

PLANTA

HAPPY HOUR

MON-THURS | 3PM-6PM

LATE NIGHT HAPPY HOUR

SUN-FRI | 8:30PM TIL CLOSE

DRINKS

SPRITZES

HUGO 10
elderflower, lemon, mint, prosecco

APEROL 10
aperol, prosecco, soda, orange

COCKTAILS

LYCH PLEASE 10
gin, hibiscus, lychee, lemon, pineapple

MEZCAL ME MAYBE 10
mezcal, ginger, passionfruit, lime

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

SELECT WINES 9


SELECT BEERS 6

SUSHI

UNAGI EGGPLANT NIGIRI GF 5
miso truffle

CRISPY RICE GF 9
spicy ahi watermelon, avocado

SNACKS

CROQUETAS  8
mushroom bacon, cashew mozzarella, cilantro, garlic aioli

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

CHICK'N FRIED MUSHROOMS GF 7
nuoc cham

STEAMED EDAMAME DUMPLINGS 12
chili oil, black vinegar

CLASSIC GUACAMOLE GF 10
pico de gallo, cilantro, lime, chips

QUESO FUNDIDO GF  11
cashew mozzarella, salsa macha, tortilla chips

JAPANESE SWEET POTATO GF 8
torched miso, kimchi, cilantro, thai basil

CHILLED GREEN BEANS 5
wasabi mayo, unagi sauce, crispy shallots

JAPANESE EGGPLANT ROBATA GF 6
miso glazed, scallion, sesame

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. To keep every dish true to its bold flavor, we kindly decline modifications.