

# HAPPY HOUR

## DRINK MENU

*monday-thursday | 3:00pm - 6:00pm  
not available on holidays | dine-in only*

### DRAFT BEER

SAPPORO  
KIRIN  
ASAHI

### BLUE OCEAN HOUSE WINE (GLASS)

CABERNET SAUVIGNON  
MERLOT  
CHARDONNAY  
ROSE

### SPECIALTY

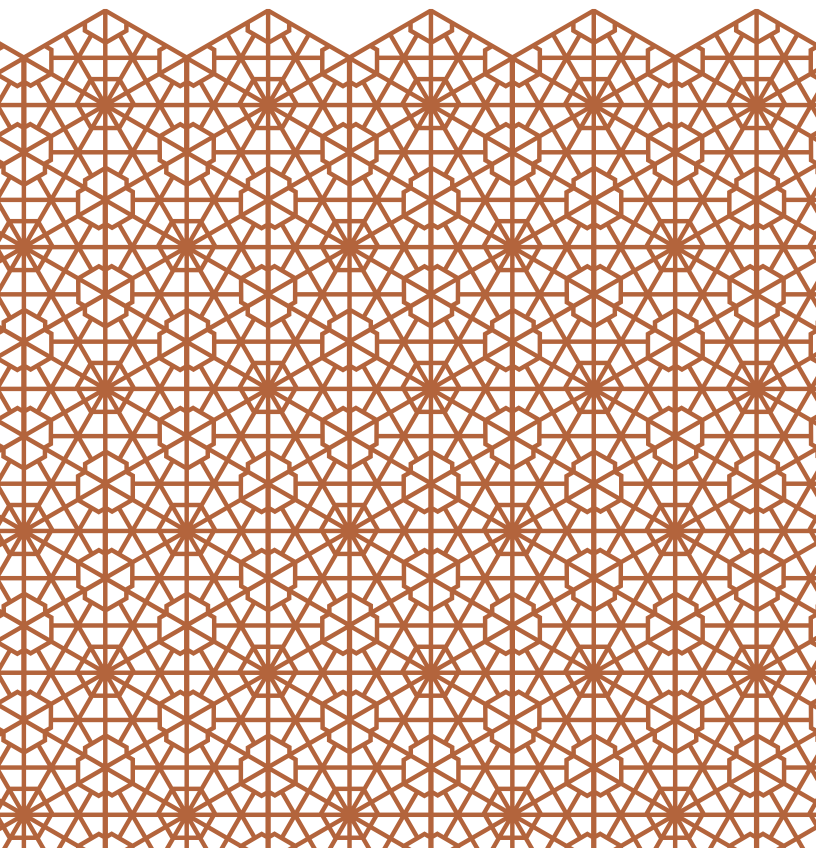
TOKYO PEACH  
THE COASTAL  
SOUTHERN SWITCH  
CHERRY BLOSSOM

### SAKE

HOT SAKE

### CRAFT SAKE (4oz CRAFT SAKE GLASS)

“3 DOTS” KAMOIZUMI SHUSEN JUNMAI  
“SILVER MOUNTAIN” TEDORIGAWA YAMAHAI JUNMAI  
“10TH DEGREE” DEWAZAKURA IZUMI JUDAN GINJO  
“WINTER BLOSSOM” AKITABARE DAIGINJO  
“TRAPEZA” SEITOKU JUNMAI GINJO  
“SUMMER BREEZE” HOYO SAWAYAKA JUNMAI



# FOOD MENU

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## SMALL PLATES

### POPCORN SHRIMP

fried shrimp, asparagus, shiitake mix, taro crunch; glazed in a sweet miso sauce

### CALAMARI

served with sweet chili sauce

### BLISTERED SHISHITO PEPPERS

wok-seared shishito peppers with togarashi; side ponzu sauce

### PORK POTSTICKERS

6 pcs | pan-fried pork potstickers; side ponzu sauce

### KIMCHI CHICKEN POTSTICKERS

5 pcs | pan-fried crunchy kimchi potstickers, green onion; side ponzu sauce

### CARAMELIZED EGGPLANT

seasoned deep-fried eggplant caramelized in eel sauce, topped with cashew nuts and sesame seeds

### VEGETABLE TEMPURA

taro root, carrot, sweet potato, zucchini, green bean, onion ring; side tempura sauce

Add 2 pcs shrimp +\$

## SUSHI

### 9PC NIGIRI PLATE

served with a side miso soup

2pc each except tamago | albacore, shrimp, salmon, bluefin tuna, tamago

### SMALL SASHIMI

served with a side miso soup

2pc each | albacore, yellowtail, salmon, bluefin tuna

 vegetarian

 favorites

 spicy

