

HAPPY HOUR MENU

TUE - THU 5:00 - 6:30

DINE-IN ONLY, 1 OF EACH SPECIAL PER PERSON



FROM SUSHI BAR

Nama Tako Wasa	\$ 7	4pc Yellowtail Carpaccio	\$ 10
(pickled wasabi & chopped fresh, raw octopus)		4pc Nama Tako Carpaccio	\$ 13
		(Fresh, raw octopus)	
2pc Nama Tako Nigiri	\$ 7	Salmon Nigiri Sampler	\$ 10
(fresh, raw octopus)		(1pc each salmon, salmon belly, cherry salmon)	
2pc Kanpachi Nigiri	\$ 7	Whitefish Nigiri Sampler	\$ 11
(amberjack)		(1pc each red snapper, black snapper, halibut)	
2pc Yellowtail Belly Nigiri	\$ 8	3pc Chef's Choice Sampler	\$ 19
2pc Shima Aji Nigiri	\$ 8.5	(will include at least 1pc seasonal/premium)	
(striped jack)		Shellfish Nigiri Sampler	\$ 15
2pc Aji Nigiri	\$ 8.5		
(spanish mackerel)		ONLY 5 ORDERS AVAILABLE DAILY!	
2pc Bluefin Tuna Nigiri	\$ 9.5	(1pc each giant scallop, giant clam, orange clam)	
2pc Chu Toro Nigiri	\$ 12		

FROM KITCHEN

Edamame	\$ 3
Shishito Pepper	\$ 4
3pc Karaage	\$ 5
Homemade Tofu	\$ 5.5
Mini Shrimp & Veg Tempura	\$ 6
(2pc shrimp, 2 pc veg)	
3pc Fried Oyster	\$ 6
Salmon Skin Salad	\$ 6.5
Agedashi Takoyaki	\$ 6.5
(Takoyaki balls in katsuo dashi)	
Kama Karaage	\$ 7.5
(assorted deep-fried fish collars)	
Seafood Dynamite	\$ 7.5



DRINKS

Cold Sake (Served in masu)	\$ 12
(Choice of Akakiku Olive Junmai [vibrant & smooth] or Dan Junmai Ginjo [soft & delicately sweet])	
Large Bottled Beer	\$ 7.5
(choice of Asahi, Kirin or Sapporo)	
Large Hot Sake	\$ 6
Wine by the Glass	
-Merlot, Cabernet or Sauvignon Blanc	\$ 6
-Chardonnay	\$ 5
-Plum Wine (shochu based)	\$ 7

