

PAGODA BAR

LUCKY 7 HAPPY HOUR*

STARTERS

ANI POKE

wakami seaweed,
mango-pineapple soy yuzu sesame dressing

EDAMAME

choice of classic salt or roasted garlic-citrus

SHRIMP TEMPURA

deep fried black tiger shrimp, spicy soy sesame sauce

SALT & PEPPER FRIED CALAMARI

rings and tentacles lightly fried with cracked black pepper,
served with ginger tomato sauce

BANANA LEAF BAKED PORK SPRING ROLL

shredded pork, carrot, cabbage, cilantro, scallions,
served with a spicy chili dipping sauce

CRISPY CHICKEN

plum sauce, apple-cabbage slaw, potato chips

SUSHI

TRUFFLE HAMACHI

white truffle-infused ponzu, teardrop tomato-garlic
confit, micro arugula

SPICY TUNA CRISPY RICE

black tobiko, micro arugula

PISTACHIO SALMON

coriander-sesame crust, miso-ponzu vinaigrette,
pistachio-citrus relish

RECLINING BUDDHA

shrimp, red jalapeno, cilantro, peanuts,
napa cabbage, soy paper, spicy ponzu

COCKTAILS

100 YEAR MAI TAI

celebrate Yamashiro's classic cocktail with this perfect
blend of rum, lime juice, and our secret ingredient.
You'll understand why it's been around 100 years!

KYOTO BERRY TINI

this refreshing treat is made with juicy raspberries and citrus vodka.
It is accented with a red sugar rim to add another layer of delight.

JAPANESE SLIPPER

our version of this cocktail combines the unique flavors of Midori,
Cointreau, agave nectar and fresh lemon juice for
an amazingly delectable cocktail.

THE GEISHA GIRL

this delicious drink is made with Kahlua, Bailey's, a touch of cream
and a bit of raspberry. It's topped with whipped cream
and dusted with cinnamon sugar for the finishing touch.

RED WINE, WHITE WINE & PROSECCO

DRAFT BEER

* all items listed are \$7