



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 ^(v)

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 ^(v) 4

SPICY EDAMAME 4

CHICKEN GYOZA 7

CRISPY RICE TRUFFLE AVOCADO ^(v) 7

BLISTERED SHISHITO PEPPERS ^(v) 7

CRISPY RICE SPICY TUNA 7

SWEET CORN ^(v) 7

CRISPY FRIED CALAMARI 7

BRUSSEL SPROUT LEAVES TEMPURA 7

VEGETABLE TEMPURA ^(v) 7

DAILY NIGIRI (2PCS) MKT

SEASONAL CRUDO MKT

*WAGYU ISHIYAKI STYLE (2OZ MIN) 25 PER OZ

**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.*