

PLANTA

HAPPY HOUR

MON-FRI | 4PM-6PM

LATE NIGHT HAPPY HOUR

SUN-FRI | 9PM 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

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

CRISPY RICE GF 9
spicy ahi watermelon, avocado

NIGIRI

UNAGI EGGPLANT GF 5
miso truffle

AHI WATERMELON GF 5
ginger, citrus soy

HAND ROLLS

SPICY TUNA GF 5
ahi watermelon, avocado, toasted coconut

SPICY CRAB GF 5
hearts of palm, spicy mayo, ponzu

CRISPY MUSHROOM GF 5
wasabi, avocado, gochujang,
pickled ginger, unagi

SNACKS

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

KIMCHI BAOS 8
chick'n fried mushrooms, gochujang, pickles

STEAMED EDAMAME DUMPLINGS 12
chili oil, black vinegar

CHICK'N FRIED MUSHROOMS GF 7
nuoc cham

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

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.