

## MENU

### HAPPY HOUR

Monday - Friday | 5PM - 8PM | Starting Thursday, June 6th

#### COCKTAILS

SHISO FANCY | \$12

alb vodka, st. germain, cucumber, shiso

FORBIDDEN CORNER | \$12

astral blanco tequila, dos hombres mezcal, pampelmousse,  
owen's grapefruit soda

LYCHEE NO HANA | \$12

broker's gin, sake, lychee

AFTERNOON TEA | \$12

brother's bond bourbon, earl grey, yuzu

#### SOMMELIER SELECTION

SAKE | \$10

SPARKLING | \$10

WHITE | \$10

#### SOMMELIER SELECTION

SAKE | \$10

SPARKLING | \$10

WHITE | \$10

ROSÉ | \$10

RED | \$10

#### BEERS & HARD SELTZERS

SAPPORO | \$6

SAPPORO LIGHT | \$6

HAPPY DAD | \$6

#### BITES

MILK BREAD | \$10

wasabi furikake

EDAMAME | \$10

steamed | spicy

VEGGIE MAKI | \$10

cucumber, kampyo, avocado

CHICKEN YAKITORI | \$12

spicy teriyaki

TSUKUNE | \$12

chicken meatball, quail egg

SALMON TRUFFLE HANDROLL | \$12

ponzu

TUNA MAKI | \$12

cucumber, avocado

SHISHITO PEPPERS | \$12

salted egg yolk

PORK GYOZA | \$14

sesame ponzu

SALT & PEPPER CALAMARI | \$14

pickled fresno

CRAB & CORN CROQUETTES | \$14

togarashi aioli

SHORT RIB ROBATA | \$14

tare

YAKINIKU SLIDERS | \$16

spring onion, pickles, chili aioli