

HAPPY HOUR

EVERY TUESDAY - THURSDAY | 4PM - 6PM

Temari

served on seasoned sushi rice with yuzu koshō.



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



HAMACHI TATAKI | 12

Miso Ponzu, Nori

BBQ PORK BAO BUNS (2) | 8

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

CHICKEN YAKITORI | 10

Scallion, Tare Glaze, Togarashi Aioli

WAGYU TEMARI (1) | 10

A5 Wagyu, Truffle

LION'S MANE MUSHROOM | 8

Local Mushroom, Scallion, Black Garlic Sauce

SPINACH & ARTICHOKE WONTONS (4) | 5

Grain Mustard Soy Sauce

HAMACHI CEVICHE | 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)



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SPICY PALOMA | 10

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

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Lime

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