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HAPPY HOUR MON - FRI 4-6PM

DRINKS

KIRIN ICHIBAN	lager (22oz) 5
PROSECCO	lamarca, italy 6/25
SAUVIGNON BLANC	cheverny, loire, france 8/28
PINOT NOIR	grochau cellars commuter cuvée, willamette valley, oregon 9/30
AVA GRACE ROSE	livermore & ripon, california 5
YUZU MARGARITA	el jimador reposado, triple sec, yuzu, fresh citrus, lemongrass 6/25
PROSECCO PEAR	lamarca prosecco, asian pear, lychee, club soda 6/25
TOKIO MULE	titos handmade vodka, elderflower, lemon, crabbies ginger beer 5/25
KAZE BOMB	sake + sapporo 5
BARDSTOWN BOMB	apple sake, bourbon, lemon + west side hefeweizen 5
JALISCO BOMB	lychee sake, tequila, lime + pacifico 5

FOOD

EDAMAME	nagasaki salt 4
RAMEN SOUP	pork belly, bok choy, poached egg, bamboo shoot, scallion, chili oil 4.4
CHILLED SESAME NOODLE	sesame vinagrette 3
WAGYU SKIRT STEAK YAKITORI	wagyu skirt steak, shiso, lemon 5
CHICKEN GINGER DUMPLINGS	steamed chicken, dumplings, watercress, radish, lemongrass, chicken broth 5

SUSHI

GREEN ROLL (8 Pcs.)	soy paper, avocado, bibb lettuce, roasted asparagus, cucumber, radish sprout, gobo root, wasabi aioli 9
CALIFORNIA	snow crab, avocado, cucumber, quinoa crunch, wasabi aioli 6/10
SPICY TUNA	tuna, avocado, spicy scallion aioli, cucumber, tsume 6/10