

HAPPY HOUR MENU

TUE – THU 5:00 – 6:30

DINE-IN ONLY, 1 OF EACH SPECIAL PER PERSON

FROM SUSHI BAR

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

FROM KITCHEN

Edamame	\$ 3
3pc Karaage	\$ 5
Homemade Tofu	\$ 5.5
3pc Takoyaki	\$ 5.5
Mini Shrimp & Veg Tempura (2pc shrimp, 2 pc veg)	\$ 6
3pc Fried Oyster	\$ 6
Salmon Skin Salad	\$ 6.5
Seafood Dynamite	\$ 7.5
Kama Karaage (assorted deep-fried fish collars)	\$ 8.5
Butter-Sauteed Squid Legs	\$ 10



DRINKS

Cold Sake Flight (One glass each of Kubota JDG, Kinoene JG, Dan JG)	\$ 24
Large Bottled Beer (choice of Asahi, Kirin or Sapporo)	\$ 7.5
Large Hot Sake	\$ 6
Wine by the Glass	
- Merlot, Cabernet or Sauvignon Blanc	\$ 6
- Chardonnay	\$ 5
- Plum Wine (shochu based)	\$ 7

