

# HAPPY HOUR MENU

Tuesday- Thursday 5:30- 6:30 pm

## Appetizers

|                                                               |      |                                                                              |      |                                      |     |
|---------------------------------------------------------------|------|------------------------------------------------------------------------------|------|--------------------------------------|-----|
| <u>TUNA TATAKI *</u>                                          | \$12 | <u>GYOZA</u>                                                                 | \$5  | <u>TORI KARA AGE</u>                 | \$6 |
| Searched cubed tuna served with our spicy hybrid sauce        |      | Five crispy fried beef, pork, and vegetable dumplings                        |      | Japanese style fried chicken         |     |
| <u>ESCOLAR KUSHIYAKI *</u>                                    | \$10 | <u>AGE DOFU (v)</u>                                                          | \$5  | <u>EDAMAME *</u> (v)                 | \$4 |
| Two skewers of cubed escolar rock grilled                     |      | Fried tofu served with tempura sauce.                                        |      | Soybeans in the pod                  |     |
| <u>BABY OCTOPUS KARA AGE</u>                                  | \$12 | <u>CHAMP'S SASHIMI *</u>                                                     | \$20 | <u>SEAWEED SALAD (v)</u>             | \$6 |
| Five Japanese style fried baby octopus paired with fish sauce |      | Choice of albacore or salmon sashimi quickly marinated in jalapeño soy sauce |      | Various types of seaweed & cucumbers |     |

## Sushi / Handrolls

|                                     |      |                                                                                                   |       |                           |     |
|-------------------------------------|------|---------------------------------------------------------------------------------------------------|-------|---------------------------|-----|
| <u>5 PIECE NIGIRI PLATE</u>         | \$20 | <u>SALMON SKIN</u>                                                                                | \$6.5 | <u>UNAGI</u>              | \$8 |
| Chef's choice                       |      | Crispy salmon skin, pickle cucumber, and bonito flakes                                            |       | Unagi with cucumber       |     |
| <u>TORO TAKU *</u>                  | \$8  | <u>SPICY HAND ROLLS *</u>                                                                         | \$8   | <u>NEGIHAMA *</u>         | \$8 |
| Fatty tuna roll with pickled radish |      | Cucumber & avocado with our special spicy sauce - Your choice of tuna, salmon, shrimp, or scallop |       | Yellowtail with scallions |     |
| <u>NEGITORO *</u>                   | \$8  |                                                                                                   |       |                           |     |
| Fatty tuna with scallions           |      |                                                                                                   |       |                           |     |

## Sake

|                                       |                     |
|---------------------------------------|---------------------|
| <u>MUSASHINO</u> (COLD)               | 5 (G)   20 (Carafe) |
| House nigori, sweet and slightly rich |                     |
| <u>KIKU-MASAMUNE</u> (HOT)            | 6 (Sm)   10 (Lg)    |
| Well balanced and slightly dry        |                     |

## Beer

|                       |          |
|-----------------------|----------|
| SAPPORO DRAFT         | 5   PT   |
| ASAHI SUPER DRY DRAFT | 5   PT   |
| KIRIN ICHIBAN         | 12oz   6 |
| KIRIN LIGHT           | 12oz   6 |

**\$10 Speciality Cocktails**

**\$10 Off Bottles of Wine**