

# Happy Hour

4PM - 6PM DAILY (BAR & LOUNGE ONLY) • 9PM - CLOSE DAILY

## THREE BUCK SHUCK\*

3~/each Oysters on half shell  
served with kimchi mignonette,

Uncle Gary's chili pepper water, wasabi cocktail sauce (3 oyster min.)

( ASK YOUR SERVER ABOUT OUR DAILY SELECTION )

### **Brussels & Macadamia Nuts** 8~

crispy, chile lime vinaigrette

### **Gochujang Octopus\*** 13~

kimchi slaw, black-eyed peas, anchovy aioli, scallion oil

### **Baja Fish Taco\*** 7~

avocado, queso fresco, red cabbage, pico de gallo, chipotle crema, cilantro, lime

### **Furikake Tater Puffs** 13~

scallions, tobiko, yuzu aioli, togarashi pepper

### **Hamachi Crudo\*** 15~

white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic, Mari's Gardens  
red micro shiso

### **Washugyu Beef Hot Stone\*** 15~

American Wagyu, black garlic ponzu sauce, white truffle oil

## COCKTAIL / WINE / BEER

**A Berry Good Time** 11~ | vodka, raspberry liqueur, lemon, cane sugar

**Aoki Manhattan** 11~ | whiskey, averna, benedictine, aromatic bitters

**White Negroni** 11~ | gin, lillet blanc, suze

**Peach Daiquiri** 11~ | koloa rum, peach, lime, demerara

**Taittinger** 30~ | Brut La Francaise Champagne, France

**J Sparkling Wine** 19~ | Cuvee 20, Brut, USA

**Campo Viejo** 11~ | Cava Brut Sparkling Wine

**Whitehaven** 9~ | Sauvignon Blanc, New Zealand

**Cave De Lugny Les Charmes** 13~ | Chardonnay, France

**Mont Gravet** 11~ | Cinsault Rose, France

**Primarius** 14~ | Pinot Noir, Oregon USA

**Vina Borgia** 9~ | Garnacha Spain

**Golden Road Brewing** 7~ | Herringbone Blonde Ale - Draft

**Waikiki Brewing Co.** 8~ | Skinny Jeans IPA - Draft

**Ola Brewing Co.** 8~ | Kiawe Vanilla Porter - Can

(SORRY, NO SUBSTITUTIONS IF WE ARE OUT OF THE ITEM)