

Happy Hour

MONDAY - SATURDAY
available for dine-in and carryout

2:00-6:00PM

SUNDAY
dine-in only

ALL DAY

DRINKS

COCKTAILS

HOUSE LIME MARGARITA	7
RASPBERRY MOJITO	8
bacardi rum, raspberry, lime, mint	
CHINA DOLL	7
skyy blood orange vodka, jasmine tea, pomegranate, lime	
BLUETINI	8
blueberry-infused svedka vodka, chambord, lime	
SAMURAI SAKETINI	8
cucumber infused svedka vodka, unfiltered sake, lime	
BLUE MULE	8
titos vodka, house "blue" sour, q ginger beer	
COCONUT BREEZY	8
cruzan mango rum, coconut, lime, hibiscus, ginger	
WHITE PEACH DAIQUIRI	8
bacardi rum, white peach, lime, sparkling peach sake, peach boba	
CUCUMBER JALAPEÑO MARGARITA	9
cucumber infused, casa noble tequila, grand marnier, lime, jalapeño	

BEER

MICHELOB ULTRA DRAFT	4
KIRIN ICHIBAN SAKE BOMB	4
KIRIN DRAFT	5

HOUSE WINES

CHARDONNAY	7
CABERNET SAUVIGNON	7
MERLOT	7

SAKE

BEKKEIKAN HOT SAKE 8 oz.	5
SHO CHIKU BAI SAKE 4 oz.	5
bold & sweet, notes of strawberry & rice custard	

SOUPS & SALADS

MISO SOUP	5
classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion	
HOUSE SALAD ^{VB}	5
mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing add grilled all-natural chicken ⁴ or seared salmon ⁸ dressings: wasabi soy, sesame honey, carrot ginger	
CUCUMBER SUNOMONO ^{VB}	5
marinated and seasoned cucumber with sesame seeds add grilled tako ⁴	

^{VB} Vegan dish.

^R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

[🐠] This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

*These rolls when ordered incur an additional \$1 each.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fishes. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

SHARE PLATES

EDAMAME ^{VB}	5
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
CHARRED EDAMAME ^{VB}	5
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
MANGO CRAB RANGOON [🐠]	7.5
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces	
SHISHITO PEPPERS	9.5
sautéed japanese peppers with citrus, tamari and togarashi	
CRISPY BRUSSELS SPROUTS ^{VB}	9.5
tossed in creamy lemon miso sauce and toasted cashews	
CEVICHE ^R [🐠]	11.5
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil	
CRISPY RICE CAKE ^R	15
topped with spicy bigeye tuna, scallion and tataki sauce (4 pcs)	
CALAMARI [🐠]	16.5
sesame crusted squid, vegetable tempura and miso aioli	
LETTUCE WRAPS	17
sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce	

SPECIALTY NIGIRI

BLUE KANI [🐠]	5.5
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)	
ITCHY SALMON [🐠]	7
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 pcs)	
CHERRY BOMB ^R	9.5
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 pcs)	

SPECIALTY SASHIMI

YELLOWTAIL SERRANO ^R	11.5
dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 pcs)	
TRUFFLE SALMON ^R [🐠]	12.5
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 pcs)	

MAKI

NOT RAW

CRUNCHY BLUE	7
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)	
CRUNCHY L.A.	7
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)	
CRUNCHY RED	8
shrimp tempura, crab and tampico mix, avocado, serrano, beet tempura crisps, eel sauce (8 pcs)	
CALI ROLL	7
crab mix, avocado, cucumber (8 pcs)	
JUST SHRIMP TEMPURA MAKI	7
shrimp tempura (8 pcs)	
HAWAIIAN ROLL	11
tempura fried, mango, salmon, crab mix, mango sauce (6 pcs)	
TIDAL WAVE	12
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces (8 pcs)	
SUPER ASPARAGUS	12
cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)	

RAW

SAKE ^R	8.5
salmon (5 pcs)	
SPICY SAKE ^R	8.5
spicy salmon, cucumber (5 pcs)	
HOT POPPER ^R	9.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)	
CABO ROLL ^R	10
spicy bigeye tuna, crab mix, cucumber (8 pcs)	
PHILADELPHIA ^R	10.5
smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)	
LION KING ^R	11
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)	

VEGAN

NOT MAKI

KOMBU MISO SOUP ^{VB}	5
classic japanese style soup with shiitake mushroom, tofu, wakame and scallion	

MAKI

THAI HIPPIE ^{VB}	7.5
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)	
CRUNCHY CABBAGE ^{VB}	7
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)	
COWGIRL ^{VB}	7.5
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)	
SPICY KALUNA CRUNCH ^{VB}	10
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli (8 pcs)	
SHIITAKE TO ME ^{VB}	11.5
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)	