

いらっしやいませ



TRAD ROOM

Welcome to Trad Room
our izakaya style dining invites you
to relax, enjoy drinks, and indulge in cuisine
that compliments great company

カンパイ ◆ オツカレ

COCKTAILS

PROUDLY SERVING JAPAN'S KURAMOTO CRACKED ARTISANAL ICE

S.S.S - 20

サーモンスキンサイドカー

“salmon skin sidecar”

salmon skin cognac, dry curacao, honey, lemon, bitters, scotch spritz, thyme



A5 - 20

A5 和牛オールドファッション

A5 wagyu washed bourbon, almond, blue cheese, miso



Ichijiku Sazerac - 19

イチジクサゼラック

fig cognac, shochu, rye, goat cheese, demerara, bitters



Hii Cheese - 19

ハイ、チーズ

infused cane blend, cognac, camembert, coconut, mugicha, club soda, salted foam, fennel pollen



Fujiko Martini - 18

フジコ・マルティニーニ

sweet potato horchata, coffee vodka, demerara syrup, bitters, coffee beans



Tradroom Martini - 18

トラッドルームマティニーニ

shochu, sake, gin, yuzu liqueur, umami bitters, kinome



Hanayome - 18

花嫁

gin, del santo, raspberry, strawberry, lime, egg white, shiso



Koji Paloma - 18

こうじパロマ

infused agave blend, bergamot, lime, yuzu, rose, grapefruit soda



Kaki Toddy- 18

柿ホットトディ

spiced wine, persimmon, kokuto, honjozo sake, spiced rum, lemon



Snow Monkey- 18

ニホンザル

cane blend, milk, coffee, spices, orange, white chocolate



Pistachio Matcha Martini - 18

ピスタチオ抹茶マティーニ

pistachio vodka, matcha coconut shochu, velvet falernum, white chocolate



Espresso Martini - 19

エスプレッソマティーニ

tequila reposado, coffee liqueur, espresso, alma tepec, creme de cacao, chocolate bitters



Yuzu Swizz - 15

ユズ スウィズ

green chartreuse, yuzu, pineapple



Melon Soda - 15

メロンソーダ

gin, shochu, bergamot liqueur, melon, cucumber, vanilla, calpico soda



Suika (non-alcoholic) - 13

スイカ

giffard sirop, strawberry, cucumber, lime



Negroni? (non-alcoholic) - 13

偽のネグロニ

pathfinder, ghia, giffard sirop, orange



Elderflower Tonic (non-alcoholic) - 13

エルダーフラワートニック

giffard elderflower liqueur (non-alcoholic), yuzu, lime, mint, shiso syrup, tonic



HIGHBALLS

Japanese Whisky Highball - 16
sato shiki whisky, club soda, kuramoto artisanal ice

Yuzu Highball - 15
yuzu liqueur, club soda, kuramoto artisanal ice

Umeshu Highball - 15
plum liqueur, club soda, kuramoto artisanal ice

Orange Sansho Chu-Hi - 15
orange mezcal, orange sansho cordail, club soda, kuramoto artisanal ice

BEER

'Sapporo' Hokkaido Lager Draft Beer - 6

'Logical Conclusion' IPA Draft Beer- 9

'Nodogoshi' Saltfields Canned Rice Lager - 12

HONKAKU SHOCHU

BARLEY (MUGI)

Naka Naka - 15
Iichiko Silhouette - 15
Kohakuno Yokaichi - 15
Sennen No Nemuri - 18
Iichiko Kurobin - 20
Mugon Shochu - 22
Iichiko Special - 22
Iichiko Frasco - 22

RICE (KOME)

King Fisher - 15
Taragawa Awamori - 15
Zuisen Awamori - 15
Brooklyn Kura Kasutori - 20

SUGAR CANE

Jougo - 15
Nankai Gold - 28

SWEET POTATO (IMO)

Kura No Shikon - 15
Kiroku - 15
Heihachiro - 16
Kura No Shikon - 16
Daiyame - 16
Wildcat - 16
Tenshino Yuwaku - 22

LEES

St. Georges Sake - 17
Noguchi Sakekasu - 22

Shochu is Japan's other beloved spirit—lighter than whisky, smoother than sake, and meant for easy sipping. Distilled from ingredients like sweet potato, barley, or rice, it has a clean, gentle flavor that pairs perfectly with food. Enjoy it straight, on the rocks, or mixed with a splash of soda or tea.

