

# Happy Hour

MONDAY - SATURDAY 2:00-5:30PM

available for dine-in and carryout

SUNDAY

dine-in only

ALL DAY

## DRINKS

<b>COCKTAILS</b> .....	7
excluding cucumber jalapeño margarita, dirty blue and astral kisser	
<b>SAKE SANGRIA</b> .....	7
<b>KIRIN ICHIBAN SAKE BOMB</b> .....	3.5
<b>KIRIN ICHIBAN OR SAPPORO DRAFT</b> .....	3.5
depending on availability	
<b>BUD LIGHT DRAFT</b> .....	3
<b>GOOSE ISLAND SO-LO IPA CAN</b> lo-cal.....	3.5
<b>ELYSIAN BREWING CO. CONTACT HAZE IPA CAN</b> .....	3.5
<b>HOUSE WINES</b> .....	4.5
chardonnay, cabernet sauvignon, merlot	
<b>HOUSE LIME MARGARITA</b> .....	5
<b>SHO CHIKU BAI COLD SAKE</b> 2 oz.....	3
<b>BEKKEIKAN SAKE HOT</b> 8 oz.....	6

## SMALL PLATES

<b>EDAMAME</b> <b>VB</b> .....	4.5
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
<b>CHARRED EDAMAME</b> <b>VB</b> .....	5
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
<b>MISO SOUP</b> .....	3
classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion	
<b>VB</b> <i>vegan kombu broth available</i>	
<b>HOUSE SALAD</b> <b>VB</b> .....	4
mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing	
<i>add grilled all-natural chicken +6</i>	
<i>or seared salmon +8</i>	
<i>dressings: wasabi soy, sesame honey, carrot ginger</i>	
<b>CUCUMBER SUNOMONO</b> <b>VB</b> .....	3
marinated and seasoned cucumber with sesame seeds	
<i>add grilled tako +4 or snow crab +5</i>	

## MEDIUM PLATES

<b>MANGO CRAB RANGOON</b> <b>VB</b> .....	6.5
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces	
<b>SHISHITO PEPPERS</b> .....	5.5
sautéed japanese peppers with citrus, tamari and togarashi	
<b>CRISPY BRUSSELS SPROUTS</b> <b>VB</b> .....	6.5
tossed in creamy lemon miso sauce and toasted cashews	
<b>GALAMARI</b> <b>VB</b> .....	9
sesame crusted squid, vegetable tempura and miso aioli	
<b>CEVICHE</b> <b>R</b> <b>VB</b> .....	9
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil	
<b>CRISPY RICE CAKE</b> <b>R</b> .....	8.5
topped with spicy bigeye tuna, scallion and tatakai sauce	

## LARGE PLATES

<b>LETTUCE WRAPS</b> .....	12
sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce	
<b>VB</b> <i>tofu available</i>	
<b>CHICKEN CRUNCH SALAD</b> .....	11
napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast and sesame seeds, tossed in sesame honey dressing	

## SPECIALTY NIGIRI

<b>BLUE KANI</b> <b>VB</b> .....	6
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)	
<b>CHERRY BOMB</b> <b>R</b> .....	6.5
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 pcs)	
<b>ITCHY SALMON</b> <b>VB</b> .....	6
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 pcs)	
<b>“EVERYTHING” SMOKED SALMON</b> <b>R</b> .....	6.5
smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce (2 pcs)	

## SPECIALTY SASHIMI

<b>TRUFFLE SALMON</b> <b>R</b> <b>VB</b> .....	10
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 pcs)	
<b>CEVICHE-STYLE HIRAME</b> <b>R</b> .....	9.5
olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, merquén, lime juice and black pepper (5 pcs)	
<b>TUNA TATAKI</b> <b>R</b> .....	11
pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion and tatakai sauce (5 pcs)	
<b>YELLOWTAIL SERRANO</b> <b>R</b> .....	12.5
dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 pcs)	

## MAKI • 6.5/7.5

### NOT RAW

<b>CALL ROLL</b> .....	6.5
crab mix, avocado, cucumber (8 pcs)	
<b>CRUNCHY BLUE</b> .....	6.5
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)	
<b>CRUNCHY L.A.</b> .....	6.5
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)	
<b>HAWAIIAN ROLL</b> .....	7.5
tempura fried, mango, salmon, crab mix, mango sauce (8 pcs)	
<b>SHRIMP TEMPURA</b> .....	6.5
shrimp tempura (8 pcs)	
<b>SNOW WHITE</b> .....	7.5
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces (5 pcs)	
<b>SPICY TAKO</b> .....	6.5
spicy octopus (5 pcs)	
<b>SUPER ASPARAGUS</b> .....	6.5
cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)	
<b>TIDAL WAVE</b> .....	7.5
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces (8 pcs)	

### RAW

<b>CABO ROLL</b> <b>R</b> .....	7.5
spicy bigeye tuna, crab mix, cucumber (8 pcs)	
<b>HOT POPPER</b> <b>R</b> .....	7.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)	
<b>LION KING</b> <b>R</b> .....	7.5
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)	
<b>NEGI YELLOWTAIL</b> <b>R</b> .....	7.5
yellowtail, garlic chip, scallion (8 pcs)	
<b>PHILADELPHIA</b> <b>R</b> .....	7.5
smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)	
<b>ROJA</b> <b>R</b> .....	7.5
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)	
<b>SAKE</b> <b>R</b> .....	6.5
salmon (5 pcs)	

## MAKI • 6.5/7.5 *continued*

### RAW

<b>SALMON SKIN ROLL</b> <b>R</b> .....	6.5
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)	
<b>SPICY GRINGO</b> <b>R</b> .....	7.5
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)	
<b>SPICY SAKE</b> <b>R</b> .....	6.5
spicy salmon, cucumber (5 pcs)	
<b>SPICY TEKKA</b> <b>R</b> .....	6.5
spicy bigeye tuna, cucumber (5 pcs)	
<b>TEKKA</b> <b>R</b> .....	6.5
bigeye tuna (5 pcs)	

### VEGAN MAKI

<b>AVO AHIMI</b> <b>VB</b> .....	6.5
tomato tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)	
<b>COWGIRL</b> <b>VB</b> .....	6.5
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)	
<b>CRUNCHY CABBAGE</b> <b>VB</b> .....	6.5
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)	
<b>GREEN GODDESS</b> <b>VB</b> .....	7.5
spicy tomato tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)	
<b>PRINCE ROLL</b> <b>VB</b> .....	6.5
eggplant vegan tempura, avocado, sweet soy sauce (8 pcs)	
<b>SHIITAKE TO ME</b> <b>VB</b> .....	7.5
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)	
<b>SPICY AHIMI</b> <b>VB</b> .....	6.5
spicy vegan tuna, cucumber (5 pcs)	
<b>THAI HIPPIE</b> <b>VB</b> .....	6.5
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)	
<b>UNAMI EXPRESS</b> <b>VB</b> .....	7.5
pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, sweet soy sauce (8 pcs)	
<b>UNAMI MAKI</b> <b>VB</b> .....	6.5
bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)	
<b>V.L.T.</b> <b>VB</b> .....	6.5
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 pcs)	
<b>VEGAN SOUTH PACIFIC</b> <b>VB</b> .....	7.5
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)	

## DEZATO • DESSERT

<b>CHOCOLATE TORTE</b> <b>VB</b> .....	5
chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet	

**VB** Vegan dish.

**R** Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

**VB** This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fishes. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.