HAPPY HOUR MENU

Tuesday-Thursday 5:30-6:30 pm

Appetizers

TUNA TATAKI *	\$12	<u>GYOZA</u>	\$5	TORI KARA AGE	\$6
Seared cubed tuna served with our spicy hybrid sauce		Five crispy fried beef, pork, and vegetable dumplings		Japanese style fried chicken	
ESCOLAR KUSHIYAKI *	\$10	AGE DOFU (v)	\$5	EDAMAME * (v)	\$4
Two skewers of cubed escolar rock grilled		Fried tofu served with tempura sauce.		Soybeans in the pod	
BABY OCTOPUS KARA AGE Five Japanese style fried baby octoput paired with fish sauce	\$1 2	CHAMP'S SASHIMI* Choice of albacore or salmon sashir quickly marinated in jalapeño soy s		SEAWEED SALAD (v) Various types of seaweed & cuc	\$6 umbers
		Hand Rolls			
TORO TAKU*	\$8	SALMON SKIN	\$6.5	<u>UNAGI</u>	\$8
Fatty tuna roll with pickled radish		Crispy salmon skin, pickle cucumbe and bonito flakes	er,	Unagi with cucumber	
NEGITORO *	\$8	SPICY HAND ROLLS*	\$8	NEGIHAMA *	\$8
Fatty tuna with scallions		Cucumber & avocado with our spec spicy sauce - Your choice of tuna, salmon, shrimp, or scallop	ial	Yellowtail with scallions	

Sake Beer

MUSASHINO (COLD)	5 (G) 20 (Carafe)	SAPPORO DRAFT	5 PT
House nigori, sweet and slightly rich		ASAHI SUPER DRY DRAFT	5 PT
,		KIRIN ICHIBAN	12oz 6
		KIRIN LIGHT	12oz 6

6 (Sm) | 10 (Lg)

Well balanced and slightly dry

KIKU-MASAMUNE (HOT)

\$10 Speciality Cocktails \$10 Off Bottles of Wine