbow Roll - 22

real crab california roll topped with salmon, tuna, and yellowtail

### Shachihoko Tempura Roll - 20

shrimp tempura, raw salmon, seared salmon, tempura flakes, kewpie mayo, eel sauce

### Dragon Roll - 17

eel, cucumber, avocado, eel sauce

## SUSHI PLATTERS

### Signature Gold Platter - 100

1 ginza roll, 1 soft shell crab roll, 1 premium california roll, 1 spicy lobster roll, 1 rainbow roll

### Special Trad Roll Platter - 75

1 rainbow real crab roll, 1 dragon roll, 1 shachihoko roll, 1 crispy spicy tuna, 1 vegetarian roll

### Best Trad Rolls Platter - 65

2 spicy tuna roll, 2 salmon roll, 2 truffle avocado roll, 2 shrimp tempura roll

### (V) Vegetarian Rolls Platter - 60

2 spicy mushroom rolls, 2 avocado rolls,  
2 cucumber rolls, 2 ume cucumber rolls

## TRADROOM ROLLS

REQUEST A SUSHI ROLL OR HAND ROLL

### Cucumber Roll - 7

Spicy Mushroom Roll - 8

Avocado Roll - 9

Salmon Roll - 9

Salmon Avocado - 10

Spicy Salmon Roll - 9

Spicy Salmon Avocado Roll - 10

Tamago Egg Roll - 9

Truffle Avocado Roll - 10

Eel Roll - 10

Eel Avocado Roll - 11

Eel Cucumber Roll - 11

Shrimp Tempura Roll - 10

Spicy Shrimp Tempura Roll - 10

Tuna Roll - 10

Tuna Avocado Roll - 11

Spicy Tuna Roll - 10

Spicy Tuna Avocado Roll - 11

Real Crab California Roll - 11

Scallop Roll - 11

Spicy Scallop Roll - 11

Yellowtail Scallion Roll - 11

add cucumber to any roll 1  
add avocado to any roll 1

### Ume Cucumber Roll - 8

pickled japanese plum

### Vegetarian Roll - 11

spicy shiitake mushroom, avocado, cucumber

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

# DINNER

AVAILABLE EVERYDAY FROM 4PM - CLOSE

(V, GF) Edamame with Sea Salt - 7

Shigoku Oysters (WA) - 24 (1/2 dozen) / 45 (dozen)

(V) Cucumber Salad - 9

chili oil, black sesame dressing, deep fried shallots

(GF) Miso Caesar Salad - 12

baby gem lettuce, miso dressing, radicchio, tarragon, furikake, bonito flakes, parmesan cheese

add seared salmon - 7.50

add flame broiled tuna - 8

(V) Mushroom Salad - 18

warm salad with maitake and hon shimeji mushrooms, kale, crispy shallots, scallions, dried tomato, sesame ponzu dressing

add seared salmon - 7.50

add flame broiled tuna - 8

Fried Brussels Sprout (Vegetarian Option Available) - 14

okonomiyaki sauce, kewpie mayo, seaweed, bonito flakes

Crispy Spicy Tuna - 16

tuna, crispy rice, black garlic aioli, serrano pepper

Crispy Spicy Salmon - 16

salmon, crispy rice, black garlic aioli, serrano pepper

Karaage Chicken - 16

fried marinated dark chicken, yuzu chili mayo dipping sauce

Nanban Chicken - 16

marinated dark chicken in a sweet and sour sauce , tartar dipping sauce

(V, GF) Eggplant Dengaku - 16

japanese eggplant, den miso sauce, sesame, scallions

Soft Shell Bao Bun - 17

tempura fried soft shell crab, furikake, tartar sauce, rayu cilantro, serrano pepper

