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

old fashioned
daily whiskey, demerara, bitters, citrus 12

daily sour
bartender's daily choice 10

daily sprits
bartender's daily selection10

daily bitter
bartender's daily selection 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.