

HAPPY HOUR MENU

monday - friday: 3 - 7pm (reverse: 9pm - closed)

saturday - sunday: all day

happy hour drink

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sake box

The Sake Box known as a masu.
It also catches excess sake running from the glass,
a traditional sign of generosity.

takara nigori

light, sweet and unfiltered

karakuchi, shirayuki

extra dry, well balanced

itami onigoroshi

super dry taste, well balanced

hot sake

sho chiku bai

cocktail

lychee blossom

sake sangria

yogurt keylime

soju, calpico "japanese yogurt," lime over crushed ice

pink lychee

soju, lychee, cranberry juice, peach liqueur over crushed ice

basil keylime

soju, fresh basil, lime, sprite over crushed ice

soju caipirinha

soju, fresh fruit, lime juice, muddled lychee,
splash of soda over crushed ice

umeshu

umeshu rokku

plum wine on the rocks

umeshu

green tea, plum wine on the rocks

nigori umeshu

nigori, plum wine, sprite on the rocks

beer

miller lite, bud light

kirin light, kirin ichiban

sapporo, sapporo light

asahi super dry

wine

house

chardonnay, merlot, cabernet sauv., california

wells

small bite

edamame

steamed young soybeans

nasu tempura

crispy eggplant, chili ginger sauce

shoyu tamago

slow braised soy eggs

seaweed salad

citrus soy marinated seaweed

mango crab hoppers

crab mixed, cream cheese, scallion, lightly fried,
mango puree, sugar powder

bacon wrapped tomato

grilled bacon, cherry tomato, shichimi peppers, balsamic teriyaki

kurobuta sausage

grilled berkshire black hog sausage, grilled onion, mustard

takoyaki

octopus balls with takoyaki sauce, mayo, seaweed, bonito flakes

vegetable tempura

five pieces of mixed vegetables

agedashi tofu

fried tofu cubes, radish, grated ginger, scallion, fish flakes, tempura sauce

korokke

potato croquette, basil, mozzarella, tonkatsu sauce

calamari tempura

calamari tempura style



spicy basil wings

glazed wings, fresh basil, thai pepper, garlic

wasabi shumai

four wasabi steamed dumplings

ika sansai

seasoned squid, Japanese mountain vegetables

shrimp tempura

two fresh tiger prawns

gyoza

six japanese pan-fried pork dumplings

spring roll

smoked salmon egg roll, egg yolk vinaigrette

tako sonomuno

octopus, cucumber, seaweed with vinegar sauce

fire cracker shrimp

lightly battered shrimp bites, masago, shichimi peppers, spicy mayo sauce

stuffed mushroom

minced tiger shrimp, cheese, mayo, tonkatsu sauce, bonito, scallion

baked mussels

four chopped mussels baked in a spicy mayo, masago

shisho hasami-age

minced tiger prawn, shiitake, shiso leaves, tempura style

buta kakuni

slow braised pork belly, egg, bak choy, mustard

curry ton-katsu

panko breaded, fried pork cutlet with curry sauce

basil beef

grilled ribeye (4 oz.), sweet garlic basil sauce

extra charge for substitutions. prices subject to change without notice.

caution: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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yakimono/grill

shiitake yaki

two skewers of grilled fresh shiitake, teriyaki sauce

butabara

two skewers of grilled pork belly, green onion, sea salt, lime

chicken yakitori

two skewers of grilled chicken, teriyaki sauce

beef yakitori

two skewers of grilled beef, teriyaki sauce

beef avocado maki

grilled avocado wrapped in thinly sliced beef, teriyaki sauce

saba-shio

grilled salted mackerel, sea salt, lemon

ika teriyaki

grilled whole squid, sesame, teriyaki sauce

sushi bar sampler

black pepper beef

thinly sliced beef carpaccio (3 oz.), miso vinaigrette

white fish sampler

three pieces of thinly sliced sashimi, two pieces of nigiri, ponzu sauce

albacore sampler

two pieces of nigiri, two pieces of sashimi

binnaga sampler (seared escolar)

two pieces of nigiri, two pieces of sashimi

salmon sampler

two pieces of nigiri, two pieces of sashimi

tuna sampler

two pieces of nigiri, two pieces of sashimi

hamachi sampler

two pieces of nigiri, two pieces of sashimi

smoked hamachi sampler

two pieces of nigiri, two pieces of sashimi, garlic oil, ponzu

makimono/roll

cut: five to eight pieces per order

hand: one piece per order



cooked



spicy

avocado and cucumber

california kani, avocado, cucumber, masago, sesame

tuna

spicy tuna

spicy crunchy tuna

salmon

salmon avocado

spicy salmon

spicy crunchy salmon

shrimp avocado

shrimp crunchy tiger shrimp, avocado, crunchy, eel sauce

negihama scallion, yellow tail, masago

philadelphia smoked salmon, avocado, cream cheese

salmon skin grilled salmon skin, cucumber, sesame, kaiware, masago, yamagobo, bonito

rock & roll shrimp tempura, cucumber, spicy mayo, sesame, masago

eel avocado fresh water eel, avocado

crunchy crab mixed, avocado, tempura crunch, sesame, masago, eel sauce

cajun spicy crawfish, cucumber, sesame

crazy soy paper, spicy tuna, shrimp temp., cucumber, jalapeño, masago, sesame, spicy mayo

tiger eye smoked salmon, cream cheese, jalapeño, masago, soy paper

spider soft shell crab, cucumber, kaiware, sesame, spicy mayo, masago

dynamite baked assorted fish, spicy mayo, scallion, masago, tempura crunch

houston tuna, salmon, yellow tail, avocado, masago, sesame

pheonix white fish tempura, eel sauce, sesame seed

oyster maki oyster tempura, jalapeño, avocado, spicy mayo, masago

white fish tempura cucumber, avocado, spicy mayo, sesame

spicy yellow tail chopped yellow tail, scallion, spicy sauce

texas soy paper, masago, yellow tail, cream cheese, jalapeño

kamikaze fried roll, tuna, salmon, avocado, soy paper, spicy mayo, eel sauce, honey wasabi, scallion, masago