

# HAPPY HOUR

MON-THURS 4PM-6PM | 8:30PM TIL CLOSE

## DRINKS

### SPRITZES | 10

#### HUGO

elderflower, lemon, mint, prosecco

#### APEROL

aperol, prosecco, soda, orange

### COCKTAILS

#### LYCH PLEASE

gin, hibiscus, lychee, lemon, pineapple

10

#### MEZCAL ME MAYBE

mezcal, ginger, passionfruit, lime

10

#### SPICY NOT-A-RITA (NON-ALCOHOLIC)

cranberry, jalapeño-cilantro syrup, lime

7

### SELECT WINES | 9

### SELECT BEERS | 6

## SUSHI

#### SPICY TUNA MAKI ROLL

ahi watermelon, avocado,  
toasted coconut, panko

9

#### GF CRISPY RICE

spicy ahi watermelon, avocado

9

### 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

cilantro, thai basil, pickled carrots, papaya,  
tofu, peanut sauce, nuoc cham

6

#### GF CHICK'N FRIED MUSHROOMS

nuoc cham

7

#### KIMCHI BAOS

chick'n fried mushrooms, gochujang, pickles

8

#### GF TATER TOTS

torched miso, kimchi, korean chili flake,  
cilantro, thai basil

8

#### STEAMED EDAMAME DUMPLINGS

chili oil, black vinegar

12

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.