

Executive Chef Yuji Nawata
Sushi Chef Nobu Shishido

Happy Hour Menu

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| 1 Edamame | 5 Takoyaki
Japanese Dumpling, Diced Octopus |
| 3 California Roll 5pc | 5 Salmon Escabeche
Marrinated Sweet Vinegrette, Carrot, Onion |
| 3 Spicy Tuna Roll 5pc | 5 Bacon & Onion Quiche |
| 3 Spicy Yellowtail Roll 5pc | 5 Shrimp Wrapped Spring Roll
Cilantro, Cucumber, Carrot, Romain Lettuce |
| 3 House Salad
French Dressing | 5 Albacore Salad
Crispy Fried Onion, Mix Green |
| 3 Seaweed Salad
Sesame Ponzu Dressing | 5 Salmon Nachos
Spicy Salmon Tartar, Wantan Tips |
| 3 Fried Sweet Potato
Honey Mayo on the side | 5 Unagi Avocado Roll 5pc |
| 3 Wasabi Mashed Potato | 5 Spicy Tuna Crispy Rice 4pc |
| 3 Grilled Shiitake & Eringi Mushroom
Soy Sauce Flavor | 5 Fried Chicken
Japanese style "Kara-age" |
| 3 Popcorn Shrimp Tempura
Spicy Mayonase | 5 Fried Calamari
Cocktail Sauce |
| | 5 Todays Fish "Chirashi-Suhi"
Diced Fish over Sushi Rice |
| | 5 Kobe Beef Burger
Bacon, Cheese, Lettuce, Tomato, Onion |

Happy hour is from 10pm till midnight
Monday through Saturday; All Day Sunday
Half off drinks except premium bottles
Bar & patio seats only

WINE

*All wines are listed from sweetest to dry
and mildest to strong. Enjoy!*

SPARKLING WINES

	Glass	Bottle
Domaine Ste. Michelle Blanc de Noirs, Washington, NV		25
Gloria Ferrer, "Va de Vi Ultra Cuvee", Sonoma NV		25
Mionetto Prosecco, Italy, NV	8	25

WHITE & ROSE

Clean Slate Riesling, Germany	8	25
Bivio Pinot Grigio, Italy	8	25
Paul Jaboulet Rose "Parallèle 45", France		25
Brancott Sauvignon Blanc, New Zealand	8	25
Francis Coppola, Rosé, "Sofia", Carneros	8	25
Firestone Vineyard Sauvignon Blanc, Santa Ynez		25
Tamarí Torrontés, Argentina		25
Renwood Viognier, Amador		25
Picket Fence Chardonnay, Russian River	8	25
Beringer Chardonnay, Napa		25

RED WINES

Hob Nob Pinot Noir, France	8	25
Rodney Strong Pinot Noir, Russian River		25
Goodnight Merlot, Central Coast		25
Veramonte Pinot Noir, Chile	8	25
Castello Banfi Toscana, "Collepinno", Tuscany		25
Jacob's Creek, Shiraz, "Reserve", South Australia	8	25
Trapiche Malbec, Argentina		25
Red Truck Cabernet Sauvignon, California	8	25
Red Truck Petite Sirah, Organic, California		25
Rodney Strong Merlot, Sonoma	8	25
Quivira, Zinfandel "Steelhead", Dry Creek		25
Solaire by Robert Mondavi, Cabernet Sauvignon, Central Coast		25

SAKE

Junmai/Honjozo - Pure Rice Goodness

Glass /Carafe
8/18

Kira <i>Very Dry Sake with Sharp and Refreshing Taste.</i>		
Otokoyama –Tokubetsu Junmai <i>Very Dry Sake with Sharp and Full-Bodied Taste.</i>		9/22
Masumi -Okuden Kantsukuri <i>Comfortingly Familiar and Surpassingly Smooth.</i>		10/24

Ginjo - Light and Refreshing

Kaori –Junmai Ginjo <i>Medium Dry and Light Sake with Aroma of Melon and Banana.</i>		9/20
Dewazakura –Izumi Judan <i>A Potent Ginjo Sake for Martini Fans-Crisp and Bone Dry.</i>		13/28
Hakkaisan <i>Dry and a Bit Spicy with Subtle Flavors of Stewed Apples, Lightly Toasted Nuts and Wood</i>		18/38
TY-KU Sake		15/32
Kikusui <i>A Sweet Aroma of Rose & Mandarin Orange with a Clean and Spicy Finish.</i>		23/300ml
Narutotai –Ginjo Nama Genshu <i>Gorgous, Sweet Aromas and Refreshing Fruity Aroma.</i>		68/720ml

