

I PRIVÉ

Mon to Thurs 5:00pm - 6:00pm

Cocktails

Flirty	8
Jim Beam Apple , lychee Soho and lemon	
First & last	8
Maker's Mark , peachtree, lemon and pineapple	
Whiskey Raz	8
Bourbon whiskey, strawberry preserves and lemon	

Cold Sake

Karatamba	7
Full bodied, robust flavor, superb dry & crisp	
Genbei Onikoroshi	7
Well balanced, clean aroma, light, dry & smooth	
Nigori unfiltered sake.	7

Beer

Hoegaarden (<i>Draft</i>)	6
Sapporo (<i>Draft</i>)	6
Asahi (L)	6

Wine

Black Oak, Merlot	7
California Vintage	
Woodwork Red Wine Blend	7
Malbec Central Coast	
Kenwood, Chardonnay	7
Sonoma County, California	
Haymaker, Sauv Blanc	8
Marlborough, New Zealand	
Henkell Brute	7

HAPPY HOUR

Fri, Sat, Sun 12:00pm - 6:00pm

Appetizers

Edamame Special	5
Seaweed Salad	3
Cold Soba or Cold Udon	8
Grilled mussels	8
Gyoza or Vegi Gyoza	6
Chicken Karaage	8
Fried Calamari	8
Soft shell Crab	8
Prawn and Vegetable Tempura	8
Bill's On Fire	10
Fried fresh oyster	11

Sushi/Sashimi

California Roll or Hand Roll	5
Spicy Tuna Roll or Hand Roll	5
Unagi & Avocado Roll or Hand Roll	6
Tempura Roll or Hand Roll	9
Futo Maki (vegi option)	8
Alaska Roll	8
Dynamite	9
Rainbow	10
Omakase Sashimi (Mixed Sashimi Platter) 10pc	25
Omakase Nigiri (Mixed Sushi Platter) 10pc	25

Happy Hour Specials are for Dine-In only, Not Including other Promotions.