

Happy Hour

WINE

GL/BT

HOUSE RED	5 20
HOUSE WHITE	5 20
HOUSE ROSE	5 20

SAKÉ

SM/LG

“WHITE STAG” HAKUSHIKA Premium cold saké	5 35
OZEKI Warm saké	4 7
HAPPINESS FLIGHT Cedar cask, white crane, sayuri	12

BEER

SAPPORO 16 oz draft	4
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COCKTAIL

ROTATIONAL Ask your server for details	9
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To participate in happy hour specials,
a minimum of one beverage per person
must be ordered.

Not available to-go or at the sushi bar.

FROM OUR KITCHEN

BAMBOO CAESAR* 8
Romaine & seabans, herbed
sesame-rice croutons,
house-made caesar dressing
GF

CHICKEN KARAAGE* 6
Crispy fried chicken
thighs, dill kewpie-style
mayo
GF

STEAMED BUN* 4
House-made, chef's
choice filling

MUSHROOM 'KARAAGE'* 6
Local oyster mushrooms,
deep fried until crunchy,
dill kewpie-style mayo
GF

VEGETABLE TEMPURA 5
A variety of local
vegetables
V
+1 pc shrimp +2
+GF gluten-free option +2

SHISHITO PEPPERS 5
Char-grilled, miso
butter, bacon, topped
with bonito flakes
GF

CRISPY MOXO POTATOES* 4
Extra crispy baby
potatoes tossed in MOXO
sauce **GF**



CAMO ROLL* 11
Avocado, tataki yasai, and
cucumber, topped with
albacore **🐟**, coho salmon **🐟**,
and crispy kaiso **GF**

NORTHWEST PHILLY* 7
Salmon, cream cheese, and
avocado; tempura-fried and
finished with eel sauce
+GF gluten-free option +2

NIGIRI SET* 8
Changes daily, 4 pc
+GF

HAND ROLL* 3
Changes daily

HONEY MISO 9
Sesame gobo, spinach,
pickled shiitake mushrooms,
cucumber, and roasted
red pepper, topped with
avocado & honey-miso
sauce **V GF**

INARI 3
Sweet fried tofu pocket
filled with sushi rice
V GF

GF GLUTEN FREE

+GF CAN BE GLUTEN FREE

V VEGETARIAN



MSC-C-50524

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.