

HAPPY HOUR

MON-FRI 3PM-6PM | SUN-FRI 8:30PM TIL CLOSE

DRINKS

SPRITZES | 10

HUGO (4oz)
elderflower, lemon, mint, prosecco

APEROL (4oz)
aperol, prosecco, soda, orange

COCKTAILS

LYCH PLEASE (1.5oz) 10
gin, hibiscus, lychee, lemon, pineapple

KOMBUCHA MOJITO (1.5oz) 10
rum, mint, lime, blueberry,
seasonal kombucha

SPICY NOT-A-RITA (NON-ALCOHOLIC) 7
cranberry, jalapeño-cilantro syrup, lime

SELECT WINES (6oz) | 9

SELECT BEERS (12-16oz) | 6

SUSHI

SPICY TUNA MAKI ROLL 9
ahi watermelon, avocado, toasted coconut

GF CRISPY RICE 9
spicy ahi watermelon, avocado

NIGIRI | 5

GF UNAGI EGGPLANT
miso truffle

GF AHI WATERMELON
ginger, citrus soy

HAND ROLLS | 5

GF SPICY TUNA
ahi watermelon, avocado, toasted coconut

GF SPICY CRAB
hearts of palm, spicy mayo, ponzu

GF AVOCADO CUCUMBER
avocado, cucumber, miso mayo

GF CRISPY MUSHROOM
wasabi, avocado, gochujang,
pickled ginger, unagi

SNACKS

GF SUMMER ROLLS 6
cilantro, thai basil, carrot, papaya, tofu,
peanut sauce, nuoc cham

GF CHICK'N FRIED MUSHROOMS 7
nuoc cham

KIMCHI BAOS 8
chick'n fried mushrooms, gochujang

GF TATER TOTS 8
torched miso, kimchi, korean chili flake,
cilantro, thai basil

GF LETTUCE WRAPS
gochujang brussels sprouts, tofu,
pickled ginger, sesame

12 GF SPINACH AND ARTICHOKE DIP 11
cashew mozzarella, tortilla chips

GF gluten friendly 🌿 contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests.
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,
so cross-contact may occur. Please tell your server about allergies.