

Social Hour

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

From the Bar

Campo Viejo Cava Brut 6

Galicia, Spain

Villa Loren Pinot Grigio 6

Veneto, Italy

Dashwood Sauvignon Blanc 6

Malborough, New Zealand

Summerland Cabernet 7

Central Coast, California

Rowdy Bush Petite Syrah 6

Lodi, California

House Warm Sake 6

large (9 oz) carafe

Sapporo Draft 4

Japanese Lager

Kabooki Margarita 8

El Jimador Silver, Torres Magdala Orange Liqueur, Yuzu, Lime

White on White 8

Haku Vodka, Roku Gin, Lillet Blanc, Dolin Blanc, Lemon

Roxanne 8

EG Earl Grey & Sage Vodka, Magdala Orange liqueur, Chateau, Raspberry, Lemon

Call Drinks 6

2oz single pours, with one mixer

Wheatley Vodka

Haku Vodka

Waterloo No 9 Gin

Don Q. Spiced Rum

Barton 1792 Bourbon

Corazon Blanco Tequila

KABOOKI *Sushi*
contemporary Japanese cuisine

Cold Tastings

Hamachi Temaki 4

Japanese yellowtail, yuzu kosho, pickled sambal

Spicy Tuna Temaki 4

tuna, european cucumber, kobachi sauce

Kilawin Ceviche 7

coconut ceviche with chef selection of fish, yuzu, shallots, cilantro oil, plantain chips

Hamachi Carpaccio 7

Japanese yellowtail, yuzu tobiko, serrano peppers, yuzu kosho, ponzu

Leche de Tigre 7

torched salmon, truffle pate, kizami wasabi, aji amarillo, smoke trout roe, sunchoke chips

Spicy Tuna Roll 5

tuna, chives, masago, kobachi sauce

Salmon Avocado Roll 6

yuzu tartar

Chill Roll 6

salmon, yellowtail, masago, chives, tobanjan aioli, avocado

Shrimp Tempora Roll 6

avocado, tobanjan aioli, chives

Chef's Nigiri 6

two pieces of nigiri chosen by the chef

Hot Tastings

Edamame

sea salt 3

garlic togarashi pepper 4

garlic teriyaki 4

garlic kimchee 4

truffle parmesan 6

Chicken Wangs 5

kimchi thai chili

Pork Gyoza 4

house made dumpling, truffle ponzu

Shishito Peppers 4

umami soy, sesame, bonito flakes

St Louis Sticky Ribs 7

smoked chili hoisin