

Social Hour

Daily from 5:00_{pm} to 7:00_{pm}

Liquor Cravings

Rivo Del Lago 6

Spumante Prosecco Brut/ Italy

Villa Loren 6

Pinot Grigio/ Italy

Capo Zafferano 6

Cabernet Sauvignon/ Italy

Sapporo 4

Japanese lager

Sho Chiku Bai Warm Sake 6

large (9 oz) carafe

Upflow 8

Lillet Blanc, Italicus, Heirloom pineapple amaro, cucumber syrup, topped with bubbles

Take Five 8

Takara Shochu, Aperol, Lime, Creme de Flora

Shiso Mojito 8

Don Q Anejo, lime, shiso, topped with yuzu soda

Kabooki Margarita 8

El Jimador silver tequilla, yuzu juice, lime cordial, Magdala orange liqueur

Well Drinks 6

2oz single pours with one mixer

Haku Vodka

Roku

Don Q. Crystal Rum

Don Q. Añejo Rum

Monkey Shoulder Scotch

Four Roses Yellow Label Bourbon

El Jimador Blanco Tequila

Cold Tastings

Hamachi Temaki 4

Japanese yellowtail, yuzu kosho, pickled serrano

Masu Temaki 4

masu tartare, avocado, crispy shallots

Spicy Akami Temaki 4

spicy tuna, European cucumber

Kilawin Ceviche 7

coconut ceviche with chef's selection of fish, yuzu, shallots, cilantro oil

Hamachi Carpaccio 7

Japanese yellowtail, yuzu tobiko, serrano peppers, ponzu

Chef's Nigiri 6

two pieces of nigiri chosen by the chef

Hot Tastings

Shishito Peppers 4

umami sauce, bonito flakes

Ebi Gyoza 4

pan-fried shrimp dumplings served over mojo vinaigrette

Sticky Ribs 7

smoked hoisin sauce, chili threads

Chicken Wings 6

choice of thai chili or gochujang sauce

Wagyu Pastrami slider 9

wagyu pastrami, swiss, sauerkraut, bao bun

Ramen 6

spicy miso, tomato dashi, sliced onions, scallions, kabooki fire, crispy shrimp, togarashi