

HAPPY HOUR MENU

ALL DAY & EVERYDAY

HAND ROLLS

EACH \$6, 4 DIFFERENT HAND ROLLS \$22

Salmon

House cured salmon

Spicy Salmon

Spicy mayo

Unagi

Smoked eel, chocolate kabayaki sauce

Yellowtail

Sesame oil, scallion

Spicy Yellowtail

Spicy mayo, jalapeno

Negi Toro

Fatty tuna, scallion

Spicy Tuna

Spicy mayo, furikake, sweet potato

Snow Crab

Avocado, cucumber

Avocado

Truffle pate

Salmon Avocado

Sesame seed

Oyster Mushroom

Sweet soy sauce

Excluded from Happy Hour option

Blue Crab	8
Garlic aioli, sautéed onion	
Miso Black Cod	9
Kabocha puree with pickled mustard seeds	
Scallop	7
Korean style soy marinated bay scallop	
Lobster	9
Butter sous vide lobster	
Uni	12
Truffle pate	
Uni and Wagyu (A5, Miyazaki)	16
Chives	

DESSERT

Mango Passion Fruit Finger	11
Dacquoise biscuit, white chocolate mousse	
Matcha Ice Cream w/ Chocolate sauce	7
Yuzu Sorbet	7
Black Sesame Panna Cotta	7
Hojicha(Roasted Green Tea) Pudding	7

KITCHEN

Rock Shrimp Tempura	7
avocado, cashew nut, masago, spicy mayo	
Fried Oyster	7
Asian slaw (contains peanut), black tobiko mayo	
Shrimp Dumpling	8
Shrimp dumpling, wagyu chili oil, yuzu ponzu, cilantro	
Cucumber Salad	6
Pickled tomato, spicy paste, yuzu vinaigrette	
Edamame	6
Chamame with miso hummus	
Clam Miso Soup	6
Wakame, daikon	
Korean Fried Chicken	7
Chicken, pickled radish, poppy seeds	

Excluded from Happy Hour option

Grilled Octopus	19
Maitake mushroom, yuzu juice and cilantro	
Miso Black Cod	18
Kabocha puree with pickled mustard seeds	
Scallop Risotto	18
Dashi risotto, seasonal vegetables	
Tobiko Pasta	16
Linguine, crab meat, tobiko	
Uni Pasta	18
Squid ink pasta, cheddar dashi, yuzu tobiko	
Miso Eggplant w/ Mini toast	12
Hatcho miso eggplant paste	
Roasted Cauliflower	13
Green pea miso spread	
Spicy Smoked Pork Belly	13
Korean red chili paste, cabbage, soybean paste, seasoned rice	
NY Strip	22
6oz dry aged, sweet soy onion, seasonal vegetables	
Garlic Bacon Fried Rice w/ Onsen egg	15
Masago, green onion, sesame seed	
Maitake Mushroom	13
Wasabi sour cream, sweet soy	

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any allergies

RAWBAR

WHITE WINE

	GLS / BTL
Chateau Des Mille Anges 2015 (Sauvignon Blanc Bordeaux, France)	12 / 44
Pouilly Fume La Charmette 2017 (Sauvignon Blanc Loire, France)	14 / 52
Cakebread 2017 (Sauvignon Blanc Napa Valley, USA)	80
Domaine Raoul Gautherin 2017 (Chablis Burgundy, France)	16 / 60
Les Tourelles de la Cree 2015 (Chardonnay Burgundy, France)	65
Pieropan Soave 2017 (85% Garganega 15% Trebbiano Soave, Italy)	11 / 40

RED WINE

	GLS / BTL
Princess Gaby 2014 (Blend Bordeaux, France)	64
Le Plan des Moines 2016 (Syrah, Grenache Rhone, France)	76
Condado de Haza 2014 (Tempranillo Ribera del Duero, Spain)	56
J Vineyard 2016 (Pinot Noir Sonoma, California, USA)	14 / 52

ROSE

	GLS / BTL
Minuty 2017 (Grenache, Cinsault, Syrah Provence, France)	14 / 50
Le Petit Francais 2017 (Grenache, Cinsault, Syrah Provence, France)	11 / 40

SPARKLING

	BTL
La Marca (Prosecco Veneto, Italy)	42

Happy Hour Drinks

Sapporo	6
Wine (White / Red)	7
Ozeki Cup Sake	7
Soda / Ice Green Tea	3

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

SAKE

	720ml BTL
Shichida - Junmai Ginjyo Saga medium dry and full bodied	85
Ryujin - Junmai Ginjyo Gunma fresh, light and medium dry	70
	300ml BTL
Kitaya Kansansui - Junmai Dai-ginjyo Kyushu light, medium dry, delicate fruit aroma	40
Shunka Shusetsu Echizen - Junmai Ginjyo Chubu ultra dry, clean flavors with a mildly peppery finish	32
Souden Yamahai - Tokubetsu Junmai Kyushu floral and fruity, citrus	25
Kagiya Nama - Junmai Shikoku subtle minty aromas, flavors of concentrated sweet rice	27
Sesshu Otokoyama - Junmai Dai-ginjyo Kansai dry and well-structured, mineral, citrusy	13 / 38
SOTO - Junmai Dai-ginjyo Niigata refreshing, soft mouthfeel with dry finish	48
Yukiwataki - Nigori Iwate soft flavor of rice, rich	27

SAKE FLIGHT SET

Good way to taste and compare flavors, aromas and colors

Sesshu Otokoyama / Ryujin / Souden Yamahai

COCKTAIL

Cucumber Lemon Saketini dry, clean flavors with a mildly peppery finish	13
Sparkling Jelly Sake (peach) sweet, creamy	12
Sparkling Sake w/ Yuzu Omoi refreshing aroma of citrus fruit	15

BEER

	BTL
Kagua Blanc - Belgian Ale Belgian wheat ale with yuzu citrus	11
Echigo Stout - Dark Lager rich, nutty flavour with incredibly smooth texture	8.5
Coney Island Merman - IPA strong malt, intensely fruity hop character with bitterness	6
Coney Island Mermaid - Pilsner (Larger) light-bodied, crisp, nicely hopped lager with mild spiciness	6
Echigo - Japanese Rice Lager extremely mild malt with a tiny hint of rice	8