

\$10 HAPPY HOUR FOOD

3PM - 9PM

BAR & HIGH TOPS ONLY

COD SLIDERS

2 Tempura Cod sliders. Whipped Tartar . Sweet Coleslaw

MINI BURGERS

2 Angus Beef sliders . Caramelized Onions . Cheese .
Truffle Mayo

GOGO DUMPLINGS

5 Dumplings filled with Chorizo & Cabbage
Sesame Soy Scallions Dipping Sauce

COCONUT SHRIMP

Jalapeno Curry Cilantro Sauce

BOOM-BOOM SPICY SHRIMP

Spicy Dipping Sauce Over Mixed Greens

RAW BAR & SUSHI

5 - Oysters - 1/2 Shell

6 - LITTLE NECK CLAMS - 1/2 Shell

CRUNCHY TUNA ROLL

Tuna . Avocado . Tempura Flakes . Spicy mayo
Sesame Seeds

CALIFORNIA ROLL

Kanikama Crab . Avocado . Cucumber . Masago
Sesame Seeds

SALMON ROLL

Salmon . Tempura Flake . Spicy Sauce

POKE

Tuna Or Salmon Over Sushi Rice With Avocado .
Scallions . Jalapeno . Seaweed Salad . Sesame Seeds

HALF PRICE WINE BY THE GLASS

***HOUSE WHITE**

*Pinot Grigio

Coastal Vine Ca.

*Chardonnay

Coastal Vine Ca.

*Sauvignon Blanc

Coastal Vine Ca.

*Riesling

Pacific Rim Wa.

*Rose

Rose All Day- France

*Moscato

Cupcake - Italy

***HOUSE RED**

*Cabernet

Coastal Vine Ca.

*Malbec

Mendoza - Arg.

*Chianti

Palladio - Italy

*Pinot Noir

Coastal Vine Ca.

*Merlot

Coastal Vine Ca.

\$4 BEER

Bud Light . Michelob Ultra . Becks N/A .

Corona Extra . Sierra Nevada Pale Ale .

Peroni. Sapporo Lager .

F.B.'s Hop Gun IPA . Yuengling Lager

\$8 MIXED DRINKS / \$10 MARTINI'S

Vodka - Absolut . Stolichnaya . Tito's

Gin - Beefeaters . Bombay

Rum - Bacardi . Mount Gay

Tequila - Jose Cuervo Silver . Espolon Blanco

Bourbon - Jim Beam . Four Roses

Scotch - Dewar's

Corkage Fee Is \$25 First Bottle

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS OYSTERS, CLAMS, SHELLFISH, SEAFOOD, SUSHI, EGGS, POULTRY, LAMB, BEEF, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS.

CHEF'S SPECIAL ROLLS



CRAZY OCEAN ROLL 28

*Shrimp Tempura Roll, Topped With Salmon,
Hamachi, Kanikama Mixture, Tempura Flakes, Masago,
Spicy Mayo, Sesame Seeds*

SUSHI LOBSTER ROLL (FRIED) 30

*Lobster, Avocado, Asparagus, Tobiko,
Sesame Seeds, Crab Salad On Top*

SUSHI ROLLS



CALIFORNIA ROLL 22

Real Crab, Avocado, Cucumber, Masago, Sesame Seeds

SHRIMP TEMPURA ROLL 17

Shrimp, Avocado, Asparagus, Masago, Eel Sauce

VEGETABLE ROLL 14

Cucumber, Avocado, Asparagus, Carrots

Seaweed On The Outside

CRUNCHY TUNA ROLL 20

*Tuna, Avocado, Tempura Flakes, Spicy Mayo,
Sesame Seeds*

MEXICAN ROLL 18

*Crunchy Shrimp Tempura, Avocado,
Jalapeno, Sesame Seeds, Spicy Mayo*



JB ROLL 16

*Salmon, Cucumber, Cream Cheese,
Scallion, Sesame Seeds*

Seaweed On The Outside

Soy Paper is available with additional charge

SUSHI & SASHIMI PLATTERS

DELUXE SASHIMI 58

*9Pcs. Sashimi, Bluefin Tuna, Salmon, Hamachi,
Tuna Yuki Martini Salad*

POKE

Tuna 28 Or Salmon 24

*Over Sushi Rice With Avocado,
Scallions, Jalapenos, Seaweed Salad, Sesame Seeds*



NIGIRI - 2PC

SASHIMI - 3PC

NIGIRI/SASHIMI

TAKO OCTOPUS	8 / 9
HAMACHI YELLOWTAIL	9 / 10
UNAGI FRESH WATER EEL	8 / 9
SAKE SALMON	8 / 9
MAGURO TUNA	12 / 14
SUPAISHIMAGURO  SPICY TUNA	12 / 15

SMALL PLATE

EDAMAME 12

Japanese Soybeans, Steamed, Salted

WAKAME 12

Seaweed Salad, Sliced Cucumbers

SAKE



SHO CHIKU BAI NIGORI – UNFILTERED (COLD)

SHO CHIKU BAI NIGORI – FILTERED (WARM)

SHO CHIKU BAI NIGORI – FILTERED (COLD)

SERVING SIZE

SMALL 12 - MEDIUM 14 - LARGE 16

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