

WELCOME!

In the late 1800s, Ginza emerged as the heart of cocktail culture in Japan. There, the Authentic Bar (Osenchikku-ba) was born, adopting a bartending style that viewed American techniques as the original standard. While Western styles shifted over the decades, Japanese bartenders continued to hone their craft, incorporating tea ceremony-like rituals into cocktail making, mastering classic recipes, and providing selfless, wholehearted hospitality.

Today, the Japanese way of mixing drinks has earned international attention, inspiring bartenders and bar patrons around the globe. At Highball, we celebrate the craftsmanship of Authentic Bars and invite you to immerse yourself in this culture, experiencing the *“art of making things”* or *“monozukuri ものづくり.”* As you explore the menu, you’ll encounter quintessential classics, and if you’re feeling adventurous - our daring originals.

Our namesake, **The Highball**, consists of just two ingredients: one part whisky and two parts carbonated water. It’s never fussy and always delivers. The simplicity allows for both classic and modern variations. Highball represents our pursuit of excellence in even the simplest offerings and hospitality, nodding to both the Authentic technique and West Coast personality. Please do not hesitate to tell us what you like, and we’ll be more than happy to choose the perfect beverage for you.

Highball

Want to know a secret?

HIGHBALLS

Ice-cold whisky, size and clarity of the ice, and gentle handling of the bubbles are what makes a delicious Highball. Complex by design and crushable by nature – the devil is in the details!

OI! HERE'S HOW YOU DRINK A HIGHBALL:

1. Say "OTSUKARE," or good job, for surviving another day. You deserve every ice-cold drop.
2. Ditch the straws, and crush it!



WHISKY HIGHBALL 18

50/50 Japanese-American. Our Namesake.
taketsuru pure malt. westland single malt. singha soda.

MIZUWARI 17

If whisky could fall off the bone.
iwai blue label. mugicha. lemon twist.

LEMON SAWA 16

First it's sour...then it's sawa.

kome shochu. lemon trio. vanilla. force-carbonation.

GIN & TONIC 17

Yagi-san would be proud.

gordon's. juicy lime. indian tonic.

PINE & APPLE 17

"Pineapple, apple, pen."

mugi shochu. braulio. pine. apple cider.

CHU-HI YUMI 17

Less squishy, more shiny.

mugi shochu. muscat. elderflower. verjus. marshmallow root tea.

AMERICANO 16

"Takes a while to love, but it's fun along the way."

campari. sweet vermouth. singha soda.

ORIGINALS

Japanese soul, American energy. Our drinks bridge the gap between tradition and wellness through playful technique and nostalgic flavors.

A toast to where we're from and where we're headed.

KORYOKU 17

Koopaa Troopa Beach theme plays

pueblo viejo blanco. cachaca. centerba storica. kiwi. shiso. mascarpone.

CANTALOUPE ISLAND 16

Getaway to the greenhouses of Hokkaido.

sake. gin. montenegro. cantaloupe. banana.

MELON BAR 18

H-mart after dark.

gin. genepy. honeydew. kabosu. coconut. prosciutto.

DAIFUKU 17

Kanpai to new beginnings!

kome shochu. baijiu. nonino. strawberry. anko foam.

KUSHIYAKI 18

Irasshaimase!!

iwai rye. sake. bonito. toasted barley. ginkgo nut.

JUNICHI 18

"All my friends know the low rider."

campo azul selecto reposado. del maguey vida mezcal. gentian amaro. umeshu. clamato. mole. grapefruit twist.

SHIO UISUKI 18

Trust...

johnny smoking gun. palo cortado. demerara. sea salt.

BUTTER MILK 17

Looks can be deceiving.

pierre ferrand 1840. mount gay black barrel. white cacao. tea blend. brown butter. mint.

YAKI IMO 16

A Kagoshima after-dinner favorite.

manzanilla. mount gay black barrel. coconut. sweet potato. sesame. quail egg.

SIGNATURE CLASSICS

In this section, we don't reinvent the wheel. Just honest technique guided by monozukuri, a single-minded devotion to continuously hone our skills. It's mastery over novelty.

OLD FASHIONED 17

Somewhere in Okinawa, just you and the bartender.

bourbon & rye blend. okinawa kokuto. bitters. orange twist.

