



Happiest Happy Hour

## SUSHI/SASHIMI

TUNA\*  
\$3



SHRIMP\*  
\$3



SHIROMI\*  
\$3

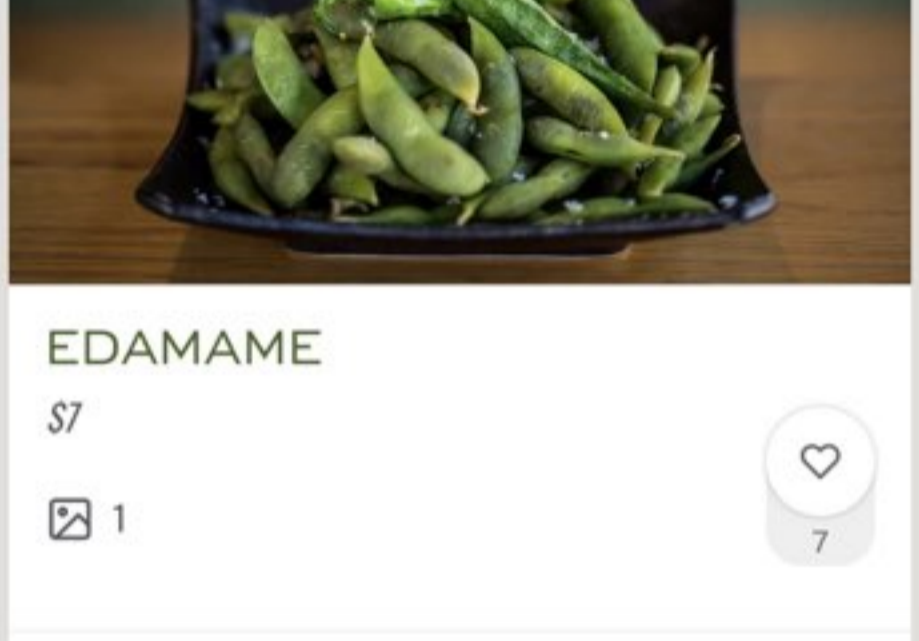


1/2 CALIFORNIA ROLL  
\$5.50



1 AVOCADO ROLL  
\$5.50

1 Review 1



EDAMAME  
\$7

1



SHISHITO PEPPERS  
\$7



1/2 SHRIMP TEMPURA ROLL  
\$7



DUMPLING SOUP  
\$7



1/2 SPICY TUNA ROLL\*  
\$7



KUROBUTA SAUSAGES  
\$7



TENDERLOIN SKEWER  
\$7

1



YAKI SOBA NOODLES  
\$8

1 Review



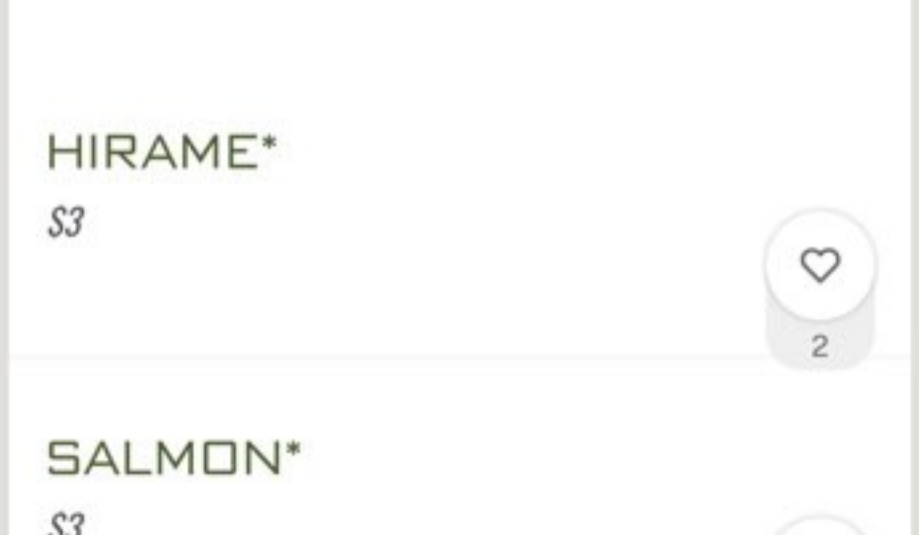
CHILLI SHRIMP DUMPLINGS  
\$8

1 Review



KOREAN PORK TACOS  
\$9

NEW!



