

ハッピーアワー HAPPY HOUR

BEER

SAPPORO japanese lager, draft	5
KING CONG light the beam lager, draft	4
KING CONG dzungle, premium pilsner, by the can	4
KING CONG noble primate, west coast IPA, by the can	4
KING CONG fury hazy, hazy IPA, by the can	4
HITACHINO NEST red rice ale, by the bottle	14
HITACHINO NEST white ale, by the bottle	14
WHITE CLAW seltzer, assorted flavors by the can	3
COORS LIGHT	3

WINE BY THE GLASS

MAISON SALEYA 2021 rose, france	8
BOGLE 2022 chardonnay - clarksburg, ca	6
2022 sauvignon blanc - clarksburg, ca	6
2021 cabernet - clarksburg, ca	6
FOLIE A DEUX 2018 merlot - alexander valley, ca	6
JOSH 2021 cabernet - paso robles, ca	7
2021 chardonnay - paso robles, ca	9
HARKEN 2022 chardonnay - central coast, ca	8
PARTNERS IN CRIME 2019 pinot noir - tualatin, or	6
ROBERT MONDAVI 2021 pinot noir - acampo, ca	6
ZONIN italian prosecco	5
HOUSE HOT SAKE large bottle	6

HOUSE COCKTAILS

SAIDOKA 'the sidecar' shochu + fresh lemon + brown sugar + triple sec + orange bitters	10
KITAKU SURU 'coming home' toki whisky + natural cane + orange bitters + cedar smoke	10
KYOTO SUPPAI 'kyoto sour' japanese whiskey + pomegranate + citrus egg white	10
HAJIMARI 'the beginning' roku gin + sweet vermouth + pear liqueur + lemon + natty	10
WELL COCKTAILS	5
HOUSE GIN AND TONIC well gin + house infused tonic	7
HOUSE MOSCOW MULE well vodka + ginger natty + lime + soda + agostura bitters	7

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HAPPY HOUR

AVAILABLE 3PM-6PM
MONDAY THROUGH FRIDAY

RAW BAR

chef's daily nigiri combo | 12
no substitutions or modifications

garlic salmon | 15
lightly torched sake + crispy garlic chili + lomi sauce
+ shiso pico

7 pc. sashimi | 16
chef's choice fresh daily sashimi
no substitutions or modifications

STREET FOOD

gyoza | 6
pork + veggie pot stickers + ponzu

furikake truffle brussel sprouts | 9
sesame + nori + truffle oil

garlic green beans | 10
sesame + garlic + butter

lumpia | 8
crispy chicken + veggie + house sweet chili

salt & pepper split wings | 11
wing flats + onion + ginger + jalapeno

yakiniku ribs | 11
pork rib stack + house bbq glaze

karaage | 9
japanese style fried chicken

macadamia shrimp | 13
crispy prawns + house honey glaze + macadamia nut +
green onion

crispy calamari | 12
squid + lemon + house wasabi cocktail

truffle nori fries | 7
dried seaweed + truffle oil drizzle

MAKI

chef's daily temaki | 5
no substitutions or modifications

tekka | 7
6 pc. maguro

kappa | 5
6 pc. cucumber

california | 7
crab mix + avocado + cucumber

spicy tuna | 9
house spicy tuna

futomaki | 9
yamagobo + kampyo + mushroom + green bean
+ tamago

rainbow | 11
tempura shrimp + spicy tuna + crab mix +
hamachi + sake + ebi + maguro

dragon | 11
tempura shrimp + crab mix + avocado + broiled
unagi

dynamite | 12
deep fried, no rice spicy tuna + tempura
shrimp + avocado + green onion + sesame +
kantan + unagi sauce

spider | 14
soft shell crab + crab mix + cucumber + avocado

* CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS *