

SIGNATURE COCKTAILS \$12

Available after 5pm

Death Punch "Punch"
Specialty Cocktail of the Day

Black Ship
Goslings Rum, Navy Strength Rum, Ube Coconut Syrup, Mustard Seed, Egg White, Lemon

Habanero Hibiscus Margarita
Habanero infused Silver Tequila, Hibiscus Ginger Syrup, Lime Juice

Panic in Babylon
Old Fashioned. Bourbon, Binchotan Grilled Orange Simple Syrup, Aromatic Bitters

Cold Brew Martini
Vodka, Liquor 43, Cold Brew Coffee, Condensed Milk

Yuzu Rickey
Gin, Yuzu, Lemon Juice, Sparkling Water

SAKE

House Sake \$10 150mL | \$18 300mL | \$30 720mL

Served Hot or Cold in a carafe. Crisp, Light, Dry. Notes of Cucumber.

NON ALCOHOLIC

Yuzu Lemonade	\$4.50
Strawberry Lemonade	\$4.50
Juice: Orange, Cranberry, Pineapple	\$3
Coke, Diet Coke, Sprite, Ginger Ale	\$3
Coffee	\$3
Hot Tea	\$5
Red Bull	\$8

BEER

REGULAR DRAFTS \$7 Pint / \$25 60 Oz Pitcher

City State Rotation	
DC Brau Pilsner	
DC Brau Joint Resolution	
Kirin	
Sapporo	
Stella Artois	
DC Brau Old Time	\$6 Pint / \$20 60 Oz Pitcher

PREMIUM DRAFTS \$10 Pint / \$30 60 Oz Pitcher

Blue Moon	
Bold Rock Cider	
Guinness	

CANS/BOTTLED

Miller Lite	\$5
Kirin Light Bottled	\$7

JOIN US FOR:



WEDNESDAYS: SUSHI PREPARATION CLASSES

\$65 / person

An immersive sushi making experience where you will learn critical techniques while socializing with other sushi enthusiasts.

- Bring your friends, a date or your coworkers along for this fun & interactive dinner experience!
- Hosted every other week. Discover new techniques including hand rolls, temaki (cone shaped rolls), sashimi, nigiri, box sushi & more.
- Learn proper traditional rice making, fish filleting / cleaning.
- Sake & signature cocktails are included.
- **Gift Bag:** a take home sushi kit including a rolling mat with high grade short grain sushi rice, a bottle of Shibuya signature sushi vinegar blend & premium quality nori seaweed.
- Advance booking on Resy required.

WEEKEND BRUNCH

Available 11-4pm

- Traditional + Modern + Japanese + American Brunch Specialties
- Japanese fluffy pancakes, waffles, egg dishes & more!
- Bottomless Mimosas & Bloody Marys available



HAPPY HOUR: \$5 DRINKS + HALF PRICE SLIDERS & WINGS

5pm-7pm. Includes rail drinks + draft beer. Upstairs bar level only.

LATE NIGHT HAPPY HOUR: OPEN BAR

\$20 / person 10pm-12am

\$40 / person 10pm-2am!

\$20 / person 12am-2am

Includes rail drinks + draft beer. Upstairs bar level only.

Shibuya Eatery's menu is served *Izakaya* style. Preparation times vary so food arrives to the table as it is prepared. If you would like your meal coursed out, please mention this to the server when ordering.

SHABU SHABU Available in Dining Room Only

Shabu Shabu (Japanese Hot Pot) comes with cabbage, tofu, assorted mushrooms, Japanese leek & dashi (contains bonito flake & konbu).

SUKIYAKI Available in Dining Room Only

Sukiyaki consists of meat slowly cooked at the table, in a soy based simmering sauce, called warishita. Served with cabbage, tofu, assorted mushrooms, Japanese leek & fresh egg for dipping.

Priced a la Carte:

Base price: \$25 for hot pot / vegetables - serves 2-4 people

A5 Olive Fed Wagyu Ribeye Hida Prefecture	\$110 / 4 Oz
A5 Wagyu NY Strip Loin Tokachi Prefecture	\$80 / 4 Oz
A5 Wagyu Ribeye Miyazaki Prefecture	\$80 / 4 Oz
Wagyu Outside Round Hida Prefecture	\$38 / 4 Oz
Berkshire Heritage Pork Belly	\$39 / 6 Oz
American Black Angus Flank	\$23 / 8 Oz
Day Boat Sea Scallops	\$12 / 3 Oz

All You Can Eat Shabu Shabu / Sukiyaki \$40 / person

90 minute limit. Dine in Only. Beef & pork options available.

RAMEN

\$22

Wheat based noodle. Shaved leek hearts, simmered mushrooms, bamboo heart, soft egg, nori, Kamaboko fish cake

Choose Broth:

Shio - Salt seasoned chicken & dashi

Tonkotsu Pork bone

Shoyu Soy sauce seasoned chicken & dashi

Miso Dashi & fermented soy bean

Choose Meat:

Pork Belly Chashu

Karaage / Fried Chicken

Crispy Tofu



Extra Toppings:

Meat	\$7
Noodles	\$5
Nori	\$1
Soft Egg	\$2.50
Fermented Chili Sauce	\$1.50
Menma (Bamboo Heart)	\$3
Kamaboko (Fish Cake)	\$2

YAKISOBA Egg noodles -or- YAKIMESHI Rice

Stir fried with carrots, onions, cabbage, mushrooms, green beans, ginger & garlic.

