



DAILY FROM 3-6PM AT THE BAR & PATIO

### \$7 WINE

FIRST PICK *Chardonnay*

NICOLAS *Rosé* 

NICOLAS *Pinot Noir*

### HOT SAKE

KIKU-MASAMUNE,  
KIMOTO JUNMAI  
*cedar barrels, smokey  
with umami in front and  
spiciness in the back.*

carafe • 10

### \$8 SPIRITS

CHOICE SPIRIT WITH MIXER

TITO'S VODKA

BEEFEATER GIN

PLANTATION RUM

CIMMARON BLANCO TEQUILA

FOUR ROSES BOURBON

### LYCHEE MARTINI

*tito's vodka, lychee  
liqueur, citrus*

\$10

### SUSHI & MAKI

HAND ROLLS \$7 OR MAKI \$10

AVOCADO <sup>(v)</sup>

HAMACHI

SPICY TUNA

SAKE

### SEASONAL COCKTAIL

*bartender's choice*

\$10

### OYSTERS ON THE HALF SHELL

*Leche de Tigre, Gherkin Relish  
minimum order of 3*

\$2 each

### SMALL BITES

MISO SOUP . . . . .	4
EDAMAME <sup>(v)</sup> . . . . .	4
SPICY EDAMAME . . . . .	4
CHICKEN GYOZA . . . . .	7
CRISPY RICE TRUFFLE AVOCADO <sup>(v)</sup> . . . . .	7
BLISTERED SHISHITO PEPPERS <sup>(v)</sup> . . . . .	7
CRISPY RICE SPICY TUNA . . . . .	7
SWEET CORN <sup>(v)</sup> . . . . .	7
CRISPY FRIED CALAMARI . . . . .	7
BRUSSEL SPROUT LEAVES TEMPURA . . . . .	7
VEGETABLE TEMPURA <sup>(v)</sup> . . . . .	7
DAILY NIGIRI (2PCS) . . . . .	MKT
SEASONAL CRUDO . . . . .	MKT

*\*Consuming raw or under-cooked products such as chicken, pork, beef and shellfish can be hazardous to your health  
Please alert your server for any food allergies.*