

TOKYO
NOIR ✦
C O C K T A I L B A R

Vol.1 - 2025

WELCOME TO TOKYO NOIR

At Tokyo Noir, we embrace the artistry of Japanese cocktails—rooted in tradition yet always evolving. Japan's cocktail culture values precision, balance, and a deep appreciation for detail, and we bring that philosophy to every drink.

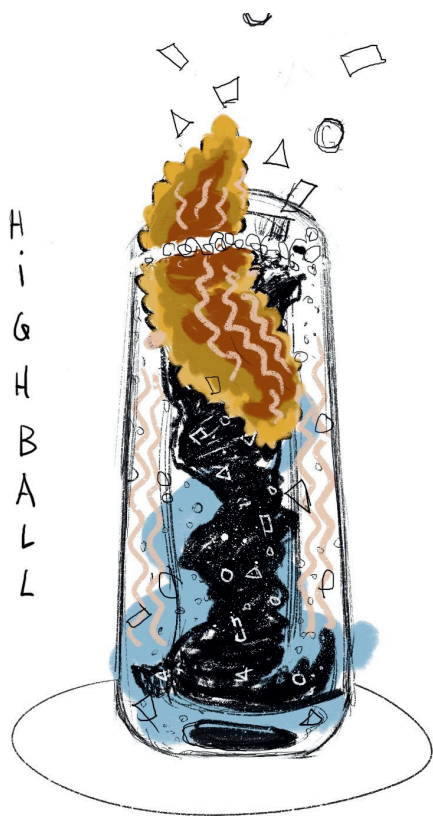
We curate Japanese spirits—whisky with layers of oak and smoke, earthy shochu, botanical-rich gin, and delicate umeshu—paired with bright yuzu, aromatic shiso, and Okinawan rock sugar to enhance their natural character.

Even the ice is part of the experience. We use the purest crystal-clear blocks from Kanazawa, designed to melt slowly and preserve each sip's integrity. Our bartenders meticulously shape each piece into perfect spheres and faceted diamonds, ensuring both function and beauty in every glass.

Our cocktails are crafted with intention, using techniques like the hard shake—a precise, rhythmic motion that aerates the drink for an impossibly smooth texture. More than a shake, it's a practice refined over generations.

Tokyo Noir reflects the spirit of its namesake—elegant yet unpretentious, intimate yet vibrant. Whether you're here for a quiet drink or a night of discovery, we invite you to experience Japanese cocktail culture, one thoughtful pour at a time.

HIGHBALL



JAPANESE HIGH BALL

NIKKA DAYS - GRAPEFRUIT TWIST 13

MEZCAL HIGH BALL

AMARAS ESPADIN - LIME TWIST 12

PEATED HIGH BALL

ARDBEG 10 YEARS - LEMON TWIST 14

ASTRO BOY

HAKU VODKA

DAIYAMA 40 SHOCHU

BERGAMONT

CALPICO

LEMON

17

A
S
T
R
O

B
O
Y



CITRUS
REFRESHING
SMOOTH

KAIJU

COR COR OKINAWAN RUM

MIDORI

CREME ANGLAISE

YUZU

16



k a i j u

FRUITY
VIBRANT
RICH

OKINAWA GIMLET

SHIKUWASA CITRUS

OKA VODKA

KI NO BI GIN

HOUSEMADE BITTERS

17



OKINAWA

GIMLET

LIGHT
SOUR
REFRESHING

YUZU STRAWBERRY

AMARAS MEZCAL

JAPANESE RUM

YUZU

STRAWBERRY

WHEY

16



YUZU

STRAWBERRY

SMOKY
BRIGHT
SOUR

DRUNKEN TIGER

TOKI WHISKY

UMESHU

JAPANESE CUCUMBER

KOREAN RED PEPPER

RHUBARB

AMARO

17



DRUNKEN

TIGER

HERBAL
BRIGHT
CRISP

JUICE THEORY
PURO POTRO BLANCO
UMESHU
WATERMELON
AMARO
FERMENTED TOMATO
19



JUICE THEORY

VIBRANT
DEEP
SAVORY

STAY WITH ME

NIKKA GIN

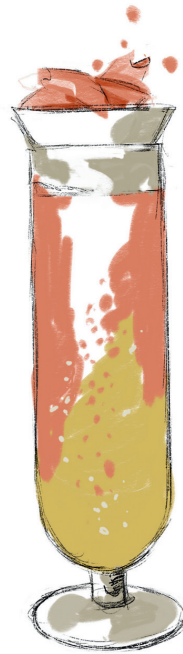
GINGER

CARROT

BLOOD ORANGE

WHEY

19



STAY WITH

ME

PEPPERY
COMPLEX
ZESTY

MONOCHROME

KI NO BI GIN

EMPIRICAL PLUM

DAIGINJO SAKE

BLANC VERMOUTH

MATSUTAKE ESSENCE

18



STRONG
REFINED
STIMULATING

NUTORIOUS

ROKU GIN
AMARAS MEZCAL
VERMOUTH
WALNUT
HOJICHA AMARO
16



"NUTORIOUS"

