

HAPPY HOUR

MON-FRI 3PM-6PM | SUN-FRI 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

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, carrot, papaya, tofu, peanut sauce, nuoc cham

6

GF CHICK'N FRIED MUSHROOMS

nuoc cham

7

KIMCHI BAOS

chick'n fried mushrooms, gochujang

8

GF TATER TOTS

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

8

GF LETTUCE WRAPS

gochujang brussels sprouts, tofu, pickled ginger, sesame

12

GF SPINACH AND ARTICHOKE DIP

cashew mozzarella, tortilla chips

11

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.