

HH* HAPPY HOUR ITEM (\$2 OFF from 3pm-6pm)

BEVERAGES

Soda coke, diet coke, sprite, dr. pepper, lemonade	2.5
Iced Black Tea or Iced/Hot Green Tea	2.5
Pellegrino / Topo Chico	3.5
Ramune original, strawberry, grape Kids Japanese marble soda	3

DESSERTS

Mochi green tea, red bean, strawberry, mango	5
Brownie served with vanilla ice cream	7
Tempura Ice Cream	7
Tempura Brownie Ice Cream	8
Banana Katsu panko-cruste banana served with vanilla ice cream and honey	7
Cheesecake served w/ whipped cream	8

PLUM WINE

Kinsen Plum	6
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BEER

DRAFT

Sapporo or Kirin 16oz	5
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JAPANESE BOTTLE

Hitachino Weizen 11.2 oz	8	Hitachino White Ale 11.2 oz	8
A light, perfumey, and unmistakably Japanese interpretation of a Bavarian hefeweizen 5% abv		Delicate Belgian-style white ale brewed with orange peel, coriander, nutmeg, and fresh orange juice 5% abv	
Hitachino Classic Ale 11.2 oz	8.5	Hitachino Ancient Nipponia 11.2 oz	8
a pale ale matured in traditional Japanese "akita cedar" cask (as tarusake) 7% abv		Crisp lager brewed with indigenous Japanese ingredients: historic Kaneko Golden malt and Sorachi Ace hops 6.5% abv	
Hitachino XH 11.2 oz	8.5		
Belgian-style strong ale matured in shochu (specifically, distilled sake) cask 7% abv			
Sapporo 12 oz/22 oz	5/9	Kirin Light 12 oz	5
Kirin Ichiban 12/22 oz	5/9	Asahi Super Dry 12/22 oz	5/9
		Sapporo Black 22 oz	9

WINE

PINOT NOIR

Liberty School California	13/48
Van Duzer Oregon	14/52

MERLOT

Franciscan California	14/52
Josh California	10/39

CABERNET SAUVIGNON

Ghost Pine California	11/40
Dreaming Tree California	11/40
Frog's Leap 2013 Napa	19/75

MALBEC

Diseno Argentina	9/34
Gascon Mendoza	10/39

RED BLEND

XYZ Zin Zinfandel California	8/29
Dreaming Tree California	11/40
Conundrum California	13/48

SAUVIGNON BLANC

Oyster Bay New Zealand	10/39
Raymond Napa	12/44
Villa Maria New Zealand	12/44
Duckhorn Napa Valley	19/75

CHARDONNAY

Darkhorse California	10/39
La Crema California	13/48
Artesa California	13/48
Laguna California	14/52
Cakebread Napa Valley	19/75

PINOT GRIGIO

Barone Fini Italy	11/40
J Gris California	12/44

BUBBLES

Chandon Brut California 187/750 mL	9/45
Zonin Prosecco Italy 187/750 mL	8/28
Segura Viudas Rose Spain 187mL	7

HAPPY HOUR WINE (NO DISCOUNT)

BV Coastal Estates |

Chardonnay, Pinot Noir, Merlot, Cabernet

4.5

SAKE

JUNMAI

	Masu	300ml	720ml
Yukikage soft, light fruit, with some honey dew notes	15	28	
Kirinzan Classic velvety smooth, light cherry tone	12		
Joto rich and solid, with hints of fruit and a light finish		28	60
Seikyo ripe watermelon, mango, citrus in the finish		34	
Shichi Hon Yari grapefruit, melon, crisp and clean finish		37	

HONJOZO

Yuri Masamune underlying fruitiness, nutty and earthy notes	9		
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JUNMAI GINJO / DAIGINJO

Kirinzan Ginjo melon aroma, water chestnut and light koji	21		
Kirinzan Daiginjo hints of rice, mellow texture, light and dry finish			90
Kirinzan Kagayaki honeydew melon, green apple, and cream tones			240
Wakatake Creamy light body, almond and fruit finish	18	35	
Yuki No Basha light and soft, notes of peaches & strawberries	15		
Joto hints of green apple, delicate, soft, and clean finish			90
Hoyo some yeast notes, honey and floral notes (500ml*)		60*	
Ten to Chi hints of rie, mellow texture, light and citrus finish	15	37	
Tedorigawa honey and herbs at first sip, smooth at mid-range		36	

NIGORI

Sho Chiku Bai bold, sweet, creamy, rich and robust flavor	8	16	
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RESERVE WINE

BURGUNDY, CÔTE DE NUITS

Louis Jadot Gevrey | France 105

CABERNET SAUVIGNON

Frog's Leap | Napa Valley 110

TUSCAN

Guidalberto | Italian 105

RED BLEND

Benziger Tribute | Sonoma 150

Conundrum | California 60

Col Solare | Columbia Valley 150

Masi Brolo Campofiorin | Italian 60

SAUVIGNON BLANC

Duckhorn | Napa Valley 65

Illumination | Napa Valley 90

Inglenook | Napa Valley 130

CHARDONNAY

Cakebread | Napa Valley 90

Ramey | Russian River 70

Shafer | Napa Valley 120



Tadashi