Drunken Shrimp - 18

marinated in shochu, yuzu kosho, tamari soy sauce, garlic, sake, and butter

3 Fish Crudo - 20

salmon, tuna, yellowtail, ponzu, wasabi oil, scallions

(V, GF) Roasted Cauliflower - 22  
spicy miso cauliflower wedges, fennel, herbs

Seared Salmon Bowl - 22  
sushi rice, nori flakes, sesame seed, wasabi, ginger  
add ikura - 8

Wagyu Beef Burger - 21

cheddar cheese, caramelized onions, tomato, black garlic mayo, brioche bun, yuzu kosher pickle  
add fries or salad - 5

Miso Black Cod - 25

miso cod, cauliflower puree, mixed herbs, lemon zest

(GF) Chirashi Bowl - 30

scallop, tuna, salmon, yellowtail, cucumber, tamago, salmon roe over sushi rice with sesame seed

Sashimi Moriawase - 32

2pc salmon, 2pc marinated tuna, 2pc yellowtail, 2pc scallop

(GF) American Wagyu Steak - 34

peppercorn sauce, sauteed maitake, chives  
add fries or salad - 5

(V) Miso Soup - 4

fried tofu, scallion, vegan dashi

Kimchi - 4

(GF) Sushi Rice - 5

(V) Furikake Fries - 7

## RICE & NOODLES

Dan Dan Ramen - 21

bok choy, shiitake mushroom, chili oil, spicy vegetable broth

add tofu (vegan) - 1

add chasu pork belly - 4

add wagyu beef - 9

add ramen egg - 3

Spicy Lamb Ramen - 26

spicy sesame mushroom broth, bok choy, shiitake mushrooms, chili oil

add ramen egg - 3

Wagyu Ramen - 28

rich chicken broth, wagyu strip loin, egg, black truffle paste, lime, lemon zest, chives, sansho pepper

add ramen egg - 3

Kinoko Claypot Rice

comfort in a bowl — earthy Japanese mushrooms layered over fluffy rice  
truffle yuzu sauce, bubu arare, kizami nori, soft boiled egg

Wagyu Rice Claypot - 33

Seared Salmon & Ikura Claypot - 33

Kinoko Rice Claypot - 24

# LUNCH

AVAILABLE EVERYDAY FROM 12 - 4PM

(V, GF) Edamame with Sea Salt - 7

Shigoku Oysters (WA) - 24 (1/2 dozen) / 45 (dozen)

(V, GF) Cucumber Salad - 9

chili oil, black sesame dressing, deep fried shallots

Miso Caesar Salad - 12

baby gem lettuce, miso dressing, radicchio, tarragon, furikake, bonito flakes, parmesan cheese

add seared salmon - 7.50

add flame broiled tuna - 8

(V) Mushroom Salad - 18

warm salad with maitake and hon shimeji mushrooms, kale, crispy shallots, scallions, dried tomato, sesame ponzu dressing

add seared salmon - 7.50

add flame broiled tuna - 8

Fried Brussels Sprout (Vegetarian Option Available) - 14

okonomiyaki sauce, kewpie mayo, seaweed, bonito flakes

Crispy Spicy Tuna - 16

tuna, crispy rice, black garlic aioli, serrano pepper

Crispy Spicy Salmon - 16

salmon, crispy rice, black garlic aioli, serrano pepper

Karaage Chicken - 16

fried marinated dark chicken, yuzu chili mayo dipping sauce

Nanban Chicken - 16

marinated dark chicken in a sweet and sour sauce , tartar dipping sauce

Miso Black Cod - 25

miso cod, cauliflower puree, mixed herbs, lemon zest

3 Fish Crudo - 20

salmon, tuna, yellowtail, ponzu, wasabi oil, scallions

(GF) Tuna Poke Bowl - 17

home made poke sauce, avocado, nori seaweed, sushi rice **add ikura - 8**

(GF) Spicy Salmon Bowl - 17

faroe island salmon, spicy mayo, sushi rice, sesame seed **add ikura - 8**

(GF) Spicy Tuna Bowl - 17

tuna, spicy mayo, sushi rice, sesame seed **add ikura - 8**

(GF) Salmon Tuna Avocado Bowl - 18

seared salmon, marinated tuna, avocado, sushi rice **add ikura - 8**

Wagyu Beef Burger - 21

cheddar cheese, caramelized onions, tomato, black garlic mayo, brioche bun, yuzu kosher pickle  
**add fries or salad - 5**

