

SOCIAL HOUR

every day | 2:00 - 5:00 PM

SUSHI

nigiri set *four kind* 12
sashimi set *three kind* 18
unagi *freshwater eel* 3

MAKIMONO

spicy sake maki *salmon, shiso, aka kosho* 6
negihama *yellowtail, cucumber, negi dare* 6
tuna guac *bf akami, tempura crunch, serrano guac* 6
spicy tuna *cucumber, avocado, tempura crunch* 7
hamachi bruschetta *panko fried, kani, hamachi ceviche* 10
shiso crunchy *citrus seasoned salmon, avocado, tuna* 9
steve-o *tempura fried crab mix, cream cheese, serrano* 8
super shaggy *panko breaded shrimp, serrano, chili aioli* 9
oki sake *negi toro, salmon, fried leeks, serrano* 11

TASTINGS

hamachi kosho *yellowtail, tomato oil, ponzu, serrano salt, serrano puree, fried garlic* 8
kanpachi carpaccio *amberjack, kiwi, dill, salmon skin, carpaccio sauce* 9
honeydew bluefin *chu toro, lavender compressed honeydew, black pepper rice chip* 13
fuji sake *bakkafrost salmon, cinnamon compressed apple, celery onion puree* 8
oshinko crudo *bluefin tuna, oshinko, yuzu kosho aioli, serrano, shallots, white ponzu* 9

DESSERT

brownie mousse cake 8
cafe sua da mousse, candied pecan, caramel popcorn, miso caramel, vanilla ice cream

ALCOHOL

kirin light (bottle) 4
asahi (bottle) 4
kirin (draft) 4
sapporo (draft) 4
hot sake 3
cold sake 5
house wine 5

COCKTAILS

lychee cosmo 9
vodka, lime, lychee juice, cranberry

japanese old fashioned 13
suntory toki, black sugar, bitters

gin & juice 9
hibiscus, orgeat, pomegranate juice, black tea syrup, grapefruit bitters

watermelon mint 9
tequila, watermelon juice, lime, mint, agave

torched paloma 8