

HAPPY HOUR

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

DAILY DRINKS

SAPPORO ON DRAFT ♥

HOUSE WINE

KIRIN ON DRAFT

PLUM WINE

HOT SAKE

MARGARITA MONDAY

CLASSIC MARGARITA

SKINNY MARGARITA

FRUITY MARGARITA

choose 1 flavor | mango, coconut, lychee, passionfruit, pomegranate, pineapple, cranberry, peach

TREAT YOURSELF TUESDAY

\$ OFF SPECIALTY COCKTAIL

- dingleberry
- cucumber saketini
- yuzu sour
- toxic twist

WHISKEY WEDNESDAY

WHISKEY SOUR

OLD FASHIONED

NIKKA DAYS OLD FASHIONED

SUNTORI TOKI OLD FASHIONED

THIRSTY THURSDAY

TRADITIONAL SAKE BOMB

hot sake, sapporo

COMBO

one 20oz bottle beer & one hot sake

SMALL PLATES

POPCORN SHRIMP ♥

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

SALT & PEPPER CALAMARI

served with side lemon aioli, side sweet chili sauce

AGEDASHI TOFU 🌱

japanese-style dumplings filled with carrot, daikon, zucchini, napa cabbage, and egg; side sweet & sour, side sesame soy

BLUGOGI BAO

2pcs | bulgogi, lettuce, kimchi aioli sauce

CRUNCHY CHILEAN

deep fried chilean sea bass, topped with crunchy shredded potatoes and green onion

CARAMELIZED EGGPLANT

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

VEGETABLE TEMPURA 🌱

tempura battered and fried vegetables; side tentsuyu, side hot mustard
Add 2 pcs shrimp +\$

BLISTERED SHISHITO PEPPERS 🌱

wok seared shishito peppers and crispy rice noodles, topped with togarashi, sesame seeds

CRUDO

amber jack with orange in house-made herb mignonette sauce

SUSHI 2pc each

9PC NIGIRI PLATE ♥ |20|

albacore, escolar, salmon, tuna, 1 pc tamago

SMALL SASHIMI 8pcs |20|

served with a side miso soup | upon request albacore, escolar, salmon, tuna

items and prices may change depending on the season without any notice

🌱 vegetarian

♥ favorites

🌶️ spicy