

# THE BAR AT HOTEL KABUKI

## BAR BITES

**EDAMAME • \$8**  
szechuan peppercorns, sesame seeds, ginger

**SHISHITO PEPPERS • \$10**  
avocado crema, serrano peppers

**HOUSE-CUT FRIES • \$10**  
yams, russet potatoes, spicy kewpie

**FRIED TOFU • \$15**  
pan-fried tofu, carrots, edamame, ginger, snow peas, dashi, soy sauce

**SOBA NOODLE SALAD • \$15**  
red cabbage, sweet peas, carrots, cucumber, shiso, dashi-soy dressing

**SPICY HAMACHI • \$17**  
raw yellowtail, red onions, shiso, radish, daikon, green onions, taro chips

**KARAAGE CHICKEN • \$14**  
fried chicken thighs, soy, ginger, spicy kewpie

**CHICKEN KATSU SLIDERS • \$15**  
hawaiian roll, katsu sauce, house pickles

**AKAUSHI KOBE BEEF BURGER • \$19**  
half-pound of akaushi kobe beef, brioche bun, cheddar cheese, pickles, onions, lettuce, tomato

*ADD A SIDE TO YOUR BURGER:  
house-cut fries or shishito peppers \$5*

## BEVERAGES

### COCKTAILS • \$13

**NATSU SODA**  
vodka, sake, watermelon, soda water

**THE CLASSIC**  
suntory toki japanese whisky, soda water

**DARK & FOGGY**  
dark rum, ginger beer, lime

**TEQUILA GF**  
tequila, grapefruit, grapefruit soda

**OLD FASHIONED**  
bourbon, bitters, orange peel

**KABUKI STANDARD**  
gin, cucumber, mint, lime

### DRAFT BEER

**KIRIN ICHIBAN**  
Japanese Lager | 14oz ·  
5% abv · \$8

**ASAHI SUPER DRY**  
Japanese Lager | 14oz ·  
5% abv · \$9

**HITACHINO WHITE NEST**  
Witbier | 8oz ·  
5.5% abv · \$13

**HITACHINO IPA**  
IPA | 8oz ·  
4.5% abv · \$13

### BOTTLED BEER

**ORION**  
Japanese Lager |  
4.7% abv · \$7

**SAPPORO**  
American Pale Lager |  
4.9% abv · \$8

**ECHIGO STOUT**  
English Stout |  
7% abv · \$10

**OZENO YUKIDOKE**  
IPA | 5.5% abv · \$12

### RED WINE

**TANGLEY OAKS**  
Merlot · Napa Valley · \$13 | 53  
rich plum, dark cherry, chocolate,  
and savory herbs

**IMAGERY**  
Cabernet Sauvignon · Sonoma · \$14 | 56  
dark fruit, black cherry, clove,  
cinnamon, and vanilla toast

**CAMBRIA**  
"Benchbreak" Pinot Noir ·  
Santa Maria · \$18 | 63  
cranberry, cherry, pomegranate,  
and strawberry

**NAPA CELLARS**  
Cabernet Sauvignon ·  
Napa Valley · \$19 | 67  
blackberry, boysenberry, clove, and cocoa

### WHITE WINE

**ARTESA**  
Chardonnay · Napa · \$16 | 67  
caramel apple, vanilla, and sweet oak

**WILLAMETTE VALLEY**  
Pinot Gris · \$17 | 63  
lush citrus, peach, banana, and papaya

**PRISONER**  
"Blindfold" Chardonnay Blend ·  
Napa · \$21 | 81  
toasted hazelnut, mandarin, caramelized  
sugar, and lemon zest

**CAKEBREAD CELLARS**  
Sauvignon Blanc · Napa · \$28 | 105  
white flowers, ripe melon, guava, melon,  
and pink grapefruit

### ROSÉ & SPARKLING

**MIRAVAL**  
Rosé · \$18 | 82  
citrus, red fruit, and white flowers

**PIERRE JOUËT**  
Blason Rosé · \$45 | 210  
ripe strawberry, raspberry,  
light spice, and ginger

**MIONETTO**  
"il" Prosecco · \$12 | 45  
pear, apple, and peach

**VEUVE CLICQUOT**  
Yellow Label · \$55 | 245  
poached pear, pink grapefruit,  
and ginger

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Consuming raw/undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).

