

HAPPY HOUR

EVERY TUESDAY – THURSDAY | 4PM – 6PM

TEMARI

served on seasoned sushi rice with yuzu koshō

PICK 2 | 9

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

STICKS

lion's mane mushrooms

scallions, black garlic sauce 9

chicken yakitori

scallions, tare glaze, togarashi aioli 10

spicy tofu

hot sauce, compressed pickles 8

SNACKS

shishito & edamame

lime, togarashi, spicy kewpie 10

spicy tuna

crispy rice, masago mayo, serrano chili 10

hamachi tataki

miso ponzu, nori 12

confit wings

sichuan pepper blend, yuzu buttermilk sauce 10

DRINKS

spicy paloma

corazón blanco tequila, lime support, hot honey cordial, pamplemousse, grapefruit soda 10

old fashioned

daily whiskey, demerara, bitters, citrus 12

gold rush

maker's mark bourbon, honey, lemon 10

espresso martini

vanilla vodka, coffee liqueur, espresso 10

dark and stormy

gosling's black seal rum, ginger beer, lime 10

daily special

ask your server. or don't. up to you. no trade backs. 10

beer

sapporo 6

wine

house red 9

house white 9

MAY WE SUGGEST...

EASY GOING

wings + sapporo 16

FEELING SPICY

hamachi tataki + sake 22

JUST GETTING STARTED

shishito & edamame + house white 19

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Please inform your server of any allergies.

While we take precautions, our kitchen handles common allergens, including peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.

Gluten-free options are available, but cross-contact may occur. A 20% gratuity will be added to parties of six or more.