

HAPPY HOUR

MON - THURS | 4PM - 6PM & MON - THURS | 9:00 PM TIL CLOSE

SIPS

'TINIS

espresso vodka, espresso, vanilla, cinnamon

dragon vodka, pineapple, dragonfruit

lychee gin, lychee, lemon

SAKE TO ME

vodka, dragonfruit, yuzu, junmai ginjo, soda

SELECT BEER

9⁰⁰

SPRITZES

hugo elderflower, lemon, mint, prosecco

lychee paloma gin, lychee, white wine, citrus, sparkling grapefruit

aperol aperol, prosecco, soda

NOT-A-RITA (non-alcoholic)

seedlip "notas de agave," cranberry, lime, peppercorn, agave

SELECT WINES

10⁰⁰

9⁰⁰

8⁰⁰

SNACKS

NIGIRI (2 PIECES)

GF **unagi eggplant** miso truffle

GF **ahi watermelon** ginger, citrus soy

HAND ROLLS

3 for \$12

crispy mushroom wasabi, avocado, gochujang, pickled ginger, unagi

GF **spicy crab** hearts of palm, spicy mayo, ponzu

GF **spicy tuna** ahi watermelon, avocado, toasted coconut

sweet potato japanese sweet potato, avocado, unagi, potato straws, gochujang mayo, chili salt

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut

COLD PEANUT NOODLES

chili oil, spicy peanut sauce

5⁰⁰

SUMMER ROLLS

cilantro, thai basil, hoisin, carrot, papaya, tofu, peanut sauce

KOREAN CHICK'N BAO

(2 PIECES)

gochujang, kimchi, pickles

FIRECRACKER WINGS

crispy cauliflower, sweet chili mayo, sesame, unagi

GF CHICK'N FRIED MUSHROOMS

nuoc cham

STEAMED DUMPLINGS

spinach, shiitake, cilantro, chili soy

GF JAPANESE SWEET POTATO

torched miso, kimchi, furikake, cilantro, thai basil

BIG COOKIE

vanilla ice cream

6⁰⁰

8⁰⁰

8⁰⁰

8⁰⁰

10⁰⁰

11⁰⁰

7⁰⁰

GF gluten friendly  contains nuts

We offer a 100% plant-based menu. Please note that our kitchen utilizes nuts, wheat, and soy. As much as we strive to prevent cross-contamination, we kindly ask guests with allergies to inform us.