

# 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

Blue Fin Tuna, Sukiyaki, Caviar

#### MAGURO

Yellow 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

#### STRAWBERRY DAIQUIRI | 10

Rum, Strawberry, Lime Support

#### PINEAPPLE PAPER PLANE | 10

Bourbon, Pineapple Cordial, Amaro, Aperol

#### ESPRESSO MARTINI | 10

Vanilla Vodka, Coffee Liqueur, Espresso

#### SAPPORO | 6

#### HOUSE RED | 9

#### HOUSE WHITE | 9

### MAY WE SUGGEST...

#### EASY GOING | 18

Strawberry Daiquiri + Ceviche

#### FEELING SPICY | 19

Spicy Paloma + Yakitori

#### JUST GETTING STARTED | 19

Espresso Martini + Temari (pick 2)

*\*No substitutions, please.*



STORIES  
ON HIGH