DAILY HAPPY HOUR

$5 DRINKS 5-7pm & 10pm-CLOSE!
$20 OPEN BAR 5-7pm & 10-12am - Bar Level Only
Includes Draft Beer & One Mixer Rail Drinks

SIGNATURE COCKTAILS

Death Punch “Punch”
Specialty Cocktail of the Day

Panic in Babylon
Old Fashioned. Bourbon, Binchutan Grilled Orange Simple Syrup, Angostura & Orange Bitters

Kill Bill
Sake, Elderflower Liqueur, Lime Juice

Chai Times
Bourbon, Chai, Almond Milk, Anise, Bitters

Strawberry Fields
Gin, Strawberry, Mint, Lemon, Prosecco

Tune In Tulum
Tequila, Grapefruit, Soda, Spiced Rim

BEER

DRAFTS
$8 Pint / $25 60 Oz Pitcher
City State Feather Duster Hazy IPA
DC Brau Pils
Kirin
Sapporo
Stella Artois

PREMIUM DRAFTS
$10 Pint / $30 60 Oz Pitcher
Blue Moon
Bell’s Brewery Seasonal Ale
Bold Rock Cider

CANS
Bud Light Seltzer, Assorted 7
Miller Lite 5

BOTTLED
Kirin Light, Lager 9

SAKE

Sake Meter Value (SMV): Negative = More Sweet. Plus = More Dry
Served By The Carafe  Priced 150mL | 300mL | 720mL

Shibuya House Sake 10 | 18 | 30
Served Cold, Crisp, Light, Dry. Notes of Cucumber. Pairs with everything!

Hakutsuru Draft Sake, Junmai SMV: +4 13 | 24 | 56

Hakutsuru “Superior” Junmai Ginjo SMV: +3 14 | 28 | 66
Flowery fragrant sake with silky, well-balanced smoothness. Pairs with: meat / seafood. Prefecture: Hyogo

Hakutsuru “Sayuri” Nigori SMV: -11 15 | 30 | 70
Sayuri means “little lily” in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy saké. Pairs with: meat / seafood. Prefecture: Hyogo

Hakutsuru Chika Sake, Cup 200 ml SMV: +1 18 | 33 | 61
Dried fruit & subtle earthiness. Pairs with Yakisoba & sushi. Prefecture: Hokkaido

Kasumi Tsuru, Kimono Extra Dry, 300ml SMV: +3 50

 weekly events:
TUESDAYS: TRIVIA NIGHT 7pm
WEDNESDAYS: POOL TOURNAMENT
Up to 32 Players. Single Elimination. 8pm
Visit www.deathpunchbar.com for more details.
OUR MISSION is to provide the healthiest, wholesome, naturally prepared food with local organic produce. We use regional organic poultry farms, naturally raised cattle, and only the finest Berkshire pork. Our seafood is sustainable sourced. Our noodles are freshly made and cooked to order. We believe in non-processed foods. All of our condiments and sauces are made in house. We take great care and apply calculated and creative techniques to bring our food to its most flavorful peak. We hope you enjoy the love and care that goes into our handmade products. Kampai!

**BINCHOTAN CHARCOAL GRILL**

- Baby Back Ribs (Half Rack) $18 (GF)
- Grilled Salmon Filet $16 (GF)
- Wagyu Beef $13 (GF)
- 18 Hour Kurobuta Pork Belly $9 (GF)
- Koji Cured Chicken Thigh $7 (GF)
- 3 Hr Chicken Wings (Half Dozen) $9

**“ShiBurger” - Smash Burger** $16 / Slider $5

1/2 lb Roseda Farms beef, smoked cheddar, grilled onions. Shichimi fries

Grilled Seasonal Vegetables $9 (VGF)
Stir Fry Vegetables $9 (VGF)
Glazed Local Yam $9 (VGF)
Local Shishito Peppers with spicy mayo $9 (VGF)

**KOBACHI / SMALL PLATES**

- Karaage (Japanese Fried Chicken) with yuzu koshu mayo $14
- Seaweed Salad Daikon, carrot, sesame dressing $9 (V)
- Exotic Mushrooms Sake steamed with French butter $9 (VGF)
- Shichimi Fries with house made garlic mayo $7
- Edamame with sea salt $6 (VGF)
- Miso Soup $5
- House Made Kim Chee $5

(V/GF): Indicates that Vegan / Gluten Free Items Are Available Upon Request.