SAKE 酒

Kirinzan Classic Sake Cup
clean - light - smooth 200 ML Cup 12

Snow Angel Nigori Cup
creamy - balanced - fruity 180 ML Cup 12

Junmai 'Suigei Tokubetsu' Suigei Shuzo, Kouchi
crisp - dry - umami Carafe 20 Bottle 65

Junmai 'Occidental' Brooklyn Kura
hoppy - tropical - dry Carafe 25 Bottle 75

Kenbishi Kuromatsu Honjozo Sake
earthy - rich - savory Carafe 27 Bottle 75

Kubota Suijyu Daiginjo Nama, Niigata
soft - elegant - floral Carafe 32 Bottle 90

WINE ワイン

SPARKLING スパークリングワイン
Prosecco, Montelvini Tullia Brut Di Treviso Glass 14 Bottle 65
Crisp - Floral - Refreshing

Champagne, Andre Heucq, Blanc De Meunier NV Glass 22 Bottle 100
Elegant - Nutty - Textured

WHITE 白ワイン
Sancerre, Menetou - Salon 23' Glass 17 Bottle 75
Bright - Citrus - Mineral

Le Grand Blanc, Maison Stephan Glass 19 Bottle 85
Herbal - Rich - Layered

SKIN CONTACT オレンジワイン
Reisling, Sybille Kuntz, Trocken Glass 18 Bottle 80
Dry - Crisp - Lively

ROSE ロゼワイン
Getariako Txakolina 'Bixigu' 23' Glass 17 Bottle 75
Savory - Fresh - Vibrant

RED 赤ワイン
Azienda Agricola Davide Carlone, Colline Novaresi Vespolina 23' Glass 15 Bottle 65
Spicy - Juicy - Bright

Le Fontane Cerasuolo di Vittoria 22' Glass 19 Bottle 85
Stone Fruit - Velvety - Balanced

NON - ALCOHOLICS

N.A Beer - Athletic Brewing Co. Run Wild IPA - 9

Three Spirit Sharp Non-Alcoholic Citrus Wine - 9



Saratoga Sparkling Water - 8

Saratoga Still Water - 7

Fresh Housemade Lemonade - 7

Fresh Squeezed Orange Juice - 5

Iced Green Tea - 6

Bottled Coke - 6

Bottled Diet Coke - 6

Bottled Sprite - 6

Calpico Soda - 5



Cranberry Juice - 5

Pineapple Juice - 5

TEA

kettl

Bringing the Heart of Japan's Tea Fields to Your Cup
Served by the Pot

Sencha Green - 7

vibrant spring-picked green tea from Fukuoka, Japan,
bursting with freshness and deep umami.

Hojicha - 7

gently roasted Japanese classic with notes of toasted hazelnut
and caramelized sugar, naturally low in caffeine.

Japanese Black Tea - 7

smooth and uplifting wakoucha tea from Kumamoto, Japan,
with layered sweetness and citrus brightness

Herbal Tea - 7

choice of mint or chamomile

London Fog - 7

served by the cup - earl grey tea, vanilla, steamed milk



COFFEE

Espresso - 5

Americano (hot or iced) - 6

Cortado (hot or iced) - 6

Latte (hot or iced) - 6

Seasonal Maple Latte - 7

Cappuccino (hot or iced) - 6

Matcha Latte (hot or iced) - 6

Dona Chai Latte (hot or iced) - 6

Hot Chocolate (made with cinnamon) - 6

CHOICE OF: OAT or WHOLE MILK

SIGNATURE ROLLS

AVAILABLE EVERYDAY FROM OPEN - CLOSE

Ginza Gold - 25

lobster, foie gras, maitake, avocado, chives, lemon zest, bubu arare

Wagyu Sushi - 23

wagyu beef, japanese eggplant, mushroom, ponzu, chive, eel sauce, crispy shallots