GIMLET 16

Uyeda-san would be proud.

sipsmith gin. lime. johakuto. zest.

DRY MARTINI 17

"What grows together goes together."

nikka gin. shochu. bermutto. sencha. lemon zest. tsukemono.

CLOVER CLUB 16

Sakura bloom every sip.

roku gin. raspberries. lemon. acacia honey. johakuto. egg white.

MINT JULEP 16

The drink that popularized the straw.

wild turkey 101. the glenlivet 12 double oak. johakuto.

mint. mint. mint. mint. mint.

CHAMPS-ÉLYSÉES 18

Sidecar fans, meet Chartreuse.

pierre ferrand 1840. green chartreuse. lemon. blond cane.

PENICILLIN 18

White coats will never go out of style.

iwai blue label. ardbeg ten. lemon-ginger oleo. acacia honey.

NEGRONI 18

"Who has never tasted what is bitter does not know what is sweet."

no.3. sipsmith. boodles. campari. sweet vermouth. manzanilla.

JACK ROSE 19

Apple blossoms and ruby in your glass.

busnel vsop calvados. lime. johakuto. pomegranate.

BOBBY BURNS 20

Old-school flavors from Hokkaido, Kentucky and Normandy.

yoichi single malt. michter's straight rye. sweet vermouth.

benedictine. lemon twist.

SINGAPORE SLING 18

Raffles way is the only way.

gin. curaçao. cherry heering. benedictine. fluffy pineapple.

lime. pomegranate. bitters.

ALEXANDER 19

Life is the great indulgence!

pierre ferrand 1840. dark & white cacao. creme de noyaux.

coffee-butter. cream. nutmeg. cinnamon.

PINA COLADA 16

If you like getting lost in the rain...

rum blend. montenegro. toasted coconut. fluffy pineapple. lime.

NEW YORK FLIP 16

As seen in bartender's bibles since 1788.

old grand-dad 114. tawny port. cream. egg yolk. nutmeg.

FREE SPIRITED



MS. WEDNESDAY 14

Throw it back without throwing 'em back.

japanese citrus. fluffy pineapple. lemon-ginger oleo. togarashi.

DUMPLING FACTORY 14

"My first and last love."

hojicha. demerara. coffee bitters. coconut-sea salt cream. orange zest.

SUITO-KON 14

Enough of these corn-y taglines!

sweet corn. apple. coconut. lapsang souchong. cinnamon.

TEAS

HOJICHA 1.50

Hot or Cold

SENGHA 1.50

Hot

MUGICHA 1.50

Cold

NINE WAYS TO ENJOY YOUR WHISKY

Before Western influence, sake, shochu and umeshu were the everyday companions at the Japanese table, shaping a preference for light, delicate and food-friendly drinks. Known for producing delicious water, the Japanese naturally began mixing whisky with water to soften the bolder flavors.

Below are our favorite examples.

*"The best way to drink whisky is to
drink whisky the way you want to drink whisky.
The same is true with life."*



NEAT

Whisky in its pure form. Opens up slowly, with a strong, warming finish.

Recommended # of sips: 8



ON THE ROCKS

Whisky on ice. Opens up gently as it dilutes, with a softer, smoother finish.

Recommended # of sips: 6



TWICE UP

Equal parts whisky and cold natural spring water. Aromatic, delicate, and undressed.

Recommended # of sips: 10



HALF ROCK

Twice Up on ice. If On The Rocks is too boozy, and Mizuwari is too light.

Recommended # of sips: 6



MIZUWARI

Stretched long with natural spring water. Smooth, gentle and refreshing.

Recommended # of sips: 3



HIGHBALL

Stretched long with carbonated water. Bright, bubbly, and crushable.

Recommended # of sips: 3



WHISKY FLOAT

Natural spring water topped with a float of whisky. Starts strong and finishes easy.

Recommended # of sips: 6



MIST

Freezing cold on pebble ice. Lively, refreshing and dynamic.

Recommended # of sips: 5



HOT WHISKY

Equal parts whisky and hot water. Warm and soothing. Flavors intensify.

Recommended # of sips: 10

WHISKY & WHISKEY

“There is no bad whisky. There is good whisky, and there is better whisky.”

