



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

### \$10 COCKTAILS

DEKOPON SPRITZ  
*BSC shot tower gin, mandarin, aperol, prosecco*

KAGOSHIMA  
*mugi hooka shochu, bermutto, yuzu lime soda*

SATSUMA  
*daiyame shochu, grapefruit, rosemary, sweet berutto , soda*

### SMALL BITES

- SEAWEED SALAD . . . . . 7
- EDAMAME. . . . . 5
- SPICY EDAMAME . . . . . 6
- TOFU MISO SOUP . . . . . 4
- CRISPY RICE AVOCADO (V)\* . . . . . 7
- CRISPY RICE TUNA \* . . . . . 8
- SHISHITO PEPPERS . . . . . 7
- CRISPY FRIED CALAMARI . . . . . 10
- VEGETABLE TEMPURA (V) . . . . . 10
- CHICKEN GYOZA. . . . . 8
- ROBATA CHICKEN THIGH . . . . . 10
- SALMON SKEWER . . . . . 11
- SWEET CORN\* . . . . . 9
- MENCHI-KATSU SLIDER. . . . . 10

### TACOS

**1pc PER ORDER \$6**

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 of 6 guests or more. 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.*