Soft Shell Crab Roll - 23

soft shell crab, cucumber, avocado, cilantro, spicy den miso, serrano pepper

(GF) Premium California Roll - 23

snow crab, salmon, avocado, kewpie mayo, karaage mayo

(GF) Spicy Lobster Roll - 23

lobster, cucumber, avocado, cilantro, serrano pepper

(GF) Rainbow Roll - 22

real crab california roll topped with salmon, tuna, and yellowtail

Shachihoko Tempura Roll - 20

shrimp tempura, raw salmon, seared salmon, tempura flakes, kewpie mayo, eel sauce

Dragon Roll - 17

eel, cucumber, avocado, eel sauce

SUSHI PLATTERS

Signature Gold Platter - 100

1 ginza roll, 1 soft shell crab roll, 1 premium california roll, 1 spicy lobster roll, 1 rainbow roll

Special Trad Roll Platter - 75

1 rainbow real crab roll, 1 dragon roll, 1 shachihoko roll, 1 crispy spicy tuna, 1 vegetarian roll

Best Trad Rolls Platter - 65

2 spicy tuna roll, 2 salmon roll, 2 truffle avocado roll, 2 shrimp tempura roll

(V) Vegetarian Rolls Platter - 60

2 spicy mushroom rolls, 2 avocado rolls,
2 cucumber rolls, 2 ume cucumber rolls

TRADROOM ROLLS

REQUEST A SUSHI ROLL OR HAND ROLL

Cucumber Roll - 7

Spicy Mushroom Roll - 8

Avocado Roll - 9

Salmon Roll - 9

Salmon Avocado - 10

Spicy Salmon Roll - 9

Spicy Salmon Avocado Roll - 10

Tamago Egg Roll - 9

Truffle Avocado Roll - 10

Eel Roll - 10

Eel Avocado Roll - 11

Eel Cucumber Roll - 11

Shrimp Tempura Roll - 10

Spicy Shrimp Tempura Roll - 10

Tuna Roll - 10

Tuna Avocado Roll - 11

Spicy Tuna Roll - 10

Spicy Tuna Avocado Roll - 11

Real Crab California Roll - 11

Scallop Roll - 11

Spicy Scallop Roll - 11

Yellowtail Scallion Roll - 11

add cucumber to any roll 1

add avocado to any roll 1

Ume Cucumber Roll - 8

pickled japanese plum

Vegetarian Roll - 11

spicy shiitake mushroom, avocado, cucumber

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

DINNER

AVAILABLE EVERYDAY FROM 4PM - CLOSE

(V, GF) Edamame with Sea Salt - 7

Shigoku Oysters (WA) - 24 (1/2 dozen) / 45 (dozen)

(V) Cucumber Salad - 9

chili oil, black sesame dressing, deep fried shallots

(GF) Miso Caesar Salad - 12

baby gem lettuce, miso dressing, radicchio, tarragon, furikake, bonito flakes, parmesan cheese

add seared salmon - 7.50

add flame broiled tuna - 8

(V) Mushroom Salad - 18

warm salad with maitake and hon shimeji mushrooms, kale, crispy shallots, scallions, dried tomato, sesame ponzu dressing

add seared salmon - 7.50

add flame broiled tuna - 8

Fried Brussels Sprout (Vegetarian Option Available) - 14

okonomiyaki sauce, kewpie mayo, seaweed, bonito flakes

Crispy Spicy Tuna - 16

tuna, crispy rice, black garlic aioli, serrano pepper

Crispy Spicy Salmon - 16

salmon, crispy rice, black garlic aioli, serrano pepper

Karaage Chicken - 16

fried marinated dark chicken, yuzu chili mayo dipping sauce

Nanban Chicken - 16

marinated dark chicken in a sweet and sour sauce, tartar dipping sauce

(V, GF) Eggplant Dengaku - 16

japanese eggplant, den miso sauce, sesame, scallions

Soft Shell Bao Bun - 17

tempura fried soft shell crab, furikake, tartar sauce, rayu cilantro, serrano pepper

