

W & TH (17:00–19:00)
F (15:00–19:00)

Oldies

Happy Hour Menu

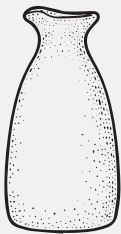
Chu-Hi A popular Japanese summer drink made by mixing shochu with soda

Lime \$9.5 Grapefruit \$9.5 Orange \$9.5 Pineapple \$9.5

Highball Suntory Toki whisky, club soda, and choice of flavor

Classic \$11.5 Ume Plum \$12 Yuzu \$12

Japanese Sake



Hot Sake
\$8.5 / 14 (Small / Large)

Onigoroshi (Chilled Sake): Dry, Light Body, Mellow Citrus Notes
\$8.5 (Mas Cup)

Tojikan (Chilled Sake): Dry, Medium Body, Aromatic Umami yet Mellow
\$8.5 (Mas Cup)

Umeshu Special
\$7.5 (Glass)

Saika Yuzu Sake: Citrus sweet with balanced sourness and bitterness
\$10 (Glass)

Takara Mio Sparkling: Sweet and delicately fruity
\$16.5 (300 ml bottle)

Japanese Beer



Sappro: Draft Beer
\$6

Suntry Premium Malt’s: Draft Beer
\$10

Coedo Super Premium: Craft beer from Saitama prefecture, just north of Tokyo.
\$6.5 (333ml bottle) Seasonally rotated, so look forward to current selection!

Kagua Saison: Belgian–style farmhouse ale with notes of yuzu
\$12 (330 ml bottle)

Shochu & Awamori

Glass / Bottle



Shochu is a distilled Japanese spirit, kind of like “Japanese vodka”.
Awamori is unique to Okinawa.

Mizu Sakura Cask: shochu base (barley; wild mountain cherry finish
\$13 / —

lichiko Silhouette: Shochu base: barley
\$7 / \$58

Aka Kirishima: Shochu base: sweet potato
\$7 / \$58

Hakutake Shiro: Shochu base: rice
\$7/ \$58

Jogo: Shochu base: Brown sugar
\$7/ \$58

Kumejima Kumesen: Awamori
\$7 / \$58

Craft Shochu Cocktail



Cucumber Shochu Mule: Cucumber–infused lichiko Silhouette, Kings
County Distillery Grapefruit–Jalapeno Whiskey,
lime, ginger beer, shiso furikake, mint
\$14

Shochu Old Fashioned: lichiko Saiten, angostura bitters, sugar
\$14

Yuzu Miso Tom Collins: lichiko Saiten, Japanese gin, lemon, house–made
yuzu–miso blend, soda
\$14

Pacific Daiquiri: lichiko Silhouette, overproof rum, pineapple juice, lime
juice, chocolate bitters
\$14