



## happy hour

4:00 - 6:00 pm

### drinks

#### cocktails 8

**Cocktail of the Week**

Ask your Server or Bartender!

**Daiquiri**

white rum, lime, sugar

**Old Fashioned**

whiskey, florida cane, bitters

**Sakura Martini** (Bar Goto, NYC)

sake, gin, maraschino

#### sake 7

**Hot Sake**

**Cold Sake**

#### wine 6

**Sparkling**

**White**

**Rose**

**Red**

#### beer 5

**Rotating Draft**

**Rotating Can/Bottle**

#### japanese boilermaker 10

**Sapporo & A Shot of Nikka Days**



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# snacks & sushi

## cold tastings

<b>Pop Salad</b>	5
<b>Three M</b> porcini seared tuna, mushroom soy, shiitake bacon, black garlic, mirin marinated jalapeño	8
<b>Tiradito</b> seasonal whitefish, yuzu, pineapple, poppy seeds, jalapeño, shiso, extra virgin olive oil	7
<b>Tuna or Salmon Kobachi</b> cubed fish, avocado, cucumber, scallions, layu, masago	8

## hot tastings

<b>Sea Salt Edamame</b>	4
<b>Grilled Shishito Peppers</b> kimchi vinaigrette, sesame, sichuan peppercorn	6
<b>Bao</b> crispy fried chicken & seasonal toppings ●add avocado + 2	5ea

## nigiri & sashimi

<i>two pieces</i>	6
Tuna, Salmon, Hamachi, or Seasonal Whitefish	

## handrolls

<b>Cucumber</b>	4
<b>Salmon</b>	5
<b>Tuna</b>	5
<b>Hamachi</b>	5

## rolls

<b>Spicy Tuna</b> tuna tartare, chives, masago, togarashi, sesame oil	6
<b>Spicy Salmon</b> king salmon tartare, fried shallots, kampyo	6
<b>Ceviche</b> hamachi, avocado, fried shallots, chipotle lime sauce, topped with seasonal whitefish, mama's hot sauce, micro cilantro, hawaiian pink salt, and a wedge of lime	9
<b>Triple Tail</b> tuna, salmon, hamachi, chipotle, lime, scallions, masago	7
<b>Coco</b> tempura shrimp, avocado, kewpie, kabayaki	6
<b>Veggie</b> pickled vegetables, sambal vin, shiso, fried shallots	5
<b>Everything Bagel</b> smoked salmon, creme fraiche, everything seasoning	6
<b>Frying Nemo</b> tempura whitefish, kampyo, avocado, kewpie, aji verde	6

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or eggs may increase your risk of foodborne illness

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