Please note: A mandatory 20% service fee is included on all dine in checks. This helps provide a more equitable pay structure for our staff. Additional tips are not required, however they are appreciated and paid out directly to your server.

2321 18th Street NW | Washington DC 20009
202-450-2151 shibuyaeatery.com deathpunchbar.com
Full service menu available until 12am
**BENTO BOX**
Small $20  Large $30

Choose One Protein:
- 18 Hour Kurobuta Pork Belly (GF)
- Koji Cured Chicken Thigh (GF)
- 3 Hr Chicken Wings
- Karaage (Japanese Fried Chicken)
- Miso Glazed Tofu (V/GF)
- Grilled Salmon Filet +$3 (GF)
- Wagyu Beef +$3 (GF)
- Jumbo Gulf Prawn 2 Pc +$3 (GF)

Choose One Sushi Roll (4 Pc) or Nigiri (3 Pc):
- Avocado Kim Chee (GF)
- Spicy Tuna Cucumber (GF)
- Tuna Cucumber (GF)
- Cucumber Avocado (V/GF)
- Salmon Avocado (GF)
- Hamachi Scallion (GF)
- Fresh Jumbo Lump Crab California Roll +$2
- Eel Avocado +$2

Chef's Selection (GF)
- Ikura (Marinated Salmon Roe)
- Yellowfin Tuna (GF)
- Salmon (GF)
- Hamachi Yellowtail (GF)
- Kona Kampachi (Young Yellowtail) (GF) +$3 (GF)
- Hiramasa (Amberjack) (GF) +$3 (GF)
- Fluke (Flounder) +$3 (GF)

Choose One Side:
- Grilled Seasonal Vegetables (V/GF)
- Stir Fry Vegetables (V/GF)
- Glazed Local Yam (V/GF)
- Local Shishito Peppers (V/GF)
- Seaweed Salad Daikon, carrot, sesame dressing (V)
- Edamame with sea salt (V/GF)
- House Made Kim Chee

Choose Rice:
- Steamed Rice
- Fried Rice

**SPECIALTY ROLLS** 8 Piece  $18

- **Dragon**
  Eel & Avocado Outside, Spicy Tuna Inside with Eel Sauce & Spicy Mayo
- **Rainbow**
  Tuna, Salmon, Hamachi, Avocado, Eel Outside. Jumbo Lump Crab & Cucumber Inside
- **Volcano (GF)**
  Spicy Scallop Salad, Avocado on Outside with Spicy Mayo. Spicy Tuna Inside
- **Shrimp Tempura**
  Spicy Mayo & Tabiko

**SUSHI ROLLS** 8 Piece

Choose Style:
- Uramaki (Inside Out Roll) -or- Temaki (Overstuffed Cone Shaped Hand Roll)

**SASHIMI / NIGIRI**

Chef's Selection (GF)  12 Piece  $52
3 Piece  $14
5 Piece  $22

- Ikura (Marinated Salmon Roe) $14 $22 (GF)
- Yellowfin Tuna $14 $22 (GF)
- Salmon $14 $22 (GF)
- Hamachi Yellowtail $14 $22 (GF)
- Kona Kampachi (Young Yellowtail) $18 $30 (GF)
- Hiramasa (Amberjack) $18 $30 (GF)
- Fluke (Flounder) $18 $30 (GF)
- Unagi (Broiled Eel) $25 $40

**SHABU SHABU** Available In Dining Room Only

All Shabu Shabu (Japanese Hot Pot) comes with cabbage, tofu, assorted mushrooms, Japanese leek & dashi (contains bonito flake & konbu)

$25 / Hot Pot - serves 2-4 people

- **A5 Miyazaki Wagyu NY Strip Loin** $36 / Oz
  This cattle is prized for it's well-marbled meat. Imported from Japan.

- **Roseda Farms 45 Day Dry Aged Ribeye** $9 / Oz
  Locally raised in Monkton, MD. Premiere American Dry Aged Beef.

- **American Black Angus Ribeye, 6 Oz** $36
- **Berkshire Heritage Pork Belly, 6 Oz** $36
- **American Black Angus Flank, 8 Oz** $18
- **Jumbo Gulf Prawn** $8 each

**SUHIKAYI** Available In Dining Room Only

Similar to shabu shabu, sukiyaki consists of meat slowly cooked at the table, in a soy based simmering sauce, called warishita. Served with cabbage, tofu, assorted mushrooms, Japanese leek & fresh egg for dipping.

**Base price: $22 for vegetables** - serves 2-4 people.

Order proteins a la carte from the shabu shabu menu