

# BAR MENU

Everyday All Day Happy Hour at the Bar!

## JAPANESE BEER

### ASAHI DRAFT

Mug 12 oz 7.00 + 4.50 150 Cal  
Pitcher 60 oz 26.00 + 16.00 770 Cal

### KIRIN DRAFT

Mug 12 oz 6.00 + 4.00 140 Cal  
Mega Mug 32 oz 14.00 + 8.00 370 Cal  
Pitcher 60 oz 18.00 + 15.00 690 Cal

### SAPPORO DRAFT

Mug 12 oz 6.00 + 4.00 140 Cal  
Mega Mug 34 oz 14.00 + 8.00 370 Cal  
Pitcher 60 oz 18.00 + 15.00 700 Cal

PROUDLY SERVING  
Asahi DRAFT  
IMPORTED FROM JAPAN!



## BOTTLED BEER

Corona 12 oz 6.00 + 4.50 157 Cal  
Stella Artois 12 oz 6.00 + 4.50 140 Cal  
Blue Moon 12 oz 6.00 + 4.50 180 Cal  
Brooklyn Lager 12 oz 6.00 + 4.50 170 Cal

## FLAVORED SAKE

**Hana Lychee Flavored Sake**  
Rich lychee flavor. Low alcohol (8%)  
9.00 + 4.50 Glass 120 Cal  
32.00 + 20.00 750 ml Bottle 636 Cal

## SAKE

### UNFILTERED

**Gyu-Kaku Nigori Sake**  
Unfiltered sake w/ a cloudy and milky texture. Sweet and rich!  
15.00 + 8.50 375 ml Bottle 500 Cal

### HOUSE HOT/COLD

**House Sake**  
8.00 + 5.00 300 ml Bottle 230 Cal  
15.00 + 8.50 600 ml Bottle 470 Cal

### JUNMAI

**Kurosawa**  
Clear, straightforward woody, koji aroma with a hint of pear.  
8.00 + 4.00 Glass 110 Cal  
40.00 + 25.00 720 ml Bottle 540 Cal

### GINJO

**Kikusui**  
Rich fragrance, light and smooth  
25.00 + 15.00 300 ml Bottle 298 Cal

### DAIGINJO

**Dassai 50**  
Fragrant and smooth  
40.00 + 5.00 Glass 238 Cal  
65.00 + 35.00 720 ml Bottle 950 Cal

### Wakatake Onikoroshi

Well-balanced mild, elegant aroma and moderate dryness  
11.00 + 5.50 Glass 396 Cal  
85.00 + 55.00 720 ml Bottle 950 Cal

