

HAPPY HOUR

Monday–Friday | 5:30–7PM in the Bar

SIPS

Fusion 13

haku vodka, fresh pineapple,
cantaloupe, watermelon

Heat of the Dragon 13

patron silver tequila, grand marnier
float, lime, kumquat, serrano

Ueshima Old Fashioned 13

espresso-washed knob creek rye,
demerara syrup, chocolate, orange, bitters

Lychee Martini 13

grey goose vodka, fresh lychee juice

SAKE

Nigori Sake 8/glass

Cold Sake 8/glass

Large Hot Sake 8

WINE 9

House White or Red

BEER 7

Sapporo, Kirin, Asahi 22oz



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SUSHI

Shiro Maguro	12
seared albacore sashimi, garlic ponzu, topped with crispy onions, 4pc	
Salmon Carpaccio	12
salmon sashimi with ginger soy truffle oil, tomato frisee, and black truffles, 4pc	
Tuna Carpaccio	12
tuna sashimi with wasabi soy truffle oil, arugula, avocado, and shaved parmesan cheese, 4pc	
Baked Crab Handroll	10
California Roll	9
Spicy Tuna Roll	9
Veggie Roll	8

APPETIZERS

Edamame	5
Brussels Sprout Chips	9
Shishito Peppers	9
Spicy Tuna Hanabi 3pc	12

FROM THE ROBATA GRILL

Salmon Skewer	5
Chicken Meatballs	5
Gyu aged ribeye	7
Lamb Chop	7