

SOCIAL HOUR

every day | 3:00 - 6:00 PM



SUSHI

nigiri set *four kind* 12

sashimi set *three kind* 18

unagi *freshwater eel* 3

MAKIMONO

spicy sake maki *salmon, shiso, aka kosho* 5

negihama *yellowtail, cucumber, negi dare* 5

tuna guac *bf akami, tempura crunch, serrano guac* 5

spicy tuna *cucumber, avocado, tempura crunch* 6

TASTINGS

fish and chips *pacific cod, yucca chips, japanese tartar sauce* 8

king crab mac and cheese *miso mornay, ikura, toasted panko, japanese focaccia* 12

sake ginger *salmon, tomato ginger water, compressed mango, pickled red onions* 8

hirame crudo *flounder, white chili ponzu, yuzu tobiko* 7

wagyu tataki *american wagyu, basil pesto, ponzu reduction, fried garlic* 10

hamachi kosho *yellowtail, tomato oil, ponzu, serrano salt, serrano puree, fried garlic* 8

yuzu salmon salad *chopped salmon (cooked), yuzu vinaigrette, strawberries, candied pecans* 6

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 8

vodka, lime, lychee juice, cranberry

japanese old fashioned 10

suntory toki, black sugar, bitters

peach sunset 9

vodka, peach, orange juice, egg white, lemon, lavender

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