

TOKYO NOIR

WINTER 2025
¥1200



COCKTAIL CULTURE · ART · NIGHTLIFE

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.

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.

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.

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.

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

OYSTERS ON HALF SHELL (3)

Dashi Yuzu Mignonette - Shallot

9

CORN

Butter Soy - Togarashi - Cojita Crisp

5

YUZU OLIVES

Yuzu - Sesame - Olives

5

OKONOMI CORN DOGS (2)

Okonomiyaki Sauce - Kewpie Mayo - Bonito Flake - Serrano

7

BUTA BAO BUN (2)

Pork - Cabbage - Cucumber - Kewpie Mayo - Mustard

14

WASABI FRIES

Wasabi Dusted Fries - Wasabi Aioli

7

DEVILED EGG (3)

Miso - Red Yuzukosho - Pickled Red Onion

6

NAGOYA WINGS (4)

Teriyaki - White Pepper - Sesame

9

WAGYU SKIRT

Yakiniku Sauce - Kizami Wasabi

15

CRISPY RICE (4)

Spicy Tuna - Soy Garlic Butter - Eel Sauce - Chive

14



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

HAMACHI SASHIMI*

Yellowtail - Yuzu - Serrano - Radish - Soy Dressing

17

Maki Rolls - 巻き寿司

YUZU*

Yellowtail - Spicy Tuna - Jalapeño - Avocado - Cucumber - Yuzu Aioli

18

WAGYU ROLL*

Snow Crab - Cucumber - Avocado - Seared Wagyu - Yakiniku sauce - Yuzukosho - Sesame - Chive

23

DRAGON

Unagi Eel - Shrimp Tempura - Avocado - Eel sauce - Sesame Seeds - Crispy Onion - Togarashi

18

SALMON TRUFFLE*

Salmon - Snow Crab - Cucumber - Avocado - Chives - Shaved Truffles - Truffle Ponzu Sauce

20

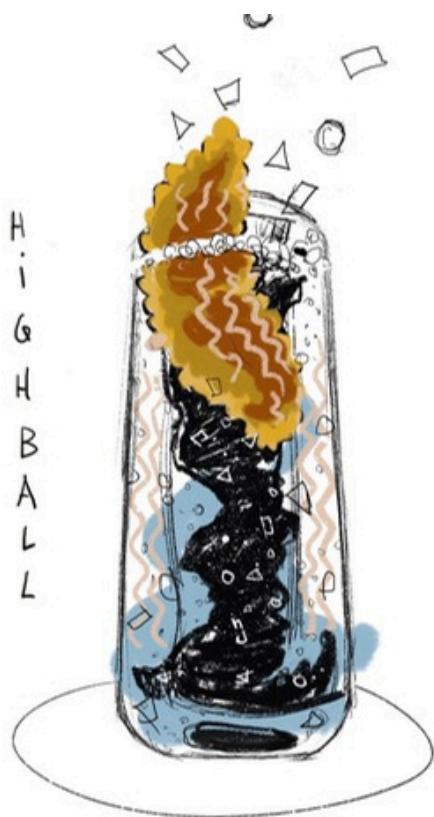
BAKED CRAB

Snow Crab - Soy Paper - Avocado - Chili Crisp

19

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

HIGHBALL



JAPANESE HIGH BALL

NIKKA DAYS - GRAPEFRUIT TWIST 13

MEZCAL HIGH BALL

MEZCAL - ORANGE TWIST 12

PEATED HIGH BALL

ARDBEG 10 YEARS - LEMON TWIST 14

ASTRO BOY

HAKU VODKA

DAIYAME 40 SHOCHU

BERGAMONT

CALPICO

LEMON

17

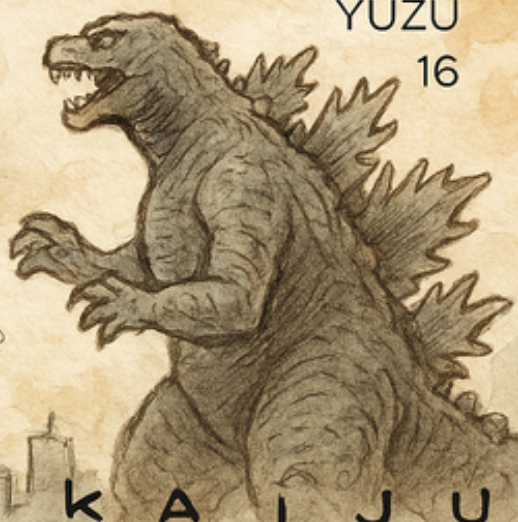
A
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B
O
Y



