

SPECIALS

COCKTAILS

SUMMER SANGRIA \$14

japanese plum wine, new zealand sauvignon blanc and
cointreau liqueur with fresh citrus juices

SPICY RASPBERRY MARGARITA \$14

house-infused jalapeño tequila, freshly muddled raspberries
and thai basil with a sweet tajin rim

BITES

CRISPY AVOCADO* \$16

panko fried avocado stuffed with spicy tuna and kani, quartered
and topped with spicy mayo, eel sauce, and sesame seeds

DYNAMITE SHRIMP BUNS \$13

crispy shrimp tossed in bang bang sauce, pickled
cucumber, carrots, cilantro

CHOICE OF: steamed or fried lotus bun

ROLLS

HIBISCUS ROLL* \$18.5

hamachi, cucumber, avocado, topped with salmon, avocado,
yuzu miso aioli, jalapeño, red tobiko, scallions

BAMBOO ROLL* \$19

spicy tuna, cucumber, avocado, topped with salmon, tuna, creamy
ginger aioli, tempura flakes, scallions

NIGIRI

TORCHED HAMACHI NIGIRI* \$12

yuzu miso aioli, jalapeño, red tobiko

SPECIALTY TUNA NIGIRI* \$12

creamy ginger aioli, scallion, lemon zest

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