

# Happy Hour

DINE-IN ONLY

MONDAY - SATURDAY

3:00 - 6:30 PM

SUNDAY

12:00 - 9:00 PM

## DRINKS

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

## SMALL PLATES

<b>EDAMAME</b> <b>VB</b> .....	<b>4.5</b>
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
<b>MISO SOUP</b> .....	<b>3</b>
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> .....	<b>4</b>
mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing	
<i>add grilled all-natural chicken +6 or seared salmon +8</i>	
<i>dressings: wasabi soy, sesame honey, carrot ginger</i>	
<b>CUCUMBER SUNOMONO</b> <b>VB</b> .....	<b>3</b>
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>CB</b> .....	<b>6.5</b>
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces	
<b>SHISHITO PEPPERS</b> .....	<b>6.5</b>
sautéed japanese peppers with citrus, tamari and togarashi	
<b>CRISPY BRUSSELS SPROUTS</b> <b>VB</b> .....	<b>6.5</b>
tossed in creamy lemon miso sauce and toasted cashews	
<b>ANTICUCHOS</b> .....	<b>8.5</b>
marinated and skewered all-natural chicken breast, served with cucumber sunomono, aji panca and aji amarillo sauces	
<b>CALAMARI</b> <b>CB</b> .....	<b>9</b>
sesame crusted squid, vegetable tempura and miso aioli	
<b>CEVICHE</b> <b>R</b> <b>CB</b> .....	<b>9</b>
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> .....	<b>8.5</b>
topped with spicy bigeye tuna, scallion and tatakai sauce	
<b>NASU TEMPURA</b> <b>VB</b> .....	<b>6</b>
japanese eggplant tossed in vegan tempura and seasoned panko, served with vegan charred scallion aioli	
<b>TAKOPUPPY</b> .....	<b>7</b>
spanish octopus-sweet corn croquettes topped with chili aioli, sweet soy sauce, scallion and bonito flakes	

## LARGE PLATES

<b>LETTUCE WRAPS</b> .....	<b>12</b>
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> .....	<b>11</b>
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>CB</b> .....	<b>6</b>
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)	
<b>CHERRY BOMB</b> <b>R</b> .....	<b>6.5</b>
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 pcs)	
<b>ITCHY SALMON</b> <b>CB</b> .....	<b>6</b>
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> .....	<b>6.5</b>
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>CB</b> .....	<b>10</b>
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> .....	<b>9.5</b>
olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, lime juice and black pepper (5 pcs)	
<b>TUNA TATAKI</b> <b>R</b> .....	<b>11</b>
pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion and tatakai sauce (5 pcs)	
<b>MADAI CHIMICHURRI</b> <b>R</b> .....	<b>10</b>
red sea bream topped with cucumber, cherry tomato, aji rocoto, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce (5 pcs)	
<b>YELLOWTAIL SERRANO</b> <b>R</b> .....	<b>12.5</b>
dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 pcs)	
<b>RINGO SAKE</b> <b>R</b> .....	<b>10</b>
atlantic salmon topped with white shoyu, red curry-cocunut ponzu sauce, pink lady apple, marcona almond, charred lemon and micro cilantro (5 pcs)	

## MAKI • 6.5/7.5

*Seafood sourcing details can be found on the nigiri and sashimi menu, or the seafood sourcing key.*

### NOT RAW

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

### RAW

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

## MAKI • 6.5/7.5 continued

### RAW

<b>PHILADELPHIA</b> <b>R</b> .....	<b>7.5</b>
smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)	
<b>ROJA</b> <b>R</b> .....	<b>7.5</b>
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)	
<b>SAKE</b> <b>R</b> .....	<b>6.5</b>
salmon (5 pcs)	
<b>SALMON SKIN ROLL</b> <b>R</b> .....	<b>6.5</b>
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)	
<b>SPICY GRINGO</b> <b>R</b> .....	<b>7.5</b>
salmon, bigeye tuna, hirame, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)	
<b>SPICY SAKE</b> <b>R</b> .....	<b>6.5</b>
spicy salmon, cucumber (5 pcs)	
<b>SPICY TEKKA</b> <b>R</b> .....	<b>6.5</b>
spicy bigeye tuna, cucumber (5 pcs)	
<b>TEKKA</b> <b>R</b> .....	<b>6.5</b>
bigeye tuna (5 pcs)	

### VEGAN MAKI

<b>AVO AHIMI</b> <b>VB</b> .....	<b>6.5</b>
tomato tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)	
<b>COWGIRL</b> <b>VB</b> .....	<b>6.5</b>
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)	
<b>CRUNCHY CABBAGE</b> <b>VB</b> .....	<b>6.5</b>
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)	
<b>EDEN ROLL</b> <b>VB</b> .....	<b>6.5</b>
sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt (8 pcs)	
<b>GREEN GODDESS</b> <b>VB</b> .....	<b>7.5</b>
spicy tomato tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)	
<b>PRINCE ROLL</b> <b>VB</b> .....	<b>6.5</b>
eggplant vegan tempura, avocado, sweet soy sauce (8 pcs)	
<b>SHIITAKE TO ME</b> <b>VB</b> .....	<b>7.5</b>
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)	
<b>SHOJIN</b> <b>VB</b> .....	<b>6.5</b>
bbq seitan, grilled asparagus, pineapple, shallot, bibb lettuce, nori, brown rice, soy paper, sweet soy sauce (5 pcs)	
<b>SPICY AHIMI</b> <b>VB</b> .....	<b>6.5</b>
spicy vegan tuna, cucumber (5 pcs)	
<b>THAI HIPPIE</b> <b>VB</b> .....	<b>6.5</b>
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> .....	<b>7.5</b>
pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, sweet soy sauce (8 pcs)	
<b>UNAMI MAKI</b> <b>VB</b> .....	<b>6.5</b>
bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)	
<b>V.L.T.</b> <b>VB</b> .....	<b>6.5</b>
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> .....	<b>7.5</b>
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)	

## DEZATO • DESSERT

<b>CHOCOLATE TORTE</b> <b>VB</b> .....	<b>5</b>
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.

**CB** 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.