# 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 |
| SUZUKI* striped bass | 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

CALIFORNIA
kani, cucumber, avocado, sesame 7

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

## 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

## SAKE COCKTAIL PITCHERS

BLUEBERRY YUZU 30
citrus, blueberry, basil, sake, champagne
APPLE CIDER 30
spices, honey, vanilla, apple cider, sake, champagne

## SAKE

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

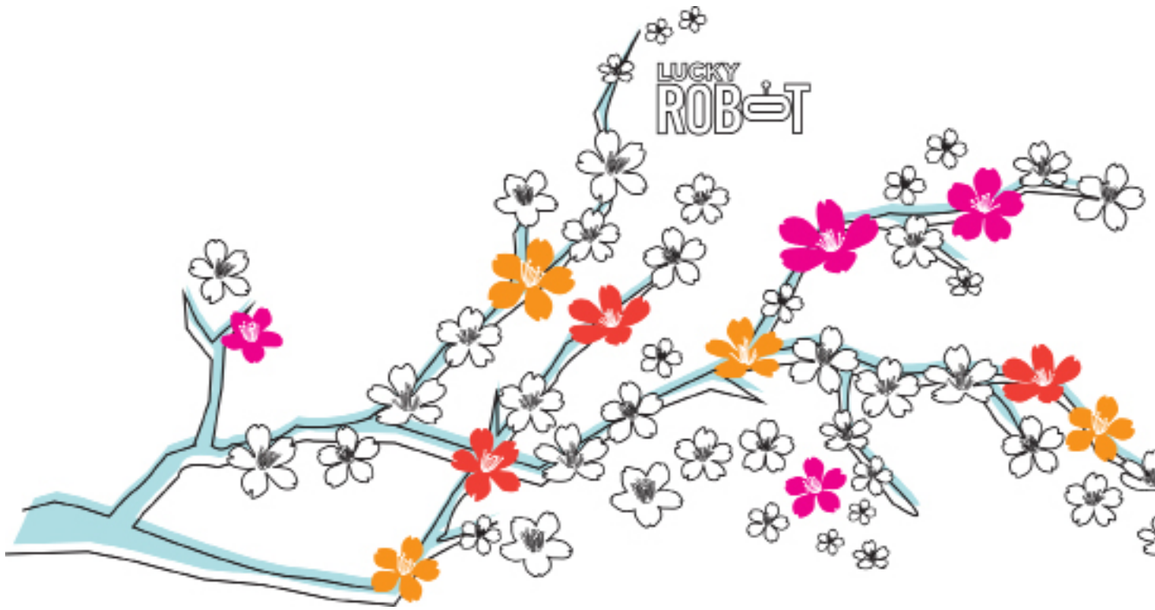
## WINE

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

## BEER

ASAHI SUPER DRY 6

# LUCKY ROBOT




Operating Partner Sunshine Donaghey  Executive Chef Jay Huang  Chef de Cuisine Julio-Cesar Florez