

SOCIAL HOUR

MONDAY TO FRIDAY
4PM - 7PM



\$8 BOOZIES

- LYCHEE MARTINI LYCHEE PUREE & VODKA
- SANGRIA BLANCA WHITE WINE, YUZU & HONEY SYRUP
- YUZU MARGARITA BLANCO TEQUILA, YUZU & HONEY SYRUP
- FAIRFAX OLD FASHIONED AKASHI WHITE OAK & CHERRY CORDIAL
- MATCHA TEA MARTINI MATCHA, VODKA & HONEY SYRUP
- OSAKA MULE SHOCHU, SHISO & GINGER BEER
- YUZU-HI SHOCHU, YUZU & ST. GERMAIN
- CUCUMBER-HI SHOCHU, CUCUMBER JUICE & HONEY SYRUP
- GRAPEFRUIT-HI SHOCHU, GRAPEFRUIT JUICE & HONEY SYRUP

\$8 VINO

- SPARKLING AVINYO CAVA, BRUT RESERVA, PENEDES NV
- CHARDONNAY BODAN ROAN, LODI 2014
- RIESLING THE SEEKER, MOSEL 2014
- SAUVIGNON BLANC DOMAINE DU GRAND MOULIN, 2014
- ROSE LA CROIX DU PRIEUR, COTES DE PROVENCE, 2015
- CABERNET SAUVIGNON PITCH, COLUMBIA VALLEY 2014
- PINOT NOIR PULL EIGHTY, WILLAMETTE VALLEY 2014
- SYRAH TENSLEY, "LITE", SANTA BARBARA 2014



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\$5 BITES

- ROAST SHISHITO PEPPER
- GRILLED AVOCADO
- PORK SHUMAI
- BLUE RIBBON MEATBALLS
- TUNA POKE & TARO CHIPS

\$8 BITES

- 4PC BUCKET O' WINGS
- FRIED CHICKEN SLIDER
- SALMON CARPACCIO
- WITH TRUFFLE OIL & PONZU
- ALBACORE SASHIMI
- WITH CRISPY ONION & GARLIC AIOLI
- CHEF'S CHOICE 4 PIECES SUSHI OR SASHIMI



\$5 SIPS

- DRAFT ASAHI OR SAPPORO
- BOTTLE SAPPORO LIGHT
- OZEKI HOT SAKE SMALL
- MIMOSA

\$8 SIPS

- BLUE RIBBON NIGORI SAKE
- DRAFT COEDO KYARA
- BOTTLE COEDO BENIACA OR SHIRO
- OZEKI HOT SAKE LARGE