

# Happy Hour

## WINE

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GL/BT

HOUSE RED 5 | 20

HOUSE WHITE 5 | 20

HOUSE ROSE 5 | 20

## SAKÉ

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SM/LG

“WHITE STAG” HAKUSHIKA 5 | 35  
Premium cold saké

OZEKI 4 | 7  
Warm saké

HAPPINESS FLIGHT 12  
Cedar cask, white crane, sayuri

## BEER

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SAPPORO 4  
16 oz draft

## COCKTAIL

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ROTATIONAL 9  
Ask your server for details

To participate in happy hour specials,  
a minimum of one drink per person  
must be ordered.

Not available to-go or at the sushi bar.

## FROM OUR KITCHEN

**BAMBOO CAESAR** 8  
Romaine & seabans,  
fish sauce caesar  
dressing, herbed  
sesame-rice croutons

**+GF**

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

**GF**

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

**MUSHROOM 'KARA-AGE'** 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

**V**

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

**GF** GLUTEN FREE

**+GF** CAN BE GLUTEN FREE

**V** VEGETARIAN



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

**HAND ROLL** 3  
Changes daily

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

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

**NIGIRI SET** 8  
Changes daily, 4 pc  
**+GF**

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



MSC-C-50524

Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)

\* Denotes menu items that DO NOT contain raw or undercooked seafood or eggs. Consuming raw or undercooked seafood or eggs may increase your risk of foodborne illness. Raw eggs are used in herbed momiji sauce and house-made aiolis.