Garlic "Umadare" Fried Chicken Sandwich - 20

cabbage slaw, pickles, yuzu kosho aioli on brioche bun, yuzu kosher pickle  
**add fries or salad - 5**

Seared Salmon Bowl - 22

sushi rice, nori flakes, sesame seed, wasabi, ginger **add ikura - 8**

Sashimi Moriawase - 32

2pc salmon, 2pc marinated tuna, 2pc yellowtail, 2pc scallop

(GF) Chirashi Bowl - 30

scallop, tuna, salmon, yellowtail, cucumber, tamago, salmon roe over sushi rice with sesame seed

Dan Dan Ramen - 21

bok choy, shiitake mushroom, chili oil, spicy vegetable broth

**add tofu (vegan) - 1**

**add chasu pork belly - 4**

**add wagyu beef - 9**

**add ramen egg - 3**

Tokyo Shoyu Ramen - 21

traditional savory chicken broth with pork, scallions, and sesame

**add soft boiled egg - 3**

(V) Miso Soup - 4

fried tofu, scallion, vegan dashi

**Kimchi - 4**

(GF) Sushi Rice - 5

(V) Furikake Fries - 7

# BRUNCH

AVAILABLE SATURDAY & SUNDAY FROM 11AM - 3PM

**Mixed Berry Fruit Waffle - 16**  
lime ricotta, berries, maple syrup  
add ice cream 3

**Koji Fried Chicken and Waffle - 20**  
rayu maple, smoked paprika

**Bacon, Egg, & Cheese Sandwich - 17**  
a twist on a classic BEC, munster cheese, lettuce, tomato, spicy miso ketchup

**Wagyu Omurice and Fluffy Eggs - 24**  
savory mushroom fried rice under silky egg and demi glace sauce

**Wagyu Steak Frites and Fluffy Nori Omelet - 34**  
green peppercorn sauce, parsley, french fries

**Shigoku Oysters (WA) - 24 (1/2 dozen) / 45 (dozen)**

**(V) Cucumber Salad - 9**  
chili oil, black sesame dressing, deep fried shallots

**Miso Ceasar Salad - 12**  
baby gem lettuce, miso dressing, radicchio, tarragon, furikake, bonito flakes, parmesan cheese  
add seared salmon - 7.50  
add flame broiled tuna - 8

**(V) Mushroom Salad - 18**  
warm salad with maitake and hon shimeji mushrooms, kale, crispy shallots, scallions, dried tomato, sesame ponzu dressing  
add seared salmon - 7.50  
add flame broiled tuna - 8

**Fried Brussels Sprout (Vegetarian Option Available) - 14**  
okonomiyaki sauce, kewpie mayo, seaweed, bonito flakes

**Crispy Spicy Tuna - 16**  
tuna, crispy rice, black garlic aioli, serrano pepper

**Crispy Spicy Salmon - 16**  
salmon, crispy rice, black garlic aioli, serrano pepper

**Karaage Chicken - 16**  
fried marinated dark chicken, yuzu chili mayo dipping sauce

**Nanban Chicken - 16**  
marinated dark chicken in a sweet and sour sauce, tartar dipping sauce

**(V, GF) Edamame with Sea Salt - 7**

**3 Fish Crudo - 20**  
salmon, tuna, yellowtail, ponzu, wasabi oil, scallions

**(GF) Tuna Poke Bowl - 17**  
home made poke sauce, avocado, nori seaweed, sushi rice add ikura - 8

**(GF) Spicy Salmon Bowl - 17**  
faroe island salmon, spicy mayo, sushi rice, sesame seed add ikura - 8

**(GF) Spicy Tuna Bowl - 17**  
tuna, spicy mayo, sushi rice, sesame seed add ikura - 8

**(GF) Salmon Tuna Avocado Bowl - 18**  
seared salmon, marinated tuna, avocado, sushi rice add ikura - 8

**Garlic "Umadare" Fried Chicken Sandwich - 20**  
cabbage slaw, pickles, yuzu kosho aioli on brioche bun, yuzu kosher pickle  
add fries or salad 5

