



Happy Hour

Mon-Fri 5:00-6:30 Sat-Sun 4:00-6:00

SIPS

Sapporo Premium Draft	12oz	5
Hakutsuru Junmai Hot Sake Hyogo 6oz 6	9oz	9
Balanced & Smooth premium house sake. Mellow but rich mouthfeel.		
Yaegaki Junmai Glass 6	9oz	9
Dry, crisp, acidic finish. Peaches, Citrus		
Glass Wine Sauvignon Blanc or Pinot Noir		9
Yuzu-Rita		10
Jalapeno infused Shochu, Yuzu Shochu, Lime		
Lemon Soda		6
Shochu, Fresh Lemon, Soda		

BITES

Edamame- Sea Salt & Lime	(V/GF)	5
Kakuni Taco- Braised Sakura Pork Belly, Takana Mayo		5
Sunomono- Wakame, Cucumber, Ginger Ponzu	(V/GF)	5
Salmon Sashimi- Salmon, Lime, Smoked Salt		20
Corn Ribs- Corn on the Cob, Shoyu Butter		7
Negitoro- Tuna, Avocado, Nori Wasabi, Tobiko, Garlic Bread		9
Jidori KaraAge Jan- Chicken Karaage, Chili Ponzu, Cilantro		9
Garlic Shrimp - Sautéed Shrimp, Mushrooms, Garlic Chili		12



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