

## SMALL PLATES

EDAMAME tossed with sea salt & black pepper  
 GARLIC SOY EDAMAME tossed with garlic and soy sauce  
 WAKAME SEAWEEED SALAD  
 HOUSE SALAD with miso sesame dressing  
 SWEET POTATO CHIPS lightly salted  
 NORI FRIES with seven spice blend and house ketchup  
 SPAM MUSUBI Spam and rice wrapped in nori  
 CHICKEN KARAAGE Japanese style fried chicken  
 CRISPY TOFU with bits of edamame & sweet potato  
 BEEF SKEWERS served with cucumber carrot salad  
 GRILLED PITA BREAD served with edamame hummus dip  
 BEEF TACO with hoisin lime sauce, tomatoes, cabbage, cilantro on corn tortilla  
 SHRIMP TACO with wasabi mayo, tomatoes, cabbage, cilantro on corn tortilla  
 SALMON SASHIMI FLATBREAD pickled red onions with lemon mayo  
 PANKO CRUSTED CALAMARI served with dynamite dipping sauce  
 MAKI SUSHI ROLLS (6 pieces per order) Tuna, Unagi, Salmon, Cucumber  
 AHI TUNA TARTAR with mango salsa, seaweed salad and ponzu sauce  
 BENTO BOX SAMPLER includes edamame, nori fries, wakame, spam masubi, beef skewer

## HAPPY HOUR

WEDNESDAY - FRIDAY 6PM TO 9PM

\$5 SMALL PLATES

(excludes Ahi Tuna Tartar & Sampler)

\$5 COCKTAILS

\$3 BEERS (excludes beers with an \* mark)

## DESSERTS

Mini Cheesecake with berries in sake syrup  
 Mini Chocolate cake with whipped cream

## Premium Sakes

<i>Junmai</i>	Glass	300ml	500ml	720ml	1.8L
Kariho Namahage - Devil's Mask <i>Extremely dry</i>					
Ohyama - Big Mountain <i>Dry and crisp</i>					
Hoyo Manamusame - Farmer's Daughter <i>Easy and soft</i>					
Masumi Okuden Kantsukuri - Mirror of Truth <i>Balanced and round</i>					
Otokoyama - Man's Mountain <i>Clean and easy</i>					

<i>Ginjo</i>	Glass	300ml	500ml	720ml	1.8L
Hakkaisan - Hakkai Mountain <i>Dry, flavorful, rated #2 in Japan</i>					
Kaika - A Flower in the Wind <i>Semi-fruity and elegant</i>					
Kikusui - Chrysanthemum Water <i>Dry and sharp with citrus tones</i>					
Umenishiki - Gorgeous Plum <i>Balanced and fruity</i>					
Bishonen - Beautiful Boy <i>Rich and full bodied</i>					
Dewazukura Dewasansan - Green Ridge <i>Elegant and balanced</i>					

<i>Daiginjo</i>	Glass	300ml	500ml	720ml	1.8L
Kan Chiku - Cold Bamboo <i>Semi-dry, ripe fruit tones</i>					
Yaegaki Mu - Nothingness <i>Like water, clean</i>					
Wakatake Onikoroshi - Demon Slayer <i>Round from start to finish</i>					
Akitabare Suirakaten - Heaven of Tipsy Delight <i>Nuanced, subtle, fresh</i>					

<i>Special Sake</i>	Glass	300ml	500ml	720ml	1.8L
Kubota Senju (Honjozo) - 1000 Long Lives <i>Confident with added alcohol</i>					
Sayuri (Nigori) - Little Lily <i>Unfiltered, light floral tones, semi-sweet</i>					
Harushika Tokimeki (Sparkling Sake) - Palpitation of Sake <i>Like Champagne</i>					
Kamoizumi KomeKome - Happy Bride <i>Low alcohol, sweet and light</i>					
Flavored Sake - Choose from Fuji Apple or Raspberry					

## Sake Flights

East Sake Flight - Otokoyama, Bishonen, Wakatake Onikoroshi  
*A taste of Junmai, Ginjo and Daiginjo sakes*

West Sake Flight - Masumi, Hoyo Manamusame, Dewasansan  
*Easy and balanced sakes - great for new premium sake drinkers*

## Shochu / Soju

Yokaichi Mugi 750ml  
*Barley distilled shochu (Japan)*

Kakushigura Mugi 750 ml  
*Oak barrel aged barley shochu*

Ku Gold Agave 750ml  
*Soju made w/ sweet potato (Korea)*

House Sake (served warm)