

HAPPY HOUR

BAR MENU

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

DRAFT BEER

SAPPORO |6|

KIRIN |6|

ASAHI |6|

BLUE OCEAN HOUSE WINE (GLASS)

CABERNET SAUVIGNON |6|

MERLOT |6|

CHARDONNAY |6|

ROSE |6|

SPECIALTY

TOKYO PEACH |9|

THE COASTAL |9|

SOUTHERN SWITCH |9|

CHERRY BLOSSOM |9|

SAKE

HOT SAKE |5|

CRAFT SAKE (4oz CRAFT SAKE GLASS)

“3 DOTS” KAMOIZUMI SHUSEN JUNMAI |6|

“SILVER MOUNTAIN” TEDORIGAWA YAMAHAI JUNMAI |7|

“10TH DEGREE” DEWAZAKURA IZUMI JUDAN GINJO |8|

“WINTER BLOSSOM” AKITABARE DAIGINJO |9|

“TRAPEZA” SEITOKU JUNMAI GINJO |8.5|

“SUMMER BREEZE” HOYO SAWAYAKA JUNMAI |5.5|



HAPPY HOUR

FOOD MENU

monday - thursday | 3:00pm - 6:00pm
not available on holidays | dine-in only | substitutions for an additional charge
** please advise your server if you have any allergies*

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*

Blue Ocean | Westfield UTC

