

# Happy Hour

MONDAY - SATURDAY 2:00-6:00PM

available for dine-in and carryout

SUNDAY ALL DAY

dine-in only

## BEER

MICHELOB ULTRA DRAFT ..... 4

KIRIN ICHIBAN SAKE BOMB ..... 4

KIRIN DRAFT ..... 5

## HOUSE WINES

CHARDONNAY ..... 7

CABERNET SAUVIGNON ..... 7

MERLOT ..... 7

## SAKE

GEKKEIKAN HOT SAKE 8 oz. .... 5

SHO CHIKU BAI SAKE 4 oz. .... 5

bold & sweet, notes of strawberry & rice custard

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve. Bones can happen in dishes with fish.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

## COCKTAILS

HOUSE LIME MARGARITA ..... 7

RASPBERRY MOJITO ..... 8

bacardi rum, raspberry, lime, mint

CHINA DOLL ..... 7

skyy blood orange vodka, jasmine tea, pomegranate, lime

BLUETINI ..... 8

blueberry-infused svedka vodka, chambord, lime

SAMURAI SAKETINI ..... 8

cucumber infused svedka vodka, unfiltered sake, lime

BLUE MULE ..... 8

titos vodka, house "blue" sour, q ginger beer

COCONUT BREEZY ..... 8

cruzan mango rum, coconut, lime, hibiscus, ginger

WHITE PEACH DAIQUIRI ..... 8

bacardi rum, white peach, lime, sparkling peach sake, peach boba

CUCUMBER JALAPEÑO MARGARITA ..... 9

cucumber infused casa noble tequila, grand marnier, lime, jalapeño

20% gratuity added to parties of 6 or more.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

## SHARE PLATES

EDAMAME **VO** ..... 5

classic with maldon sea salt or spicy with garlic, tamari, togarashi

CHARRED EDAMAME **VO** ..... 5

classic with maldon sea salt or spicy with garlic, tamari, togarashi

MANGO CRAB RANGOON **VE** ..... 7.5

crispy wonton wrappers stuffed with crab mix, mango, cream cheese, and scallion, with mango and fresno pepper sauces

SHISHITO PEPPERS ..... 9.5

sautéed japanese peppers with citrus, tamari, togarashi

CRISPY BRUSSELS SPROUTS **VO** ..... 9.5

tossed in creamy lemon miso sauce and toasted cashews

CEVICHE **VE** **VE** ..... 11.5

tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi, chili oil

CALAMARI **VE** ..... 16.5

sesame crusted squid, vegetable tempura, miso aioli

CRISPY RICE CAKE **VE** ..... 15

topped with spicy bigeye tuna, scallion, tataki sauce [4 pcs]

LETTUCE WRAPS ..... 17

sautéed all-natural chicken breast with garlic, ginger, cashews, and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles, sweet chili sauce