

HAPPY HOUR

MON-FRI 4PM-6PM | SUN-FRI 9PM TIL CLOSE



DRINKS

SPRITZES | 10

HUGO

elderflower, lemon, mint, prosecco

APEROL

aperol, prosecco, soda, orange

COCKTAILS | 10

NOT-A-RITA (NON-ALCOHOLIC)

seedlip "notas de agave," cranberry, lime, peppercorn, agave

SPILL THE TEA (NON-ALCOHOLIC)

aplos arise, martini floreale, chamomile, pineapple, butterfly pea tea

LYCH PLEASE

gin, hibiscus, lychee, lemon, pineapple

MEZCAL ME MAYBE

mezcal, ginger, passionfruit, lime

SELECT WINES | 9

SELECT BEERS | 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 UNI SWEET POTATO

avocado, unagi, potato straws, gochujang mayo, chili salt

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

sweet chili sauce

KIMCHI BAOS

8

chick'n fried mushrooms, gochujang, pickles

GF CAULIFLOWER WINGS

8

crispy cauliflower, sweet chili mayo, sesame, unagi

GF THAI LETTUCE WRAPS

12

shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

GF gluten friendly contains nuts

We offer a plant-based menu. Please note that our kitchen utilizes nuts, wheat, and soy. As much as we strive to prevent cross-contamination, we kindly ask guests with allergies to inform us.