Drunken Shrimp - 18

marinated in shochu, yuzu koshu, tamari soy sauce, garlic, sake, and butter

3 Fish Crudo - 20

salmon, tuna, yellowtail, ponzu, wasabi oil, scallions

(V, GF) Roasted Cauliflower - 22

spicy miso cauliflower wedges, fennel, herbs

Seared Salmon Bowl - 22

sushi rice, nori flakes, sesame seed, wasabi, ginger
add ikura - 8

Wagyu Beef Burger - 21

cheddar cheese, caramelized onions, tomato, black garlic mayo, brioche bun, yuzu kosher pickle
add fries or salad - 5

Miso Black Cod - 25

miso cod, cauliflower puree, mixed herbs, lemon zest

(GF) Chirashi Bowl - 30

scallop, tuna, salmon, yellowtail, cucumber, tamago, salmon roe over sushi rice with sesame seed

Sashimi Moriawase - 32

2pc salmon, 2pc marinated tuna, 2pc yellowtail, 2pc scallop

(GF) American Wagyu Steak - 34

peppercorn sauce, sauteed maitake, chives
add fries or salad - 5

(V) Miso Soup - 4

fried tofu, scallion, vegan dashi

Kimchi - 4

(GF) Sushi Rice - 5

(V) Furikake Fries - 7

RICE & NOODLES

Dan Dan Ramen - 21

bok choy, shiitake mushroom, chili oil, spicy vegetable broth

add tofu (vegan) - 1

add chasu pork belly - 4

add wagyu beef - 9

add ramen egg - 3

Spicy Lamb Ramen - 26

spicy sesame mushroom broth, bok choy, shiitake mushrooms, chili oil

add ramen egg - 3

Wagyu Ramen - 28

rich chicken broth, wagyu strip loin, egg, black truffle paste, lime, lemon zest, chives, sansho pepper

add ramen egg - 3

Kinoko Claypot Rice

comfort in a bowl — earthy Japanese mushrooms layered over fluffy rice
truffle yuzu sauce, bubu arare, kizami nori, soft boiled egg

Wagyu Rice Claypot - 33

Seared Salmon & Ikura Claypot - 33

Kinoko Rice Claypot - 24

LUNCH

AVAILABLE EVERYDAY FROM 12 - 4PM

(V, GF) Edamame with Sea Salt - 7

Shigoku Oysters (WA) - 24 (1/2 dozen) / 45 (dozen)

(V, GF) Cucumber Salad - 9
chili oil, black sesame dressing, deep fried shallots

Miso Caesar Salad - 12
baby gem lettuce, miso dressing, radicchio, tarragon, furikake,
bonito flakes, parmesan cheese
add seared salmon - 7.50
add flame broiled tuna - 8

(V) Mushroom Salad - 18
warm salad with maitake and hon shimeji mushrooms, kale, crispy shallots,
scallions, dried tomato, sesame ponzu dressing
add seared salmon - 7.50
add flame broiled tuna - 8

Fried Brussels Sprout (Vegetarian Option Available) - 14
konomiyaki sauce, kewpie mayo, seaweed, bonito flakes

Crispy Spicy Tuna - 16
tuna, crispy rice, black garlic aioli, serrano pepper

Crispy Spicy Salmon - 16
salmon, crispy rice, black garlic aioli, serrano pepper

Karaage Chicken - 16
fried marinated dark chicken, yuzu chili mayo dipping sauce

Nanban Chicken - 16
marinated dark chicken in a sweet and sour sauce, tartar dipping sauce

