



happy hour

drinks

Wed-Fri: 5:00 - 6:30 pm
Sat & Sun: 3:00 - 6:30pm
Thurs-Sat: 9:00 - close
at the bar & bar tables only

cocktails 9

Cocktail of the Week
ask your server or bartender!

Daiquiri
white rum, lime, sugar

Old Fashioned
whiskey, florida cane, bitters

sake 8

Hot Sake

Cold Sake

wine 7/28

Sparkling

White

Rose

Red

beer 4

Rotating Draft

Rotating Can/Bottle

japanese boilermaker 8

Draft Sapporo & A Shot of Toki

sake bomb 7

Draft Sapporo & A Shot of House Sake



happy hour

drinks

Wed-Fri: 5:00 - 6:30 pm
Sat & Sun: 3:00 - 6:30pm
Thurs-Sat: 9:00 - close
at the bar & bar tables only

cocktails 9

Cocktail of the Week
ask your server or bartender!

Daiquiri
white rum, lime, sugar

Old Fashioned
whiskey, florida cane, bitters

sake 8

Hot Sake

Cold Sake

wine 7/28

Sparkling

White

Rose

Red

beer 4

Rotating Draft

Rotating Can/Bottle

japanese boilermaker 8

Draft Sapporo & A Shot of Toki

sake bomb 7

Draft Sapporo & A Shot of House Sake

snacks & sushi

Wed-Fri: 5:00 - 6:30 pm

Sat & Sun: 3:00 - 6:30pm

at the bar & bar tables only

cold tastings

Pop Salad 5

Tiradito 6
seasonal whitefish, yuzu, pineapple, poppy seeds, jalapeño, shiso, extra virgin olive oil

Tuna or Salmon Kobachi 8
cubed fish, avocado, cucumber, scallions, layu, masago

hot tastings

Sea Salt Edamame 3

Bao 4ea
crispy fried chicken & seasonal toppings
● add avocado +2

Blistered Shishito Peppers 6
orange kimchi butter

nigiri & sashimi

two pieces 6

Tuna, Salmon, or Seasonal Whitefish

handrolls

Cucumber 4

Tuna or Spicy Tuna 5

Salmon or Spicy Salmon 5

rolls

Spicy Tuna 6
tuna tartare, chives, masago, togarashi, sesame oil

Spicy Salmon 6
king salmon tartare, fried shallots, kampyo

Ceviche 9
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

Triple Tail 7
tuna, salmon, hamachi, chipotle, lime, scallions, masago

Coco 6
tempura shrimp, avocado, kewpie, kabayaki

Veggie 5
pickled vegetables, sambal vin, shiso, fried shallots

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

snacks & sushi

Wed-Fri: 5:00 - 6:30 pm

Sat & Sun: 3:00 - 6:30pm

at the bar & bar tables only

cold tastings

Pop Salad 5

Tiradito 6
seasonal whitefish, yuzu, pineapple, poppy seeds, jalapeño, shiso, extra virgin olive oil

Tuna or Salmon Kobachi 8
cubed fish, avocado, cucumber, scallions, layu, masago

hot tastings

Sea Salt Edamame 3

Bao 4ea
crispy fried chicken & seasonal toppings
● add avocado +2

Blistered Shishito Peppers 6
orange kimchi butter

nigiri & sashimi

two pieces 6

Tuna, Salmon, or Seasonal Whitefish

handrolls

Cucumber 4

Tuna or Spicy Tuna 5

Salmon or Spicy Salmon 5

rolls

Spicy Tuna 6
tuna tartare, chives, masago, togarashi, sesame oil

Spicy Salmon 6
king salmon tartare, fried shallots, kampyo

Ceviche 9
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

Triple Tail 7
tuna, salmon, hamachi, chipotle, lime, scallions, masago

Coco 6
tempura shrimp, avocado, kewpie, kabayaki

Veggie 5
pickled vegetables, sambal vin, shiso, fried shallots

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness