COCKTAILS

Moscow Mule on Draft - 11
Vodka, house-made ginger beer, lime

Vanilla Lavender Old Fashioned - 13
Bourbon, house-made lavender vanilla syrup, bitters

Cilantro Paloma - 12
Tequila, grapefruit, agave, lime, cilantro

Blackberry Bourbon Fizz - 12
Bourbon, lychee, lemongrass, muddled blackberries

Cucumber Mojito - 11.5
Effen cucumber vodka, soda water, fresh mint, lime

Puttin’ on the Spritz - 11
Beefeater pink gin, aperol, lemon, club soda, champagne

Dark N’ Peach - 12.5
Bourbon, kraken black spiced rum, peach nectar, ginger, mint

Jalapeño Guava Margarita - 11.5
Jalapeño infused tequila, guava nectar, lime

Orange Blossom - 12
Cathead honeysuckle vodka, orange liqueur, champagne, bitters

Sriracha Mary - 10.5
Vodka, tomato juice, clamato, hoisin, sriracha, spices, pickled okra

SAKE

Nigori Peach - 12
Vodka, ozeki nigori sake, peach nectar, lemon, mint

Dirty Togarashi - 12.5
Tito’s vodka, dry vermouth rinse, olive juice, togarashi stuffed olives

SAKE INFUSIONS

Cucumber - 10
Ozeki traditional, vodka, cucumber, simple syrup, lemon

Lemongrass Lychee - 12
Ozeki traditional, elderflower liqueur, lychee, lemongrass, lemon

Blackberry - 14
Ozeki nigori, simple syrup, muddled blackberries

Pineapple - 10
Ozeki traditional infused with fresh pineapple, simple syrup

RED WINE

Montes Malbec - Chile - 9 / 34

Sea Sun Pinot Noir - California - 9 / 34

Dona Paula Estate Blend - Argentina - 8.5 / 32

Portillo Cabernet Sauvignon - Argentina - 8.5 / 32

Spellbound Petite Sirah - California - 9 / 34

WHITE WINE

Alverdi Grigio - Italy - 8.5 / 32

Kono Sauvignon Blanc - New Zealand - 9 / 34

Aitos Del Plata Chardonnay - Argentina - 9 / 34

Royal Chenin Blanc - South Africa - 8.5 / 32

Urban Riesling - Germany - 8.5 / 32

SPARKLING WINE

Poema Cava Brut - Spain - 11 / 42

Bodega Norton Brut Rose - Argentina - 11 / 42

DRAFT BEER

Sapporo - Japan - 6.5

Westbrook White Thai - Mt Pleasant, SC - 7

Sierra Nevada “Rotating IPA” - Mills River, NC - 6.5

River Rat Hazelnut Brown Ale - Columbia, SC - 6.5

Yuengling - Pottsville, PA - 5

BOTTLLED BEER

Asahi Super Dry - Japan - 6.5

Heineken - Holland - 6

Heineken 0.0 - Holland - 6

Miller Lite - USA - 4.5

JUICE, TEAS & COFFEE

Coconut Juice - 4

Lychee Iced Tea - 4

Hot Tea - 4

Choice of: [green] or [jasmine] or [bombay chai]

Vietnamese Iced Coffee - 4.5

[ADD: cathead pecan vodka - 5.5]

Saratoga Sparkling or Still Water - 4

MOCKTAILS

Blackberry Lychee Fizz - 7
Lychee, lemongrass, muddled blackberries

Vietnamese Limeade - 7
Thai basil, lime, lemon lime soda

Cucumber No-Jito - 7
Cucumber water, fresh mint, lime

Moscow Filly - 7
Ginger beer, lime, fresh ginger, n/a blood orange bitters
DUMPLINGS & MORE

pork & ginger gyoza - 7.5
sambal beef & kimchi dumplings - 7.5
spicy crab.rangoon - 7.5
soy scallion sauce
inari, spicy tuna, cream cheese, avocado, tempura fried, unagi sauce, spicy aioli
inari, spicy tuna, cream cheese, avocado, tempura fried, unagi sauce, spicy aioli

SUSHI SMALL PLATES

spicy surimi salad - 12.5
cucumber, masago, spicy surimi, micro green, spring mix

MAKI OR TEMAKI

salmon and avocado crema - 9 / 11*
tuna and spicy masago aioli - 9 / 11*
glazed unagi and avocado - 9 / 11
yellowtail with kewpie aioli and scallion - 9 / 11*
tempura kanikama and spicy sriracha aioli - 8 / 10
avocado - 7 / 9 - kappa - 7 / 9 - kanpyo - 7 / 9
salmon and lemon aioli - 9 / 11*
hamachi and kizami wasabi - 9 / 11*
pickled radish and ginger sauce - 7 / 9

PRESSED SUSHI

prepared with mae gohan rice
hamachi - mixed yellowtail & japanese mayo with scallions - 14*
spicy tuna - served with garlic aioli & serrano pepper - 15*
salmon and avocado - with lemon aioli - 15*
unagi, eel - 9
inari tofu - with ginger and scallion - 11.5

NIGIRI & SASHIMI

nigiri sampler - tuna, salmon, yellowtail, escolar, shrimp - 20*
sashimi sampler - tuna [2], salmon [2], yellowtail [2] - 20*
omakase platter - 40 / 85*

DESSERT

crispy cheese wontons - 7.5
vanilla anglaise, chocolate drizzle, candied orange
strawberry spring rolls - 8.5
nutella dipping sauce

MAKIMONO

bang bang shrimp - 16
california roll, shrimp tossed with spicy chili sauce, spring mix, scallions
kung fu crunch - 16*
salmon, avocado, cream cheese, topped with spicy tuna, scallions, unagi sauce, spicy aioli, tempura flakes
singapore volcano - 17*
tempura crab, cream cheese, cucumber, topped with scallions, sriracha, spicy aioli, micro greens
spicy tuna - 16*
spicy tuna, avocado, togarashi, green onion, micro greens, wrapped in soy paper.

CRISPY ROLLS

samurai supreme - 16.5*
unagi, spicy tuna, cream cheese, avocado, tempura fried, unagi sauce, spicy aioli
sunset crab - 16.5*
spicy crab, avocado, cream cheese, tempura fried, rangoon sauce, sweet potato
super crunch - 17*
tuna, salmon, yellowtail, surimi, panko, fried crispy, kimchi sauce

CLASSIC ROLLS

california - surimi, avocado, cucumber - 10.5
philadelphia - salmon, cream cheese, avocado - 10.5
spicy crab - surimi, cucumber, spicy mayo - 10.5
spicy tuna - tuna, spicy mayo - 12*

BROTH & WOK NOODLES

pho - 16*
rice vermicelli, bean sprouts, cilantro, thai basil, scallions, beef broth, served with hoisin & sriracha and chicken or rare beef
ADD: [shrimp - 4] or [meatballs - 4] or [poached egg - 1.5]*

CRISPY ROLLS

vietnamese ramen - 18.5*
pork belly, shredded pork, poached egg, egg noodles, bok choy, served in a pork broth

VEGAN & GLUTEN-FREE MENUS AVAILABLE UPON REQUEST.

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.