FRIED CHICKEN TACOS  
\$9

NEW! 4 Reviews 2



HIRAME\*  
\$3



SALMON\*  
\$3

1 Review



TAKO\*  
\$3



1/2 SALMON AVOCADO ROLL  
\$5.50



1 KOREAN BEEF LEAF TACOS  
\$5

NEW! 2 Reviews 1





### SEAWEED SALAD

\$7

📦 1



3

### CRISPY GYOZA

\$7



4



### AVOCADO TEMPURA

\$7

🗨️ 1 Review 📦 1



7

### SCALLOP LEAF TACO

\$7



2

### 1/2 HAMACHI SERRIOLE\*

\$9

🗨️ 2 Reviews



4

### ORGANIC CHICKEN SKEWERS

\$7



4

### SHRIMP SKEWERS

\$7



1

### TEMPURA SHRIMP BITES

\$8



4

### CRISPY AVOCADO RICE

\$9



7

### SHRIMP TEMPURA TACOS

\$8

**NEW!**



7

### FRIED TOFU (BLACK GARLIC HONEY)

\$9

🗨️ 1 Review



4

## DESSERT

2 Pieces

### VANILLA MOCHI ICE CREAM

\$6



### GREEN TEA MOCHI ICE CREAM

\$6



1

### STRAWBERRY MOCHI ICE CREAM

\$6



### MANGO MOCHI ICE CREAM

\$6



## BY THE GLASS

### WHITE

### PALI, CHARDONNAY

\$5.50



### GRANBAZAN AMBER LABEL, ALBARIÑO

\$5



### BRAND, RIESLING

\$4.50



### BRANCOTT ESTATE LETTER SERIES "B", SAUV BLANC

\$7



### BERTANI, PINOT GRIGIO

\$4.50



## RED

PALI, PINOT NOIR

\$6



TERRAZAS DE LOS ANDES  
RESERVA, MALBEC

\$5



ARGYLE, PINOT NOIR

\$7.50



DRUMHELLER, CABERNET  
SAUV 2017

\$4.50



## ROSE

PINK FLAMINGO, ROSE

\$5



## CHAMPAGNE & PROSECCO

SYLTBAR IL CONCERTO, SAN  
SIMONE

\$5.50



SYLTBAR IL CONCERTO ROSE,  
SAN SIMONE

\$6.50



## SAKE

TOZAI HONJOZO

carafe \$11.50



1

SOTO, JUNMAI BLACK

glass \$7 · carafe \$20



1

DASSAI 50 JUNMAI DAIGINJO

glass \$5 · carafe \$14.50



1

## OUR COCKTAILS

FAT QCUMBER

\$5 · effen cucumber vodka, st germain grapefruit juice,  
lime juice



1

LOVE YOUZU

\$5 · sipsmith gin, yuzu juice, grapefruit juice, honey



4

PICANTE LYCHEE

\$5 · bruxo mezcal, lychee puree, aji limo, lime juice



4

SUNSET COLADA

\$5 · cruzan dark rum, passion fruit, velvet falernum, coco lopez,  
lime juice



3

LYCHEE MULE

\$5 · haku vodka, lychee, lime juice, fever tree ginger beer



7

YUZU MARGARITA

\$5 · hornitos tequila blanco, ginger liquor, peach shnapps,  
yuzu juice



2

## BEER

SAPPORO

\$3



SAPPORO LIGHT

\$3



[SHOW ALL ITEMS](#)

**NEW!**

Everyday from 5:30 pm to 8pm. All alcoholic beverages. Bottles not included. Japanese Whisky not Included. \$5 Specialty Cocktails.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.

\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.