

HAPPY HOUR

MON-FRI 3PM-6PM | SUN-FRI 8:30PM TIL CLOSE

DRINKS

SPRITZES | 10

HUGO (4oz)
elderflower, lemon, mint, prosecco

APEROL (4oz)
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 (1.5oz)
gin, hibiscus, lychee, lemon, pineapple

MEZCAL ME MAYBE (1.5oz)
mezcal, ginger, passionfruit, lime

SELECT WINES (6oz) | 9

SELECT BEERS (12-16oz) | 6

SUSHI

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

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 AVOCADO CUCUMBER
avocado, cucumber, miso mayo

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
nuoc cham

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

GF TATER TOTS 8
torched miso, kimchi, korean chili flake, cilantro, thai basil

GF STEAMED EDAMAME DUMPLINGS 12
chili oil, black vinegar

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.