

HI-FI IZAKAYA

izakaya (n). a type of casual Japanese bar that serves bar snacks and alcoholic beverages, usually visited after work, very similar to a pub

OMOTE HOUSE HOSPITALITY

is proud to introduce Lancaster's first Japanese izakaya + listening bar.

Doesn't everyone seek to escape sometimes? Imagine yourself surrounded by the electric energy of the infamous yakitori alleys of Shinjuku, where clinking glasses harmonize with the hum of animated late-night activities... echoes of Okinawa's penthouse-style jazz clubs and Osaka's moody high-end whisky bars will shroud you in dim light, where music and finely crafted cocktails elevate your evening to unforgettable heights.

HI-FI promises a taste of the escape that you seek.

So pull up a seat and raise your glass...

WELCOME TO HI-FIDELITY

HI-BALL HITS

topped with super carbonated soda

TOKI HI-BALL \$12

A perfect blend of Suntory Toki whisky & lemon oil... poured over perfectly cut crystal clear ice from our friends at **Philadelphia Craft Ice Co.**

OCHADO \$14 CHU-HI

Suntory toki whisky, mizunara shochu, cointreau, grapefruit soda, spiced pomelo honey

SAKAMOTO'S \$15 SPRING

Yuzu vodka, lemongrass shochu, hibiscus lime shrub cordial, ginger soda, citrus chrysanthemum foam, lime zest

UCHI CHU-HI \$14

Okinawan awamori, coconut oolong tea, dry sherry, lemon fermented pineapple, perilla

CULT CLASSICS

by Hi-Fidelity

GEN-MATCHA \$15 GIMLET

Japanese gin, sudachi shochu gen-matcha syrup, citrus blend, coco-absinthe mist

HELLCAT'S \$17 HANGOVER

Indonesian rum, guava leaf tea May Viet amaro, lime acid pineapple, banana cordial, shikuwasa, tiki bitters

JAPANESE \$16 OLD FASHIONED

Mars Iwai 45 Japanese Whisky mizanura aged demerara, Mt. Fuji bitters, served on a rock



IN THE MIX

craft cocktails

EASY LISTENING

PLUM WILD \$13 SPRITZ

Umeshu plum wine, aperol coconut water, orange bitters

YUBI KIRI \$13

Red shiso & persimmon liqueurs, sparkling sake, yuzu lime soda, pine needles

SONIC VIBRATIONS

BULLET TRAIN \$16

Caphê Roaster's Vietnamese espresso-steeped Japanese bermutto, pandan fernet toasted sesame-coco campari, super carbonated soda, chicory bitters, grapefruit tonic foam

PITH & SKIN \$16

"POMELO SLING"
HI-FI honey pomelo aperitivo Tanqueray 10 gin, Yanagita koma shochu, extra herbal salted lime sonic, rosemary

EXPERIMENTAL JAZZ

MOTTAINAI \$17 MARGUERITA

Santanera blanco tequila, Rey Camparo Mezcal, Tokki Soju Cointreau, curry kola cordial salted pineapple lime stock

SHŌGA-NAI \$18

Santo Domingo Mezcal, beni-shōga ginger liqueur, citrus blend, cocchi rosa, rabarbaro raspberry-marigold mist

SURF ROCK

DAK'S BACK \$15

Green chartreuse, gentian wine, Okinawan rum, velvet falernum, citrus blend pineapple, Szechuan bitters

STRUTTIN' \$16

BASTARD
Sweet potato & mizunara barley shochu, junmai ginjo sake, Japanese whisky, papaya-ginger soda charred shishito honey, coriander lime cordial, thai basil

DARK & MOODY

UME SAZ \$15

Monongahela Rye & PA plum amaro meet Japanese ume whiskey, sarsaparilla, kokuto sugar, and a dash of absinthe
contains tree nuts

EL MIKADO \$18

Ron Zacapa 25yr rum blend sherry cask shochu, plum vermut, yuzu curacao, px grape grenadine, trinity bitters

SHIN-TOJO! \$16

Barrel aged soju, kaffir lime & lychee cordial, green tea umeshu, China-China bitter orange liqueur, chili thyme tincture

FOR THOSE \$18 WHO CHANT

Barrel-aged barley shochu, Szechuan peppercorn infused Japanese whisky, sherry caramel, roasted corn tea

NO-FI: SPIRIT FREE

A.M. RADIO \$10

Strawberry, coconut, fuji apple, matcha-kabosu cordial, citrus chrysanthemum foam

LUCKY CAT \$12

Pathfinder N/A amaro, banana syrup, lime strength pineapple