FRUITY / SOFT

Nikka Coffey Grain	19
Suntory Toki	15
Yamazaki Distiller's Reserve	26
Balvenie Double Wood 12-Year	23
Bruichladdich The Classic Laddie	17
Loch Lomond Original	15
Westland Single Malt	18
The Famous Grouse	13

SMOKY / PEATY

Nikka Yoichi Single Malt	23
Nikka Taketsuru Pure Malt	21
Ardbeg 10-Year	21
Highland Park 12-Year	19
Laphroaig 10-Year	18
Johnny Smoking Gun	14

FRAGRANT / FLORAL

Nikka Miyagikyo Single Malt	23
Hibiki Harmony	24
The Glenlivet 12-Year	17

SPICY / HERBAL

Kanosuke Single Malt	25
Michter's Straight Rye	15

OILY / SPICY

Red Breast 12-Year	22
Rittenhouse Bottled-In-Bond Rye	15

MALTY / NUTTY

Nikka Coffey Malt	18
Auchentoshan American Oak	17

SWEET / VANILLA

Mars Iwai Blue Label	15
Dalmore 12-Year	22
Bushmills 10-Year	15
Wild Turkey 101 Bourbon	13
Elijah Craig Small Batch	15
Jack Daniel's Old No. 7	13
Maker's Mark Classic	15
Old Granddad 114 Bourbon	15

OAKY / DRY

Glenfarclas 10-Year	20
---------------------	----

OTHER SPIRITS

SHOCHU

Kuroki Honten Mugi	13
Kuro Yokaichi Imo	13
Osuzuyama Kome	13

GIN

Boodles	13
Gordon's	13
Nikka Coffey	15
No. 3	15
Sipsmith London Dry	15
Suntory Roku	15
Tanqueray Ten	15

AGAVE

Campo Azul Selecto Reposado	16
Del Maguey Vida Mezcal	15
Don Julio 1942	50
El Tesoro Blanco	17
Fortaleza Blanco	18
Fortaleza Reposado	21
Ocho Plata	17
Pueblo Viejo Blanco	15
Siete Leguas Anejo	22

VODKA

Grey Goose	15
Ketel One	15
Nikka Coffey	15
Tito's	15

BRANDY

Busnel VSOP Calvados	15
Laird's BiB Apple	15
Pierre Ferrand 1840 Cognac	15

SUGARCANE

Appleton Estate Signature	15
Avua Cachaca	15
Gosling's Black Seal	13
Hamilton Gold	15
Hampden Estate Rum Fire	15
Mount Gay Black Barrel	15
Planteray Three Stars	15
Rhum J.M Blanc	16
Smith & Cross	15
The Real McCoy 12-Year	17

AMARI

Averna	13
Braulio	13
CioCiaro	13
Montenegro	13
Nonino	13
Campari	13
Cynar	13
Fernet Branca	13
Fernet Branca Menta	13
Gruppo Caffo Vecchio	13
Suze	13

ABSINTHE

Pernod Pastis	15
---------------	----

SAKE

DRY

Jozen Mizuno Gotoshi JG (720ml) 15/79
Chokara Banshu JG (720ml) 79

FLORAL

Hatsumomiji Harada JDG (720ml) 18/155
Dassai 45 JDG (330ml) 39
Dassai 23 JDG(720ml) 165

BALANCED

Gozenshu Nigori Junmai (720ml) 18/135
Kuehiji "Sauvage" JDG (720ml) 120
Dassai Blue 50 JDG (720ml) 110
Dassai Blue 23 JDG (720ml) 150

BEER

Suntory Premium Malt 12 Ginger Shandy 10

WINE

Always on deck, always changing. Ask us about our wine of the day!

VERMOUTH

Oka Bermutto 13
Carpano Antica Formula 13
Cocchi Vermouth di Torino 13
Dolin de Chambéry Dry 13
Noilly Prat 13
Tempus Fugit Kina L'Aero D'Or 13

SHERRY

Gonzales Byass Palo Cortado 13
Hartley & Gibson Amontillado 13
Yuste Aurora Manzanilla 13
Yuste Aurora Oloroso 13

PORT

Taylor Tawny Port 13