Miso Black Cod - 25
miso cod, cauliflower puree, mixed herbs, lemon zest

3 Fish Crudo - 20
salmon, tuna, yellowtail, ponzu, wasabi oil, scallions

(GF) Tuna Poke Bowl - 17

home made poke sauce, avocado, nori seaweed, sushi rice add ikura - 8

(GF) Spicy Salmon Bowl - 17

faroe island salmon, spicy mayo, sushi rice, sesame seed add ikura - 8

(GF) Spicy Tuna Bowl - 17

tuna, spicy mayo, sushi rice, sesame seed add ikura - 8

(GF) Salmon Tuna Avocado Bowl - 18

seared salmon, marinated tuna, avocado, sushi rice add ikura - 8

Wagyu Beef Burger - 21

cheddar cheese, caramelized onions, tomato, black garlic mayo, brioche bun, yuzu kosher pickle
add fries or salad - 5

Garlic "Umadare" Fried Chicken Sandwich - 20

cabbage slaw, pickles, yuzu kosyo aioli on brioche bun, yuzu kosher pickle
add fries or salad - 5

Seared Salmon Bowl - 22

sushi rice, nori flakes, sesame seed, wasabi, ginger add ikura - 8

Sashimi Moriawase - 32

2pc salmon, 2pc marinated tuna, 2pc yellowtail, 2pc scallop

(GF) Chirashi Bowl - 30

scallop, tuna, salmon, yellowtail, cucumber, tamago,
salmon roe over sushi rice with sesame seed

Dan Dan Ramen - 21

bok choy, shiitake mushroom, chili oil, spicy vegetable broth
add tofu (vegan) - 1
add chasu pork belly - 4
add wagyu beef - 9
add ramen egg - 3

Tokyo Shoyu Ramen - 21

traditional savory chicken broth with pork, scallions, and sesame
add soft boiled egg - 3

(V) Miso Soup - 4

fried tofu, scallion, vegan dashi

Kimchi - 4

(GF) Sushi Rice - 5

(V) Furikake Fries - 7

BRUNCH

AVAILABLE SATURDAY & SUNDAY FROM 11AM - 3PM

Mixed Berry Fruit Waffle - 16
lime ricotta, berries, maple syrup
add ice cream 3

Koji Fried Chicken and Waffle - 20
rayu maple, smoked paprika

Bacon, Egg, & Cheese Sandwich - 17
a twist on a classic BEC, munster cheese, lettuce, tomato, spicy miso ketchup

Wagyu Omurice and Fluffy Eggs - 24
savory mushroom fried rice under silky egg and demi glace sauce

Wagyu Steak Frites and Fluffy Nori Omelet - 34
green peppercorn sauce, parsley, french fries

Shigoku Oysters (WA) - 24 (1/2 dozen) / 45 (dozen)

(V) Cucumber Salad - 9
chili oil, black sesame dressing, deep fried shallots

Miso Ceasar Salad - 12
baby gem lettuce, miso dressing, radicchio, tarragon, furikake,
bonito flakes, parmesan cheese
add seared salmon - 7.50
add flame broiled tuna - 8

(V) Mushroom Salad - 18
warm salad with maitake and hon shimeji mushrooms, kale, crispy shallots,
scallions, dried tomato, sesame ponzu dressing
add seared salmon - 7.50
add flame broiled tuna - 8

Fried Brussels Sprout (Vegetarian Option Available) - 14
okonomiyaki sauce, kewpie mayo, seaweed, bonito flakes

Crispy Spicy Tuna - 16
tuna, crispy rice, black garlic aioli, serrano pepper

Crispy Spicy Salmon - 16
salmon, crispy rice, black garlic aioli, serrano pepper

Karaage Chicken - 16
fried marinated dark chicken, yuzu chili mayo dipping sauce

Nanban Chicken - 16
marinated dark chicken in a sweet and sour sauce, tartar dipping sauce

(V, GF) Edamame with Sea Salt - 7

3 Fish Crudo - 20
salmon, tuna, yellowtail, ponzu, wasabi oil, scallions

(GF) Tuna Poke Bowl - 17
home made poke sauce, avocado, nori seaweed, sushi rice add ikura - 8

