

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

KOMBUCHA MOJITO (1.5oz)
rum, mint, lime, blueberry,
seasonal kombucha

SELECT WINES (6oz) | 9

SELECT BEERS (12-16oz) | 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 LETTUCE WRAPS 12
gochujang brussels sprouts, tofu,
pickled ginger, sesame

GF SPINACH AND ARTICHOKES DIP 11
cashew mozzarella, tortilla chips

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.