

HAPPY HOUR



MONDAY THRU SATURDAY
4 pm - 7 pm

SNACKS

EDAMAME bbq salt	4
SHRIMP CEVICHE TAQUITO (2 PER ORDER)* japanese spicy cocktail sauce	10
TUNA PIZZA* crispy tortilla, garlic aioli, truffle oil	13
SCREAMING ORGASM* seared bigeye tuna, spicy ponzu, daikon, masago roe	14
TOSTONES CON CEVICHE hamachi ginger soy, cilantro, red onion	14
SNAPPER SALAD bean sprouts, tomatoes, amazu ponzu, shichimi	9
FRENCH ONION MISO SOUP soft tofu, scallions, gryuere, onion confit	5

PUBBELLY ROLLS

BUTTER KRAB ROLL* goma soy paper, kanikama, ponzu, warm clarified butter	10
YELLOWTAIL* green soy paper, truffled yuzu, kanikama, nori tempura flakes	10
NAVARRO SALMON* crab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce.	10
OCTOPUS CEVICHE* avocado, red onion, tempura flakes, yuzu, ginger soy	10
BIGEYE TUNA* spicy tuna "arroz pegao", truffle oil, sea salt	11
ROCKSRIMP TEMPURA* avocado, mango, spicy tuna tartare, spicy mayo	15
CRISPY SALMON ROLL* cream cheese, eel sauce, spicy mayo, crispy panko	10
HAMACHI G ROLL* hamachi tartare, crispy garlic, cucumber, avocado, chili oil	10
THE HEAT ROLL* spicy tuna, nori tempura flakes, albacore, garlic ponzu, spicy mayo.	10

SUSHI OR SASHIMI / PRICED PER PIECE

TUNA* - Ecuador	2.5
EEL - China	5
HAMACHI* - Kyushu	3
SALMON* - Scotland	2
MADAI* - Kumamoto Japan	2
FLUKE* - Jeju Island	3
IKURA* - Japan	5
OCTOPUS - Spain	2
SCALLOP* - Hokkaido Japan	3.5

PUBBELLY SASHIMI

HAMACHI JALAPENO* - KYUSHU yuzu soy, cilantro, roasted poblanos	10
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ROBATA GRILL

CHICKEN YAKITORI ginger miso, sesame seeds	8
PORK BELLY orange peel & tobanjan	8
MISO BLACK COD charred spring onions	22
FILET MIGNON yuzu truffle, charred spring onions	27
GRILLED OCTOPUS spicy lemongrass, crispy garlic	11
SPARE RIBS chinese BBQ, pickles	11

VEGETABLES

WEDGE SALAD baby iceberg lettuce, creamy ginger dressing, radishes, beets	7
TRUFFLE CORN cotija, truffle crema, yuzu	7
BABY BOK CHOY garlic ponzu, black beans, red chili flakes	7
JAPANESE EGGPLANT red miso, garlic chips, chives, sesame powder	7
JAPANESE BRAVAS kimchee, cilantro aioli, crispy garlic	7

COCKTAILS \$8

LYCHEE PASSION

Junmai sake, lychee juice, fresh passion fruit seeds

SPICY PIÑA

Junmai sake, pineapple puree, jalapeno syrup, yuzu

LOS ANDES

Pisco, muscatel grapes, kiwi, Thai basil seeds, lime juice, topped with brut sparkling

ROSA

Junmai ginjo sake, ginger syrup, lychee juice, topped with rose sparkling

FRESA

Vodka, nama sake, strawberry syrup, grapefruit liquor, lime juice, Peychaud's bitter

DAIQUIRI MIDORI

Pisco quebranta, fresh limes, green chartreuse, lemongrass

HOTTO

Tequila reposado, canton ginger liquor, pineapple-sage syrup, agave nectar, habanero bitters, hickory smoked salt

YOU'RE A KYURI

Muddled cucumbers, Thai basil, ginger syrup, lime juice

MANGO

Vodka, peach liquor, fresh mango, lemongrass syrup, topped with brut sparkling

BEER \$4

KIRIN LIGHT Lager / 12 oz

WINE BY THE GLASS \$6

MAS FI CAVA NV

Penedes / Spain

LA PETITE PERRIERE 2015

Sauvignon Blanc / Vin De France / France

CHATEAU DE FONTENILLE LA BELLE ROSE 2015

Bordeaux / France

UNO 2013

Malbec / Mendoza / Argentina

SAKE \$6

ECHIGO Junmai