



SUNDAY-FRIDAY 4-7PM AT THE BAR

### \$9 WINE

VERAMONTE SAUVIGNON BLANC  
WASHINGTON HILLS CABERNET  
PALADIN PROSECCO

### \$5 DRAFT BEER

SAPPORO  
DIAMONDBACK GREEN MACHINE  
EVOLUTION SEASONAL

#### \$9 SPIRITS

CHOICE SPIRIT WITH MIXER

OLD LINE VODKA  
BSC SHOT TOWER GIN  
BACARDI RUM  
OLMECA ALTOS TEQUILA  
FOUR ROSES BOURBON

#### \$5 SHOCHU

LICHIKO SILLHOUETTE  
YOKAICHI KOME

### \$12 COCKTAILS

SUIKA HANA *wheatley vodka, watermelon, elderflower, lime*  
KYUSHU MARGARITA *olmeca altos plata tequila, raspberry, lychee, lime, agave*  
ZORO PLEDGE *shot tower gin, mandarinetto, jasmine green tea, egg white*

### ROBATA COOKED OVER A 1800° BINCH TAN CHARCOAL GRILL

CHICKEN THIGH *sweet scallion, tare sauce • 8*      LAMB CHOP *kimchi, maldon sea salt • 12*      SCOTTISH SALMON *pickled cucumber, sesame • 9*

### SMALL BITES

TOFU MISO SOUP ..... 4  
EDAMAME..... 5  
AZUMI SALAD\*..... 7  
SHISHITO PEPPERS ..... 7  
CRISPY RICE TUNA\* ..... 7  
PORK GYOZA ..... 8  
SWEET CORN\* ..... 9  
CRISPY FRIED CALAMARI ..... 10  
YELLOWTAIL JALAPEÑO ..... 12  
YELLOWFIN TUNA TACO ..... 6  
SNOW CRAB TACO ..... 6  
SCOTTISH SALMON TACO ..... 6  
JAPANESE EGGPLANT TACO ..... 6

### SUSHI & SASHIMI

**5pc SASHIMI \$18**  
YELLOWFIN TUNA  
YELLOWTAIL  
SCOTTISH SALMON  
HIRAME  
EBI  
**HANDROLLS \$6**  
AVOCADO  
SALMON AVOCADO  
SHRIMP TEMPURA  
SPICY YELLOWTAIL  
SPICY TUNA



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