



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.