(GF) Spicy Salmon Bowl - 17
faroe island salmon, spicy mayo, sushi rice, sesame seed add ikura - 8

(GF) Spicy Tuna Bowl - 17
tuna, spicy mayo, sushi rice, sesame seed add ikura - 8

(GF) Salmon Tuna Avocado Bowl - 18
seared salmon, marinated tuna, avocado, sushi rice add ikura - 8

Garlic "Umadare" Fried Chicken Sandwich - 20
cabbage slaw, pickles, yuzu kosho aioli on brioche bun, yuzu kosher pickle
add fries or salad 5

Wagyu Beef Burger - 21
cheddar cheese, caramelized onions, tomato, black garlic mayo, brioche bun, yuzu kosher pickle
add fries or salad 5

Seared Salmon Bowl - 22
sushi rice, nori flakes, sesame seed, wasabi, ginger add ikura - 8

Sashimi Moriawase - 32
2pc salmon, 2pc marinated tuna, 2pc yellowtail, 2pc scallop

(GF) Chirashi Bowl - 30
scallop, tuna, salmon, yellowtail, cucumber, tamago, salmon roe, sushi rice, sesame seed

Dan Dan Ramen - 21
bok choy, shiitake mushroom, chili oil, spicy vegetable broth
add tofu (vegan) - 1
add chasu pork belly - 4
add wagyu beef - 9
add ramen egg - 3

Tokyo Shoyu Ramen - 21
traditional savory chicken broth with pork, scallions, and sesame
add soft boiled egg - 3

(V) Miso Soup - 4
fried tofu, scallion, vegan dashi

Kimchi - 4

(GF) Sushi Rice - 5

(V) Furikake Fries - 7

DESSERTS

AVAILABLE EVERYDAY FROM OPEN - CLOSE

Kokuto Cheesecake - 16

housemade japanese molasses cheesecake served with black sesame ice cream

Matcha Custard Pie - 13

four & twenty blackbirds matcha pie with a rich smooth green tea custard made with ippodo matcha imported from japan

Chocoball - 11

rich and nutty dream: creamy vanilla at the center, rolled in crunchy hazelnuts, wrapped in silky chocolate gelato, and finished with a dusting of cocoa

Okinawan Sweet Potato - 8

sweet japanese purple potato topped with bruleed lime ricotta

SCOOPS

Yuzu Sherbet - 6.50

Vanilla Bean Ice Cream - 6.50

Black Sesame Ice Cream - 6.50

Matcha Ice Cream - 6.50

Azuki Red Bean Ice Cream - 6.50

(V) Seasonal Sorbet - 6.50

COCKTAILS

Espresso Martini - 19

Fujiko Martini - 18

Pisatchio Matcha Martini - 18

Snow Monkey - 18

We proudly source our ingredients both locally and from Japan, supporting independent growers and small businesses every step of the way



Shigoku Oysters	◆	Taylor Shellfish Farms in Washington
Artisanal Cracked Ice	◆	Kuramoto Ice in Kanazawa, Japan
Japanese Milk Bread	◆	Tom Cat Bakery, Brooklyn NY
Nanatsuboshi Rice	◆	Hokkaido, Japan
Salmon	◆	Faroe Island in Denmark
Fish	◆	Yama Seafood in New Jersey
American Wagyu	◆	Imperial American Wagyu
Fine Japanese Tea	◆	Kettl in Fukuoka, Japan
Local Sake & Shochu	◆	Brooklyn Kura in Brooklyn, NY
'NODOGOSHI' Beer	◆	Saltfield's Brewery in Brooklyn, NY
Orion Beer	◆	Okinawa, Japan
Seasonal Sorbets	◆	Il Laboratorio Del Gelato in NY, NY
Matcha Pie	◆	Four & Twenty BlackBirds in Brooklyn, NY
Matcha & Chai Tea	◆	Dona in Brooklyn, NY
Coffee Beans	◆	Ioannis in Brooklyn, NY

TRAD ◆ ROOM