SMOKY
BITTER
COMPLEX

HIBIKI OLD FASHIONED

HIBIKI
OKINAWAN ROCK SUGAR
HOUSEMADE NORI BITTERS
LEMON TWIST
22



LAYERED
BITTER
STRONG

TRUFFLE FASHIONED

YOICHI

TRUFFLE

OKINAWAN ROCK SUGAR

HOUSEMADE BITTERS

29



AROMATIC
RICH
SOPHISTICATED

FIRST LOVE

DAIYAMA 25 SHOCHU

GUAVA

CALICO MILK

MAKKOLI WHIPPED CREAM

GRAPEFRUIT

22



FIRST LOVE KARIGORI

TROPICAL
VIBRANT
REFRESHING

I Z A K A Y A M E N U

Tsumami Appetizer - おつまみ

CHARRED EDAMAME

Garlic soy - Chili Arbor - Lime

7

TSUMAMI PLATE*

Yuzu Olives - Pork Head Cheese - Japones Peanut - Tuna patè
Tako Wasa - Briote Crostinis

18

OYSTERS ON HALF SHELL (3)

Dashi Yuzu Mignonette - Shallot

9

OKONOMI CORN DOGS (2)

Okonomiyaki Sauce - Kewpie Mayo - Bonito Flake - Serrano

7

BUTA BAO BUN (2)

Pork - Cabbage - cucumber - Kewpie Mayo - Mustard

12

WASABI FRIES

Wasabi Dusted Fries - Wasabi Aioli

6

DEVILED EGG (3)

Miso - Red Yuzukosho - Pickled Red Onion

6

NAGOYA WINGS (2)

Teriyaki - White Pepper - Sesame

8

WAGYU SKIRT

Yakiniku Sauce - Kizami Wasabi

15

GRILLED SQUID

Sweet Soy - Shichimi Pepper Mayo

8

CORN

Butter Soy - Togarashi - Cojita Crisp

5

Sashimi Crudo - 刺身

BLUE FIN TOSTADA*

Burnt Black Sauce - Lemon - Garlic Oil - Cucumber - Radish

18

SALMON CRUDO*

Salmon - Sesame - Scallion - Jalapeno - Soy Dressing

15

Temaki Sushi -手巻き鮓

SPICY TUNA*

Chopped Blue Fin - Avocado - Cucumber - Salsa Macha Ponzu - Serrano

5

SALMON TATAKI*

Seared Salmon - Avocado - Jalapeno - Crispy Onion

5

DRAGON

Unagi Fresh Water Eel - Avocado - Cucumber - Sesame

5

HOT CALI

Baked Snow Crab - Avocado - Sweet Soy -Tempura Flake

6



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

W H I S K Y L I S T

SUNTORY

HIBIKI HARMONY	20
HIBIKI 12YR	150
HIBIKI 30YR	750 - 1 OZ
HAKUSHU 12YR	40
HAKUSHU 18YR	130
YAMAZAKI DISTILLER'S RESERVE	20
YAMAZAKI 12YR	40
YAMAZAKI GOLDEN PROMISE '24	90
YAMAZAKI ISLAY PEATED '24	90
YAMAZAKI 18YR	130
YAMAZAKI MIZUNARA '24 18YR	250
YAMAZAKI 25YR	700 - 1 OZ

NIKKA

COFFEY GRAIN	16
COFFEY MALT	17
FROM THE BARREL	25
TAKETSURU	20
MIYAGIKYO	20
YOICHI	20
YOICHI 10YR	45
THE NIKKA NINE DECADES	300 - 1 OZ

W H I S K Y L I S T

CHICHIBU

ICHIRO MALT & GRAIN	22
ICHIRO WORLD	37
ICHIRO MALT US EDITION 2022	100
ICHIRO MALT US EDITION 2023	100
ICHIRO MALT US EDITION 2024	75
ON THE WAY FLOOR	70
ICHIRO MALT “FOUND CASK” #7634	150
ICHIRO MALT “TOMODACHI” #12507	150
ICHIRO MALT “CROW” CASK #7180	200

MARS

IWAI	13
IWAI 45	16
IWAI SAKURA	16
IWAI SHERRY CASK	16
LUCKY CAT “MAY & LUNA”	35
KOMAGATAKE "SARAHEBI" SINGLE CASK	95
TSUNUKI "MINOKEDACHI" SINGLE CASK	95
Y.A.“NOBUSUMA” DOUBLE CASK	95

AKASHI

AKASHI BLEND	15
AKASHI UME	12
AKASHI GOJU SHERRY CASK	30