**Wagyu Beef Burger - 21**  
cheddar cheese, caramelized onions, tomato, black garlic mayo, brioche bun, yuzu kosher pickle  
add fries or salad 5

**Seared Salmon Bowl - 22**  
sushi rice, nori flakes, sesame seed, wasabi, ginger add ikura - 8

**Sashimi Moriawase - 32**  
2pc salmon, 2pc marinated tuna, 2pc yellowtail, 2pc scallop

**(GF) Chirashi Bowl - 30**  
scallop, tuna, salmon, yellowtail, cucumber, tamago, salmon roe, sushi rice, sesame seed

**Dan Dan Ramen - 21**  
bok choy, shiitake mushroom, chili oil, spicy vegetable broth  
add tofu (vegan) - 1  
add chasu pork belly - 4  
add wagyu beef - 9  
add ramen egg - 3

**Tokyo Shoyu Ramen - 21**  
traditional savory chicken broth with pork, scallions, and sesame  
add soft boiled egg - 3

**(V) Miso Soup - 4**  
fried tofu, scallion, vegan dashi  
**Kimchi - 4**  
**(GF) Sushi Rice - 5**  
**(V) Furikake Fries - 7**

## DESSERTS

AVAILABLE EVERYDAY FROM OPEN - CLOSE

### Kokuto Cheesecake - 16

housemade japanese molasses cheesecake served with black sesame ice cream

### Matcha Custard Pie - 13

four & twenty blackbirds matcha pie with a rich smooth green tea custard made with ippodo matcha imported from japan

### Chocoball - 11

rich and nutty dream: creamy vanilla at the center, rolled in crunchy hazelnuts, wrapped in silky chocolate gelato, and finished with a dusting of cocoa

### Okinawan Sweet Potato - 8

sweet japanese purple potato topped with bruleed lime ricotta

## SCOOPS

Yuzu Sherbet - 6.50

Vanilla Bean Ice Cream - 6.50

Black Sesame Ice Cream - 6.50

Matcha Ice Cream - 6.50

Azuki Red Bean Ice Cream - 6.50

(V) Seasonal Sorbet - 6.50

## COCKTAILS

Espresso Martini - 19

Fujiko Martini - 18

Pisatchio Matcha Martini - 18

Snow Monkey - 18

We proudly source our ingredients both locally and from Japan, supporting independent growers and small businesses every step of the way



Shigoku Oysters	Taylor Shellfish Farms in Washington
Artisanal Cracked Ice	Kuramoto Ice in Kanazawa, Japan
Japanese Milk Bread	Tom Cat Bakery, Brooklyn NY
Nanatsuboshi Rice	Hokkaido, Japan
Salmon	Faro Island in Denmark
Fish	Yama Seafood in New Jersey
American Wagyu	Imperial American Wagyu
Fine Japanese Tea	Kettl in Fukuoka, Japan
Local Sake & Shochu	Brooklyn Kura in Brooklyn, NY
'NODOGOSHI' Beer	Saltfield's Brewery in Brooklyn, NY
Orion Beer	Okinawa, Japan
Seasonal Sorbets	Il Laboratorio Del Gelato in NY, NY
Matcha Pie	Four & Twenty BlackBirds in Brooklyn, NY
Matcha & Chai Tea	Dona in Brooklyn, NY
Coffee Beans	Ioannis in Brooklyn, NY

TRAD ♦ ROOM



ありがとう