



HAPPY HOUR

Daily 4PM to 7PM



Drinks

\$5

HOUSE SAKE
COLD OR HOT

HOUSE WINE
RED, WHITE, OR SPARKLING

ASAHI SUPER DRY
JAPANESE RICE LAGER

Cocktails

\$8

JAPANESE HIGHBALL
JAPANESE WHISKY, SODA, GRAPEFRUIT OIL

SOUTHSIDE FIZZ
GIN, LIME, MINT, CANE SUGAR, SODA

CORN N' OIL
DARK JAMAICAN RUM, FLERNUM, BITTERS

THE MATADOR
TEQUILA, PINEAPPLE, TIPLE SEC, LIME, HABANERO

NEW CHAMPAGNE COCKTAIL
ELDERFLOWER, LEMON, BLANC DE BLANCS

HOT APPLE CIDER
CHOICE OF RUM OR WHISKEY

DAILY PUNCH
THE OLD-TIMEY KIND

Small Bites

EDAMAME 3

PURPLE POTATO FRIES 4

GRILLED SHISHITO PEPPER 4
Truffle Balsamic Glaze

KUROBUTA SAUSAGE 4
Berkshire Pork Sausage

IKA GESO-AGE 4
Crispy Squid Tentacle

POPCORN SHRIMP 5

PORK BUNS 5

Happy Roll

GREENPOINT 8
Seaweed Salad, Cucumber, Mango
Asparagus Roll with Fresh Avocado on top,
with Miso Ponzu Sauce.

SPICY DYNAMITE 8
Kani, Shrimp, Cream Cheese,
Tobiko, Tempura style Roll with
Homemade BBQ sauce & Sichuan Chili Aioli.

Ramen

MISO RAMEN 13
Aged-Red Miso based soup w/ Chashu,
Bean Sprouts, Onion, Bamboo-
shoots, Wood-Ear Mushroom, Scallion

TONKOTSU RAMEN 13
Creamy Pork Bone Based Soup w/ Chashu,
Soft Boiled Egg, Bamboo Shoots, Scallion,
Wood-Ear Mushroom, Roasted Garlic Oil