



HAPPY HOUR MENU

MONDAY - FRIDAY 4-6PM

DRINK

SAPPORO DRAFT - 4

PROSECCO, lamarca - 6/25

SAUVIGNON BLANC, cheverny - 8/28

PINOT NOIR, grochau cellars - 9/30

ROSÉ, ava grace - 5

RAMONA RUBY GRAPEFRUIT SPRITZ (8.4oz can) - 5

YUZU MARGARITA - 6/25 pitcher

el jimador reposado, triple sec, lemon, lime,
yuzu, lemongrass, agave nectar

PROSECCO PEAR - 6/25 pitcher

lamarca prosecco, asian pear, lychee, club soda

TOKIO MULE - 5/25 pitcher

titos handmade vodka, elderflower,
lemon, crabbies ginger beer

KAZE BOMB - 5

sake + sapporo

BARDSTOWN BOMB - 5

apple sake, bourbon, lemon + west side hefeweizen

JALISCO BOMB - 5

lychee sake, tequila, lime + pacifico

FOOD

EDAMAME - 4

nagasaki salt

RAMEN - 4.5

pork belly, bok choy, poached egg

CHILLED SESAME NOODLES - 3

sesame vinagrette

WAGYU SKIRT STEAK YAKITORI - 5

shiso, lemon

CHICKEN GINGER DUMPLINGS - 5

watercress, radish, lemongrass chicken broth

SUSHI

GREEN ROLL - 9

soy paper, avocado, bib lettuce, roasted
asparagus, cucumber, radish sprout, gobo root,
wasabi aioli

CALIFORNIA - 6/10

snow crab, avocado, cucumber, quinoa crunch,
wasabi aioli

SPICY TUNA - 6/10

bigeye tuna, avocado, spicy scallion aioli,
cucumber, tsume