



HAPPY HOUR



MONDAY-FRIDAY 4:30-6

NIGIRI AND SASHIMI

2pc/3pc

MARKET FISH SELECTION* chef's choice	10	17
MAGURO* bigeye tuna	8	15
SAKE* atlantic salmon	7	14
MADAI* japanese sea bream	8	15

CRUDO

HIRAMASA SERRANO*
yellowtail, asian pear, coconut ponzu 14

SAKURA MASU*
tasmanian ocean trout, passion fruit zu,
coconut taro puree, toasted capers 15

MAKI

KINOKO (v)
hi-fi mushroom, marinated daikon, avocado,
mushroom "bacon," soy paper, yuzu aioli 9

PRIME DRY AGED MAKI*
chef's choice market fish, avocado, yuzu kosho,
green onion, sesame 8

HOT TASTINGS

EDAMAME (v)
steamed soybeans, sea salt 6

WAGYU HOT ROCK*
texas wagyu, ponzu, negi 9

SPINACH & SHIITAKE DUMPLINGS (v)
cashew cheese, red curry oil, cilantro 7

BRUSSELS SPROUTS (v)
crisped brussels sprouts, lemongrass soy 8

CHICKEN KARAAGE
shiso, red onion, ponzu verde 10

MISO-CURED SWORDFISH
grilled dry-aged swordfish, aji panca butter,
leek confit 14

DESSERT

YUZU PIE
graham cracker, toasted marshmallow meringue,
yuzu, blueberry, candied pecans 8

LUCKY LIBATIONS

SAKE COCKTAILS

POMEGRANATE MULE
jasmine infused sake, pomegranate, cinnamon,
lime, ginger beer 9

CUCUMBER REFRESHER
sake, cucumber, mint, lime 9

CHERRY DAIQUIRI
sake, cherry juice, lime 9

SAKE COCKTAIL PITCHERS

BLUEBERRY YUZU 30
WATERMELON MINT 30
GUAVA ORANGE 30

SAKE

SOUTHERN BEAUTY (300mL) 25
CHRYSANTHEMUM MIST (300mL) 33
TARU (300mL) 23
MOONLIGHT (300mL) 24
FISHING CAT (180mL) 18

WINE

MARTIN RAY SAUVIGNON BLANC 8
DIVISION PINOT NOIR 10
LUNARIA SPARKLING PINOT GRIGIO PET NAT 9

BEER

ASAHI SUPER DRY 6

*Happy hour may be unavailable on holidays.