



MONDAY – FRIDAY | 3-6 PM AT INSIDE BAR

\$10 COCKTAILS

KOHAKU DREAM

planteray 3 star, licor 43 horchata, lime

YUZU HANA

sherry, oka bermutto, yuzu, tonic

KOJI CULTURED

yokka koji, vermouth, lemon, agave, club soda

KURO TONIC (N/A)

cold brew, anko, yuzu, tonic

\$9 WINE & SPIRITS

VERAMONTE
SAUVIGNON BLANC

WASHINGTON HILLS CABERNET

PALADIN PROSECCO

CHOICE SPIRIT WITH MIXER

BIRDIE & BUCK VODKA

BSC SHOT TOWER GIN

PAPELITO TEQUILA

FOUR ROSES BOURBON

\$5 SHOCHU

IICHIKO SILLHOUETTE

YOKKA KOJI

JUOGO KOKOTU

SHIGEMASU

SMALL BITES

TOFU MISO SOUP 4

EDAMAME 5

SPICY EDAMAME 6

SHISHITO PEPPERS 7

CRISPY RICE AVOCADO (V) * . . 7

CRISPY RICE TUNA * 8

ROBATA CHICKEN THIGH . 10

CHICKEN GYOZA 8

SWEET CORN * 9

CRISPY FRIED CALAMARI . 10

SEAWEED SALAD 10

SALMON SKEWER 11

VEGETABLE TEMPURA (V) . 11

(V) VEGETARIAN

* GLUTEN FREE AVAILABLE

\$7 HANDROLLS

SALMON AVOCADO

SHRIMP TEMPURA

SPICY TUNA

AVOCADO (V)

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. A customary gratuity of 20% will be added to all parties of 6 guests or more. A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.