

HAPPY HOUR

EVERY TUESDAY - THURSDAY | 4PM - 6PM

Temari

served on seasoned sushi rice with yuzu kosho.



I'M HUNGRY | 25 (INCLUDES ALL 5)

JUST A SNACK | 9 (PICK 2)

HAMACHI

Yellowtail, Sukiyaki, Caviar

MAGURO

Blue Fin Tuna, Black Garlic Sauce, Wasabi-Seasoned Tobiko

SAKE

Salmon, Ikura, Edible Flower

VEGETARIAN

Persian Cucumber, Pickled Daikon Radish

WAGYU

A5 Wagyu, Truffle

Small Plates



SCALLOP CRUDO (HALF) | 12

Salmon Roe, Ponzu Citrus Sauce, Sesame Seeds, Togarashi, Spring Onions

BBQ PORK BAO BUNS (2) | 8

Hoisin BBQ Sauce, House Smoked Pork Shoulder, Carter's Steam Bao Buns

YAKITORI (3) | 7

Chicken Thigh, Miso Buffalo Glaze, Wasabi Ranch Dressing

WAGYU TEMARI (1) | 10

A5 Wagyu, Truffle

ASPARAGUS (3) | 5

Miso, Mustard & Pickle Juice Sauce

SPINACH & ARTICHOKE WONTONS (4) | 5

Grain Mustard Soy Sauce

HAMACHI CECICHE | 8

Agave Dressing, Avocado, Persian Cucumber, Togarashi

Drinks



SPICY PALOMA | 10

Tequila, Lime Support, Hot Honey Cordial, Pamplemousse, Grapefruit Soda

HIBISCUS MULE | 10

Wheatley Vodka, Hibiscus, Ginger Beer, Lime

GOLD RUSH | 10

Maker's Mark Bourbon, Honey, Lemon

ESPRESSO MARTINI | 10

Vanilla Vodka, Coffee Liqueur, Espresso

SAPPORO | 6

HOUSE RED | 9

HOUSE WHITE | 9

MAY WE SUGGEST...

EASY GOING | 18

Hibiscus Mule + Ceviche

FEELING SPICY | 17

Spicy Paloma + Yakitori

JUST GETTING STARTED | 19

Espresso Martini + Temari (pick 2)



STORIES
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Agave Dressing, Avocado,
Persian Cucumber, Togarashi

Drinks

SPICY PALOMA | 10

Tequila, Lime Support, Hot Honey
Cordial, Pamplemousse, Grapefruit Soda

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Wheatley Vodka, Hibiscus, Ginger Beer,
Lime

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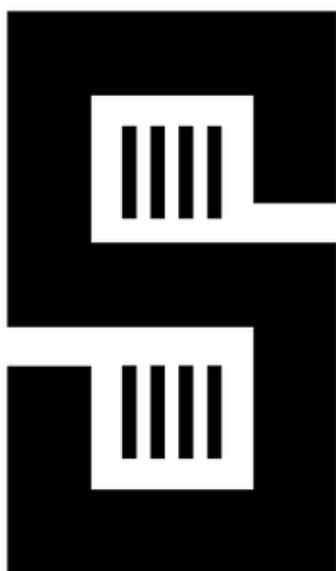
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STORIES
ON HIGH



share your experience!



@storiesonhigh