CITRUS
REFRESHING
SMOOTH



KAIJU
OKINAWAN RUM
MIDORI
CREME ANGLAISE
YUZU
16



K A I J U

FRUITY
VIBRANT
RICH

OKINAWA GIMLET

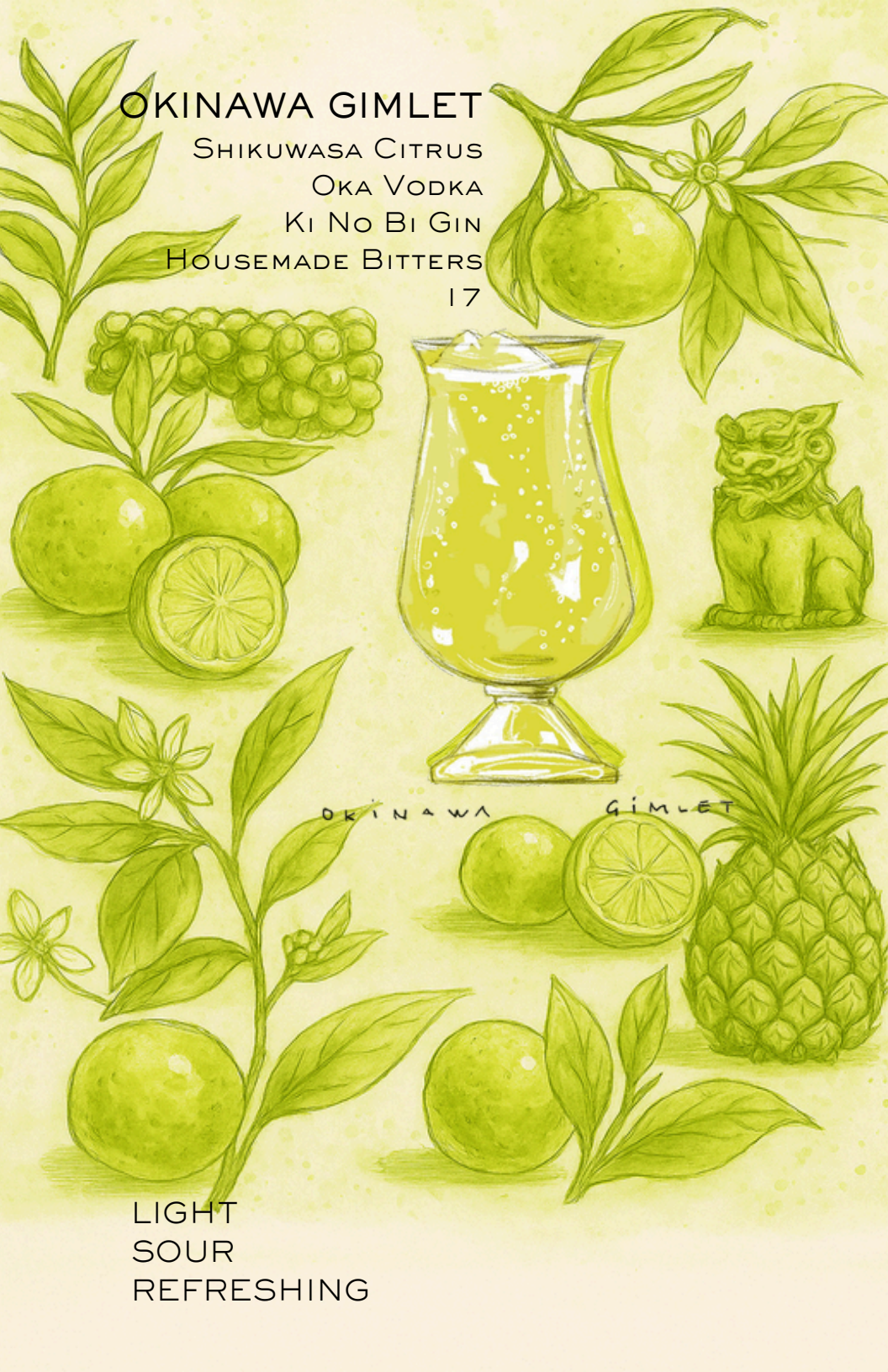
SHIKUWASA CITRUS

OKA VODKA

KI NO BI GIN

HOUSEMADE BITTERS

17



OKINAWA

GIMLET

LIGHT
SOUR
REFRESHING



YUZU STRAWBERRY

MEZCAL

JAPANESE RUM

YUZU

STRAWBERRY

WHEY

18

YUZU

STRAWBERRY

SMOKY
BRIGHT
SOUR

GREEN TEA HIGH

JAPANESE WHISKY

GREEN TEA

HONEY

GINSENG

15



green tea high

LIGHT
EARTHY
REFRESHING

歌舞伎町



UMAMI
REFRESHING
COMPLEX

YARI MANGO

YARI MANGO
TEQUILA
TOMATO GIN
MANGO CORDIAL
SUDACHI
FERMENTED TOMATO
18

IT G MA
OKA YUZU VODKA
RUM
WHITE KIMCHI
ASIAN PEAR CORDIAL
LILET BLANC
AROMATIC BITTERS
17



BRIGHT
CRISP
TART

IT G MA

JUICE THEORY

TEQUILA

UMESHU

WATERMELON

AMARO

FERMENTED TOMATO

19



JUICE THEORY

VIBRANT
DEEP
SAVORY

NUTTY BY NATURE

JAPANESE WHISKY

CHEST NUT

BISCOTTI LIQUER

SEASONAL AMARO

EGG WHITES

BITTERS

18



Nutty
BY
Nature

CREAMY
TOASTY
NUTTY

CLARIFIED MUD SLIDE

RUM

COFFEE

CHOCOLATE

AMARO OROPA ERBE ALPINE

WHEY

17



DESSERT
CHOCOLATE
SWEET

KYOTO DRIP

TOKI WHISKY

KYOTO DRIP COFFEE

OKINAWAN ROCK SUGAR

NORI BITTERS

WHIPPED HEAVY CREAM

NORI SALT

18



CREAMY
FRUITY
COCOA

KYOTO DRIP

CHAWANMUSHI FLIP

SHOCHU

JIDORI EGG

MITSUBA SYRUP

MUSHROOM DASHI

19



CHAWANMUSHII FLIP

CUSTARD
UMAMI
DELICATE

INITIAL B

BOURBON

WHITE MISO

CAMPARI

SWEET JAPANESE VERMOUTH

BANANA

CASTELLA CAKE

19



initial b

