



IZAKAYA

OMOTE HOUSE HOSPITALITY
is proud to introduce Lancaster's first
and only Japanese izakaya + listening bar.

Doesn't everyone seek to escape sometimes?

Imagine yourself surrounded by the electric energy of
Shinjuku's infamous yakitori alley, where clinking
glasses harmonize with the hum of the late night...
from the echoes of Okinawa's penthouse-style
jazz clubs to Osaka's moody high-end whisky bars that
shroud you in dim light, let the music and finely crafted
cocktails elevate your evening to unforgettable heights.

We hope that you can find your escape here.
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

UME SAZ \$15

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

IN THE MIX

craft cocktails

EASY LISTENING

PLUM WILD \$13

SPRITZ

Umeshu plum wine, aperol,
Roku gin, 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

HANĪ SONIC \$14

Honeysuckle & yuzu infused
vodka, super carbonated soda,
preserved peach shrub, tonic,
shikuwasa & dill

SAKE SONIC \$15

Brooklyn Kura #14 Junmai
Ginjo, salted cucumber-lime
sonic, Okinawan lime, Szechuan
spiced beni shōga brine

SUNTORY \$15

THYME

Toki whisky and yuzu Kanáde
liqueur, meadow tea and thyme
cordial, house yuzu lemonade,
elderflower tonic.

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

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

JASMINE GREEN \$13

by UNIFIED FERMENTS
kombucha-- notes of white
flowers & freshly cut grass.
8 oz pour

PATHFINDER \$13

N/A NEGRONI

Served over ice with a
fresh orange slice

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