Daiginjo - Subtlety and Finesse

Tamagawa –Gold Medal- <i>Round, Full-Flavored with Gamboling Fruit and Floral Displays.</i>		25/55
Wakatake –Onikoroshi Junmai Daiginjo <i>Beautifully Round and Alluring Sake with a Silky Texture.</i>		15/32
Tamade Izumi <i>Sake Using Crystal Clear Spring Water and Premium Sake-Making Rice "Yamadanishiki".</i>		18/38
TY-KU White		320/720ml
Daishichi –Myoka Rangyukul <i>Brewed with Kimoto Method and Given a Title Myoka Rangyoku Due to the Highest Level Achieved. It's The Ultimate Sake for the Finest Cuisine.</i>		600/720ml

Specialty - Don't Hate Me

Shochikubai –Nigori Silky Mild <i>Naturally Brewed, Unfiltered Sake with a Milky Rice Flavor.</i>		12/375ml
Komoizumi –Kome Kome <i>Piquant and Mildly Sweet, a Charming Low-Alcohol Aperitif.</i>		55/500ml
Rokkasen –Pink Sparking <i>Sweet with Little Bit of Acidity with Natural "Rose" Color from Red Rice</i>		18/180ml
Yuzu Sake <i>Junmai Sake Infused with Yuzu Juice.</i>		21/300ml
Kaori –Organic Plum Wine <i>Infused with Organic Plums, It Releases Beautiful Aromas of Fruit.</i>		9 glass
TY-KU Soju		9/60
Sho Chiku Bai Hot Sake		sm 5/lg 12

COCKTAIL LIST

12

Rye Manhattan

Beam Rye Whiskey paired with Japanese Plum Wine, finish with a dash of Bitters

Yuzu Gimlet

Seagram's Gin and a dash of Cointreau combined with Yuzu, Lime, and Grapefruit juices.

Holy Cosmo

Russian Standard Vodka, St. Germain Elderflower Liqueur with White Peach and Fresh Lime Juices

Raspberry Lemon Drop

Absolut Citron Vodka with Chambord and a splash of Lemon Juice

Strawberry Balsamic Martini

Chopin Vodka with freshly muddled Strawberries, a dash of Lime Juice and Balsamic Vinegar

Ginger & Spice

TY-KU Junmai Ginjo Sake with Canton Ginger Liqueur married with freshly muddled Ginger Root, Mint Leaves and Lemon then topped with Cayenne Pepper and Bitters

Buddhatini

TY-KU Liqueur, TY-KU Soju and Midori with a splash of cranberry juice

Gingerita

Patron Reposado Tequila and Canton Ginger Liqueur combined with White Peach Juice and a dash of fresh Lime juice

Auntie Oxarita

Patron Anejo Tequila and Grand Marnier with freshly muddled Berries and Rosemary with splashes of fresh Lime, Acai, and Pomegranate Juice

Lychee Pomapini

Russian Standard Vodka and Soho Lychee Liqueur shaken with fresh Lime Juice and a splash of Pomegranate Juice

Rising Sun Mojito

TY-KU Liqueur and Don Q Rum with freshly muddled Mint Leaves and Lime Juice topped with a splash of Pineapple Juice

Shiso Cucumber Mojito

10 Cane Rum with freshly muddled Shiso Leaves and Cucumber shaken with fresh Lime Juice and topped with a splash of soda

Ichigo Caiprinha

Sagatiba Cachaca, NAVAN Natural Vanilla Cognac and freshly muddled Strawberries topped with Calpico

Emperor's Caiprinha

Sagatiba Cachaca and St. Germain Elderflower Liqueur with freshly muddled Shiso and fresh Orange and Lime juice

By Agura

Belvedere 1 X Vodka and Canton Ginger Liqueur with a splashes of Rockstar Energy Drink, Acai & Pomegranate

BEER

Sapporo Draft 5

Sapporo 5

Sapporo Light 5

Sapporo "Ebisu from Japan" 8

Guinness 5

Non-Alcohol Beer 5

SOFT DRINK

Evian, Badoit Sparkling water 8

Pepsi, Diet Pepsi, Sierra Mist,
Wild Cherry Pepsi, Ginger Ale, Pink Lemonade 3

Juices 4

Dammann Ice Tea 4

Illy Coffee 5