

# \$11 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 Fried Dumplings, Chorizo, Cabbage  
and Rice, Sweet Chili Sauce.

### COCONUT FRIED SHRIMP

Jalapeno Curry Cilantro Sauce

### BOOM-BOOM SPICY FRIED 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

Bread basket & butter \$ 4.00

# HALF PRICE HOUSE

## WINE BY THE GLASS

### 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

Vitea Astra - Italy

### RED

\*Cabernet

Coastal Vine Ca.

\*Malbec

Alta Vista Mend.- Arg.

\*Chianti

Cerevelli - Italy

\*Pinot Noir

Coastal Vine Ca.

\*Merlot

Coastal Vine Ca.

## \$4- \$6.50 BEERS

J.B.B.Co.'s Pencil Pilsner (16oz) .

J.B.B.Co.'s 1929 (16oz) . Michelob Ultra .

Corona Extra . Peroni . Sapporo Lager .

J.B.B.Co.'s High Tide IPA (16oz) .

Yuengling Lager . Becks N/A

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

Vodka - Stolichnaya

Gin - Bombay

Rum - Bacardi . Caption Morgan

Tequila - Jose Cuervo Silver

Bourbon - 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. BREAD & BUTTER IS NOT SERVED WITH HAPPY HOUR FOOD.

## 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\**

### **SPIDER ROLL (FRIED) 24**

*Tempura Soft Shell Crab, Avocado, Asparagus, Masago,  
Sesame Seeds, Eel Sauce*

### **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

Bread basket & butter \$ 4.00

## 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

<b>TAKO</b> OCTOPUS	9 / 10
<b>HAMACHI</b> YELLOWTAIL	9 / 10
<b>UNAGI</b> FRESH WATER EEL	9 / 10
<b>SAKE</b> SALMON	9 / 10
<b>MAGURO</b> TUNA	12 / 14
<b>SUPAISHIMAGURO</b>  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**

*Corkage Fee Is \$25 First Bottle*

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