BRIGHT
DRY
BITTER

MONOCHROME
KI NO BI GIN
EMPIRICAL PLUM
DAIGINJO SAKE
BLANC VERMOUTH
MATSUTAKE ESSENCE
18



M O N O C H R O M E

STRONG
REFINED
STIMULATING

ICHIRO'S OLD FASHIONED
ICHIRO'S MALT & GRAIN 111 PROOF
HOUSE MADE MUSHROOM BARLEY BITTER
OKINAWAN ROCK SUGAR
ORANGE TWIST
18



Ichiro's Old Fashioned

STRONG
BRIGHT
BAKING SPICE

HIBIKI OLD FASHIONED

HIBIKI
OKINAWAN ROCK SUGAR
HOUSEMADE NORI BITTERS
LEMON TWIST
HAND CARVED ICE²²



HIBIKI OLD FASHIONED

LAYERED
BITTER
STRONG

TRUFFLE FASHIONED

YOICHI

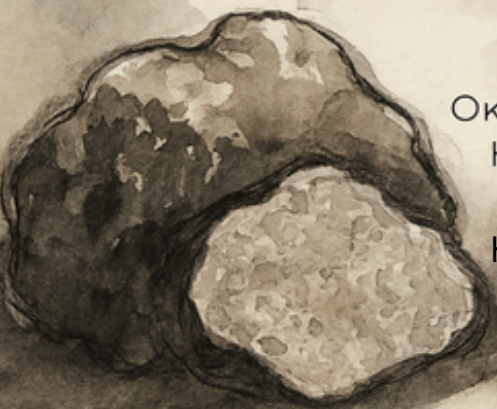
TRUFFLE

OKINAWAN ROCK SUGAR

HOUSEMADE BITTERS

29

HAND CARVED ICE



TRUFFLE

FASHIONED

AROMATIC
RICH
SOPHISTICATED

FAR EAST M&M GUMMIES

MIDORI

YUZU

MING RIVER

GIN

12



FRUITY
CITRUS
VIBRANT

FIRST LOVE

DAIYAME SHOCHU

GUAVA

CALPICO MILK

GRAPEFRUIT

MAKGEOLLI WHIPPED CREAM

22



TROPICAL
VIBRANT
REFRESHING

FIRST LOVE
KAKIGORI

UBE COLADA

DAIYAME SHOCHU

UBE

COCONUT

PINEAPPLE

MAKGEOLLI WHIPPED CREAM

22



Ube Colada

EXOTIC
CREAMY
BRIGHT

FREAK ON A LEASH

AMAZAKE ZERO PROOF

SHISO

YUZU

BLOOD ORANGE

14



FREAK ON A LEASH

NON ALCOHOLIC

CITRUS
REFRESHING
BRIGHT

STRAWBERRY HIGHBALL
SEEDLIP GARDEN 108 ZERO PROOF
JAPANESE WHITE STRAWBERRY
MATCHA
14



STRAWBERRY
HIGHBALL
NON ALCOHOLIC

CRISP
FRUITY
EARTHY

NUTHIN BUT A “T” THANG
ITALIAN STYLE ZERO PROOF AMARO
RIESLING ZERO PROOF
LAPSANG TEA
GRAPEFRUIT TWIST
14



NUTHIN BUT A
‘T’ THANG

NON ALCOHOLIC

DRY
BITTER
SMOKY
