



MONDAY –FRIDAY 4-7PM AT THE BAR

\$9 WINE

- VERAMONTE SAUVIGNON BLANC
- WASHINGTON HILLS CABERNET
- PALADIN PROSECCO

\$5 SHOCHU

- IICHIKO SILLHOUETTE
- YOKAICHI KOME
- JUOGO KOKOTU
- SATSUMA SHIRANAMI

\$9 SPIRITS

CHOICE SPIRIT WITH MIXER

- OLD LINE VODKA
- BSC SHOT TOWER GIN
- BACARDI RUM
- OLMECA ALTOS TEQUILA
- FOUR ROSES BOURBON

\$12 COCKTAILS

- SUIKA HANA
old line vodka, watermelon, elderflower, lime
- KYUSHU MARGARITA
olmeca altos plata tequila, raspberry, lychee, lime, agave
- LYCHEE MARTINI
old line vodka, lychee, elderflower, lemon

SMALL BITES

- TOFU MISO SOUP4
- EDAMAME.5
- SPICY EDAMAME6
- SHISHITO PEPPERS7
- CRISPY RICE AVOCADO (V)*7
- CRISPY RICE TUNA *8
- PORK GYOZA8
- ROBATA CHICKEN THIGH8
- SWEET CORN*9
- CRISPY FRIED CALAMARI10
- SEAWEED SALAD10
- SALMON SKEWER11
- VEGETABLE TEMPURA (V)11

TACOS

- 1pc PER ORDER \$10**
- SERVED WITH AJI AMARILLO, AVOCADO, RED ONION, LIME
- YELLOWFIN TUNA
- SNOW CRAB
- JAPANESE MUSHROOM (V)
- HANDROLLS \$6EA**
- SALMON AVOCADO
- SHRIMP TEMPURA
- SPICY TUNA
- AVOCADO (V)

*** INDICATES GLUTEN FREE AVAILABLE**

A customary gratuity of 20% will be added to all parties over 8 guests. Please alert your server of any food allergies. Consuming raw or under-cooked products such as chicken, pork, beef & shellfish can be hazardous to your health.