

# KOJI BIRD

BY REED & CO. DISTILLERY



## SET MENU. 3 COURSES. SHARED ..... 72pp

LET US DECIDE FOR YOU  
7 DISHES OVER 3 COURSES  
GFO DFO VGO

## MATCHED COCKTAILS ..... 48pp

A COCKTAIL PAIRED TO EACH COURSE

## HIGHBALLS

WITH SHOCHU BY REED & CO

YUZU CHU-HAI .....	20
YUZUSHU, SODA, SHISO	
PASSIONFRUIT CHU-HAI .....	19
RICE SHOCHU, PASSIONFRUIT, LEMON, SODA	
SUNNY DAYS .....	19
RICE SHOCHU, PINEAPPLE, TAMARIND, GINGER, SODA	
APPLE CHU-HAI .....	19
BARLEY SHOCHU, APPLE, SODA	
SESAME CHU-HAI .....	18
BARLEY SHOCHU, SESAME, SALTED PLUM, SODA	
STORMY NIGHT .....	18
CHILLI KOJI, LIME, MINT, GINGERBEER	

## SNACKS

SOURDOUGH BREAD VO DFO .....	13
KOJI CULTURED BUTTER	
PICKLE PLATE GF VG DF .....	12
4 PICKLES	
TEMPURA VEG GF VG DF .....	16
BROCCOLI & BEANS, SHICHIMI	
SCOTCH EGG DF .....	15
CHICKEN, BONITO, MAYO	
TOFU VGO .....	11
XO SAUCE, CANDIED BACON	
TONKATSU SANDO DF .....	14
PORK, CABBAGE, MUSTARD	

## YAKITORI

2 SKEWERS

CHICKEN WING GF DF .....	14
GINGER, LEMON, SANSHO PEPPER	
CHICKEN OYSTERS GF DF .....	16
LEMON	
PORK TONGUE GF DF .....	14
HORSERADISH	
EMU GF DF .....	19
PICKLED WASABI	

## CURED / SEARED

KINGFISH GFO DF .....	25
CURED, PICKLED RHUBARB, PONZU	
VENISON TATAKI GFO DF .....	26
SEARED, PONZU, KOMBU, PICKLES	
<b>VEG / SALADS</b>	
ICEBERG LETTUCE GF DF VG .....	13
RED MISO DRESSING	
TOMATOES GF DF VGO .....	18
SILKEN TOFU, SHISO OIL, NORI	
EGGPLANT GF DF VGO .....	17
PICKLED EGGPLANT, CUCUMBER	
SNOW PEAS GF DF VGO .....	15
DAIKON, BURNT GARLIC, BIRD GLAZE	

## TO FINISH

DISHES BELOW ARE SERVED WITH  
RAINFED RICE & ONSEN EGG

FRESH WATER TROUT GF DF .....	38
UME DASHI	
BBQ KOJI BIRD GF DF .....	45
1/2 CHICKEN, FERMENTED YUZU CHILLI	
DUCK GF DF .....	63
1/2 SMOKED DUCK	
KOJI COW GF DF .....	47
WAGYU HANGER STEAK, YAKINIKU SAUCE	

GF GLUTEN FREE    GFO GLUTEN FREE OPTION  
DF DAIRY FREE    DFO DAIRY FREE OPTION  
V VEG VG VEGAN    VGO VEGAN OPTION

FOOD OVER FIRE  
@REEDANDCODISTILLERY