

春

SUMMER 2023

OMAKASE Mkt
chef featured tasting menu

SHOJIN OMAKASE Mkt
vegetarian chef featured tasting menu

TANPIN "À La Carte"

KYŪRI ZEN SALAD 12 (gs,v)
cucumber, kale, orange supreme, black shoyu vinaigrette,
peanuts, chili oil, herb oil, micro greens

HIJIKI SALAD 14
chilled rice noodles, octopus, seaweed, tomato,
edamame, soy-mirin glaze

SEASONAL SOUP 11

SPRING ROLLS 13
rice paper, spring vegetables, medjool date sauce

TEMPURA 15
market vegetables, kimchi kewpie

CRISPY PORK BELLY 16
kimchi, gochujang, sesame, scallion, lotus chips

MUSHROOM CRISPY RICE 14
145 degree egg, mushroom tentsuyu, green onion

HOTEGAI AND HEIRLOOM 38
seared scallop, heirloom tomato, tiger's milk, herb oil,
micro greens

*DUCK BULGOGI 25
bok choy, carrot, broccolini, spicy bulgogi sauce

*BUTAHIKU YAKINIKU 32
roasted pork medallions, peach-kimchee glazed napa
cabbage, yakiniku sauce

*ORA KING SALMON 48
sushi rice, shiso shrub, kimchi dressed cucumber, pickled
watermelon rind

LIONS MANE MUSHROOM STEAK 18
bok choy, fingerling potatoes, kabayaki sauce

*JAPANESE A5 WAGYU mkt
weekly rotating preparation

BEER

ASAHI 6
dry japanese lager

SAPPORO 6
japanese lager

THREE TAVERNS UKIYO 7
japanese style rice lager

ECHIGO FLYING DRAGON IPA 8
nigata prefecture

ECHIGO RED ALE 11
nigata prefecture

YOHO TOKYO PORTER 8
dark japanese ale

KIRIN ICHIBAN 6
japanese lager

PAPER CROWNS IPA 8
xul brewery

COFFEE

ESPRESSO 4 | 8
single shot / double shot

POUR OVER 6
fragrant, hand ground

CAPPUCCINO 9
hand ground espresso, frothed cream

ESPRESSO MARTINI 13
*wheatly vodka, coffee liqueur, honeybee
espresso*

DESSERT

MOSCAVADO COCONUT FLAN 9
black sesame wafer, toasted coconut, passionfruit

SMALL BATCH ICE CREAM 4
rotating house-made ice cream

416 clinch ave | knoxville, tennessee | 37902
865-253-7400

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

**a 20% service charge will be added to all parties of 6 or more*

COCKTAILS

BONENKAI 14

song cai dry gin, berry jelly sake, yuzu, prosecco

SAKEJITO 15

junmai sake, raspberry, mint, lime, agave, coconut water

PAMPLEMOUSSE + ROSE 15

victoria pink gin, grapefruit juice, rose and tonic water, hopped grapefruit bitters

SHISO VAIN 16

she probably thinks this cocktail's about her---
purple shiso, blue cannon tequila, st. germain, junmai sake, lemon, yuzu-shiso bitters

TIKI NEGRONI 15

pineapple infused plantation 3 star rum, coconut fat washed campari, antica rosso vermouth, lady beaverhausen tiki bitters

HI- BALLER 16

baller single malt whiskey, umelicious plum, soda water, koyo bitters, gold

SMOKED CLINCH 16

old forrester whiskey, nikka coffey whiskey, ginger liqueur, orange bitters, smoke

ATTITUDE ADJUSTMENT 16

milot clarin rum, green chartreuse, lime, agave, miller high life

MX 75 16

butterfly cannon tequila, lime, agave, yuzu-shiso bitters, andre clouet champagne

KOYO MARTINI 16

kastra elion vodka, olive juice, castrelvetrano olives and bleu cheese

K O Y O

SAKE

SMALL FORMAT

SAWA SAWA 16

junmai sparkling

FESTIVAL OF STARS 18

tobiroku - sparkling nigori

PEARLS OF SIMPLICITY 38

konteki, junmai daiginjo

SOTO 40

junmai daiginjo, super premium

SNOW BEAUTY 24

nigori

DREAMY CLOUDS 30

nigori

YUKI 20

lychee nigori

PLUM & UME

UMELICIOUS 12 | 44

umeshu

HAKUTSURU 10 | 38

plum

LARGE FORMAT

THE GREEN ONE 17 | 51

joto, junmai

10 K WAYS 15 | 42

eiko fuji, honjozo

SHO-UNE 21 | 60

hakutsuru, junmai daiginjo

FAIR MAIDEN 23 | 66

kura no hana, junmai daiginjo

KID 25 | 72

heiwa shuzou, junmai daiginjo

HEAVEN OF TIPSY DELIGHT 108

hakita bare, daiginjo

GREEN RIDGE 23 | 66

dewasansan, junmai ginjo

MIRROR OF TRUTH 19 | 54

masumi, junmai

7 SPEARSMEN 20 | 57

shichi hon yari, junmai

3 DOTS 23 | 66

kamoizumi shusen, junmai

SILVER MOUNTAIN 20 | 57

tedorigawa yamaha, junmai

SUMMER SNOW 38

kamoizumi, nigori ginjo