

秋

Autumn 23

OMAKASE Mkt
chef featured tasting menu

SHOJIN OMAKASE Mkt
vegetarian chef featured tasting menu

TANPIN "À La Carte"

FENNEL & ZEN 12 (gs,v)
kale, red cabbage, radicchio, apple, fennel, sesame brittle,
apple cider-shallot vinaigrette

MISO-CAESER 14
napa cabbage, arugula, hijiki, smoked-anchovy-crunch,
lotus chip, cured egg yolk

SEASONAL SOUP 11

CRUDO 18
fennel, charred grapefruit, yuzu oil, yukari, pickled
mustard seed, fish sauce,

SPRING ROLLS 13 (gs,v)
rice paper, autumn vegetables, pepitas, medjool date
sauce

TEMPURA 15 (v)
farmer's market vegetables, kimchi kewpie, soy-mirin
glaze

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

TTEOKBOKKI 24
locally grown mushrooms, cabbage, black bean-
gochucharu sauce, charred lime, fresh herbs, toasted
goma

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

*DUCK BULGOGI 30
bok choy, carrot, broccolini, spicy bulgogi sauce

*BLACK COD & KARĒ 44
black cod, forbidden rice, fukujinzuke, red curry, roasted
squash, curried golden raisins

HONE-TSUKI PORK 38
ginger-tare braised pork spare rib, rotating koyo
condiments and pickles, steamed buns

*JAPANESE A5 WAGYU mkt
weekly rotating preparation

ASAHI 6 BEER
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

PAPER CROWNS IPA 8
xul brewery

ECHIGO KOSHIKIKARI 7
japanese rice lager

K

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COFFEE

ESPRESSO 4 | 8
single shot / double shot

POUR OVER 6
fragrant, hand ground

CAPPUCCINO 9
hand ground espresso, frothed cream

ESPRESSO MARTINI 13
*tito's vodka, forthave coffee liqueur,
agave, honeybee espresso*

DESSERT

BUCKWHEAT CRÊPE 9
*japanese sweet potato puree, spiced mascarpone, osmanthus
jelly*

SMALL BATCH ICE CREAM 4
rotating seasonal churn

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

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

BOTANIVORE 16

botanivoire gin, green chartreuse, absinthe, melon liqueur,
basil, lime

TOKI + KUROGE 20

japanese A5 fat-washed suntory toki whisky, simply the old
fashioned way

RIFF ON A CLASSIC 14

new riff bourbon, aperol, heirloom pineapple amaro, yuzu,
lemon

SMOKED CLINCH 16

nikka grain japanese whiskey, henry mckenna bourbon,
ginger liqueur, orange bitters, smoke

UME TONIKKU 16

averall damson plum gin, fever tree tonic water, lemon,
toasted rice bitters

MX 75 16

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

KOYO MARTINI 16

nikka vodka, olive juice, castrelvetrano olives and bleu
cheese

K O Y O

SAKE

SMALL FORMAT

SAWA SAWA 18

choryo, sparkling

FESTIVAL OF STARS 21

tobiroku - sparkling nigori

PEARLS OF SIMPLICITY 38

konteki, junmai daiginjo

SOTO 40

junmai daiginjo, super premium

SNOW BEAUTY 24

nigori

DREAMY CLOUDS 30

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

GREEN RIDGE 23 | 66

dewasansan, junmai ginjo

KID 25 | 72

heiwa shuzou, junmai daiginjo

HEAVEN OF TIPSYP DELIGHT 108

hakita bare, daiginjo

ROSÉ SAKE 23 | 66

amabuki, gin no kurenai

MIRROR OF TRUTH 19 | 54

masumi, junmai

3 DOTS 23 | 66

kamoizumi shusen, junmai

SILVER MOUNTAIN 20 | 57

tedorigawa yamahai, junmai

SUMMER SNOW 38

kamoizumi, nigori ginjo