Small / Large

Combination (Beef, Chicken, Pork)	\$16 / \$26
Flank Steak	\$14 / \$25
Pork Belly	\$12 / \$20
Koji Cured Chicken	\$11 / \$19
Vegetable	\$10 / \$16
Tofu	\$10 / \$16

BENTO BOX

Small \$22

Large \$32

Served with steamed rice topped with furikake, seasonal vegetable, house made pickle & miso soup

Choose One Protein:

Pork Tonkatsu (Fried Pork Cutlet)

Koji Cured Chicken Thigh

3 Hr Chicken Wings

Karaage (Japanese Fried Chicken)

Grilled Salmon Filet +\$5

Choose One Sushi Roll (4 Pc):

Spicy Tuna Cucumber

Cucumber Avocado (GF)

Salmon Avocado (GF)

Hamachi Scallion (GF)

(V/GF): Indicates that Vegan / Gluten Free Items Are Available Upon Request

CURRY KATSU

Crispy Cutlet Served Over Rice with Japanese Curry

Tonkatsu (Pork)	\$20
Torikatsu (Chicken)	\$20
Gyukatsu (Beef)	\$20
Dofukatsu (Tofu)	\$17

Add:

Onsen Tamago (Soft Egg)	\$3
Fried Egg	\$3

BINCHOTAN CHARCOAL GRILL

Grilled Salmon Filet	\$19
Koji Cured Chicken Thigh	\$9
3 Hr Chicken Wings (Half Dozen)	\$11
"ShiBurger" - Smash Burger	\$18 / Slider \$5
<i>1/2 lb Roseda Farms beef, smoked cheddar, grilled onions, pickle. Shichimi fries</i>	
Crispy Chicken Slider	\$5
Pork Slider	\$5
Soy Simmered Bok Choy	\$11 (V/GF)
Crazy Spring Corn <i>grilled with spicy mayo & cajita cheese</i>	\$11 (V/GF)

KOBACHI / SMALL PLATES

Karaage (Japanese Fried Chicken) <i>with yuzu kosho mayo</i>	\$16 (GF)
Okonomiyaki <i>Japanese Savory Pancake. Choice of Chicken, Pork Belly, Shrimp</i>	\$18
Shichimi Fries <i>with house made garlic mayo</i>	\$8 (V/GF)
Edamame <i>with sea salt</i>	\$7 (V/GF)
Miso Soup	\$5
Kinpira <i>Sesame Shredded Vegetable Salad</i>	\$8

SPECIALTY ROLLS 8 Piece

\$20

Spider Roll *Soft shell Crab, Pickled Daikon, Caper Mayo*

Fire Cracker Roll

Crunchy Shrimp Tempura, Avocado, Cucumber, Crab Seaweed Salad

Dragon Roll

Eel & Avocado Outside, Spicy Tuna Inside with Eel Sauce & Spicy Mayo

Rainbow Roll

Tuna, Salmon, Hamachi, Avocado, Eel Outside. Jumbo Lump Crab & Cucumber Inside

Volcano Roll

Spicy Scallop Salad, Avocado on Outside with Spicy Mayo. Spicy Tuna Inside

Shrimp Tempura Roll *Spicy Mayo & Tobiko*

Veggie Futomaki *Burdock Root, Simmered Mushrooms, Kampyo (large format)* 5 Pc \$18

SUSHI ROLLS 8 Piece Uramaki (Inside Out Roll)

Spicy Tuna Cucumber	\$14 (GF)
Tuna Cucumber	\$14 (GF)
Cucumber Avocado	\$13 (V/GF)
Salmon Avocado	\$14 (GF)
Spicy Salmon	\$14
Hamachi Scallion	\$14 (GF)
Fresh Jumbo Lump Crab California Roll	\$17
Eel Avocado	\$18

SASHIMI / NIGIRI

Chef's Selection	5 Piece	\$35
	10 Piece	\$68
Ikura (Marinated Salmon Roe)	2 Piece	\$12
	5 Piece	\$24
Inari <i>Fried Tofu Skin Stuffed with Edamame & Sushi Rice</i>	\$12	\$24
Yellowfin Tuna	\$12	\$24
Salmon	\$12	\$24
Hamachi Yellowtail	\$12	\$24
Kona Kampachi (Young Yellowtail)	\$14	\$32
Madai (Sea Bream)	\$14	\$32
Hiramasa (Amberjack)	\$14	\$32
Fluke (Flounder)	\$14	\$32
Uni (Sea Urchin)	\$15	\$38
Unagi (Broiled Eel)	\$20	\$48

OUR MISSION is to provide the healthiest, wholesome, naturally prepared food with local organic produce. We use regional organic poultry, naturally raised cattle, and only the finest Berkshire pork. Our seafood is sustainably sourced. Our noodles are freshly made and cooked to order. We believe in non-processed foods. All of our condiments and sauces are made in house. We take great care and apply calculated and creative techniques to bring our food to its most flavorful peak. We hope you enjoy the love and care that goes into our handmade products. **KAMPAI!**

Please note: A mandatory 20% service fee is included on all dine in checks. 100% of this fee is used to cover staff wages as a response to the minimum wage increase from Initiative 82. The restaurant does not keep any of this fee. Additional tips are appreciated and are paid directly to your server. Thank you.

Checks can be split a maximum of two ways.