



HAPPY HOUR

MONDAY THROUGH FRIDAY: 4:00 - 6:00 pm
EXCLUDING HOLIDAYS

DRINKS

6

House Wine Red or White

Draft Beers Ichiban | Sapporo | Bud Light

Don Julio 1942 22

Sangria Pitcher 37

(Red or White)

Margarita Pitcher 40

FOOD

6

Edamame

Crispy Pig Ears

Kobuta Sausage

Grilled Salmon Belly

Firecracker Cauliflower

8

Crispy Bok Choy

California Roll

Salmon Roll

Tuna Roll

9

1/2 Hamachi Garlic Roll

1/2 Mighty Fire Roll

Eggplant Miso

Shishito Peppers

Vegetable Tempura

Spicy Tuna Crispy Rice

8

Daily Whisky Pick Neat or Rocks

Ginger Old Fashioned

Doraku Mules

Lychee Martini

Tokyo Manhattan

Don Julio Blanco

Watermelon Margarita

Sangria Red or White

10

Brussel Sprouts

Chicken Wings

Mussels Garlic Miso

Rock Shrimp Tempura

Salmon Carpaccio*

Salmon Kama

11

Ahi Poke

Tuna Tataki

BBQ Spare Ribs

12

Beef Tataki

Japanese Ceviche

Hamachi Kama

Ahi Nachos

NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED. ITEMS MUST BE CONSUMED IN PREMISES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

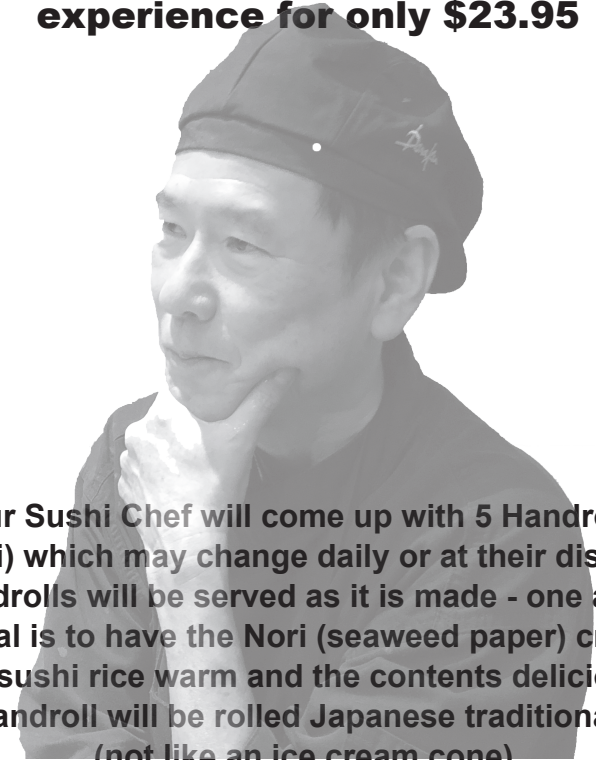
*For your convenience, 18% Gratuity are applied on all checks.



OMAKASE

ONLY AT THE SUSHI BAR

We are offering a limited Omakase experience for only \$23.95



Our Sushi Chef will come up with 5 Handrolls (te-maki) which may change daily or at their discretion. The handrolls will be served as it is made - one at a time. The goal is to have the Nori (seaweed paper) crisp and the sushi rice warm and the contents delicious. The handroll will be rolled Japanese traditional style (not like an ice cream cone).

The hand rolls come with Miso Soup and hot Green Tea.

Itadakimasu, Chef Yasushi Watanabe !

Omakase (Japanese: お任せ, Hepburn: o-makase) is a Japanese phrase, used when ordering sushi in restaurants, which means

'You will leave it up to your sushi chef'