



# HAPPY HOUR

Monday - Friday  
4.30 PM - 7.00 PM



## Drinks

\$5

HOUSE SAKE  
COLD OR HOT

HOUSE WINE  
RED, WHITE, OR SPARKLING

ASAHI SUPER DRY  
JAPANESE RICE LAGER

## Cocktails

\$8

DAILY PUNCH  
THE OLD-TIMEY KIND

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, TRIPLE SEC, LIME, HABANERO

NEW CHAMPAGNE COCKTAIL  
ELDERFLOWER, LEMON, BLANC DE BLANCS

HOT APPLE CIDER  
CHOICE OF RUM OR WHISKEY

## Small Bites

POPCORN SHRIMP 5

PORK BUNS 5

FISH TOFU YAKITORI 4

PURPLE POTATO FRIES 4

GRILLED SHISHITO PEPPER 4  
Truffle Balsamic Glaze

KUROBUTA SAUSAGE 4  
Berkshire Pork Sausage

IKA GESO-AGE 4  
Crispy Squid Tentacle

## Happy Roll

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

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

## 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