### Shinsei Junmai

25.00 + 15.00 300 ml Bottle 396 Cal

### Ken

425.00 + 85.00 720 ml Bottle 950 Cal

## WINE

### RED WINE

**Cabernet Sauvignon**  
Jacob Creek  
9.00 + 4.50 Glass 140 Cal  
28.00 + 20.00 Bottle 590 Cal

### Pinot Noir

**Cavit**  
10.00 + 5.00 Glass 140 Cal  
32.00 + 22.00 Bottle 600 Cal

### Malbec

**Traphice Oak Cask**  
10.00 + 5.00 Glass 150 Cal  
30.00 + 20.00 Bottle 620 Cal

### WHITE WINE

**Chardonnay**  
Woodbridge  
9.00 + 4.50 Glass 140 Cal  
28.00 + 20.00 Bottle 600 Cal

### Sauvignon Blanc

**Santa Rita**  
10.00 + 5.00 Glass 140 Cal  
30.00 + 20.00 Bottle 580 Cal

### SPARKLING

**Wycliff**  
6.00 + 3.00 Glass 150 Cal  
30.00 + 20.00 Bottle 580 Cal

### UMESHU

**Umeshu Plum Wine**  
9.00 + 4.50 Glass 220 Cal  
40.00 + 30.00 Bottle 1165 Cal

## COCKTAILS

**Lychee-Tini** 11.00 + 6.50 200 Cal  
Vodka, Plum Wine, Hana Lychee Flavored Sake, Lychee Puree

**White Peach Cosmo** 11.00 + 6.50 190 Cal  
Vodka, Lemonade, Cranberry, White Peach

**Lychee Bellini** 9.00 + 5.50 150 Cal  
Sparkling Wine, Hana Lychee Flavored Sake, Lychee Puree

**Mango Mai Tai** 10.00 + 6.00 220 Cal  
Light Rum, Dark Rum, Triple Sec, Mango Puree, Pineapple

**Forbidden Punch** 11.00 + 6.50 240 Cal  
Spiced Rum, Sour Apple Liqueur, Portegranate Liqueur, Grenadine, Orange, Pineapple

**Vodka Strawberry Lemonade** 10.00 + 6.00 210 Cal  
Vodka, Lemonade, Strawberry Puree

**Tokyo Sunset** 9.00 + 5.50 260 Cal  
Vodka, Peach Liqueur, Mango Puree, Orange, Grenadine

**Tokyo Iced Tea** 10.00 + 6.00 230 Cal  
Vodka, Tequila, Gin, Rum, Melon Liqueur, Triple Sec, Sour Mix, Soda

**Geisha** 10.00 + 6.00 170 Cal  
Vodka, Malibu, Cranberry, Orange, Pineapple

**Lychee Gin Mojito** 11.00 + 6.50 190 Cal  
Gin, Lychee, Lime, Mint, Soda

**Coco-Mo** 10.00 + 6.00 580 Cal  
Rum, Cora Lopez, Lime, Mint, Pineapple, Soda

**San "Gyu" Ria** 10.00 + 6.00 160 Cal  
Cabernet Sauvignon, Peach Liqueur, Sour Apple Liqueur, Cranberry, Orange

## SPARKLING SAKE

**Mio Sparkling Sake**  
Easy to drink and refreshing. Crafted in the traditional brewing style: With rice, water, and koji. Mio appeals to a wide range of tastes  
17.00 + 15.00 300 ml Bottle 260 Cal  
20.00 + 18.00 w/ Frosty Tropical Sorbet 430 Cal

## HARD LIQUOR

**TEQUILA**  
House Tequila 8.00 + 5.50 Glass  
Patron Silver 13.00 + 9.50 Glass

**VODKA**  
House Vodka 8.00 + 5.50 Glass  
Ketel One 11.00 + 7.50 Glass  
Grey Goose 12.00 + 8.00 Glass

**COGNAC**  
Hennessy V.S 13.00 + 9.50 Glass

**GIN**  
Bombay Sapphire 10.00 + 7.00 Glass

**RUM**  
House Rum 8.00 + 5.50 Glass  
Captain Morgan 9.00 + 6.50 Glass  
Bacardi 10.00 + 7.00 Glass  
Malibu 10.00 + 7.00 Glass

**WHISKEY**  
Jameson 9.00 + 6.50 Glass  
Jack Daniel's 9.00 + 6.50 Glass  
Maker's Mark 10.00 + 7.00 Glass  
Johnnie Walker Black 11.00 + 7.50 Glass  
Johnnie Walker 18 yr 12.00 + 8.00 Glass  
Hakushu 12 yr 14.00 + 12.00 Glass  
Yamazaki 12 yr 18.00 + 16.00 Glass

**CORDIALS**  
Southern Comfort 8.00 + 5.00 Glass  
Amaretto 8.00 + 5.00 Glass

## SHOCHU

**BARLEY**  
Yokaichi 9.00 + 4.50 Glass 120 Cal  
40.00 + 30.00 750 ml Bottle 750 Cal

## VIRGIN COCKTAILS

Lychee Bellini 6.00 150 Cal  
Coco-Mo 6.00 320 Cal  
Mango Mai Tai 6.00 80 Cal  
Mojito 6.00 100 Cal  
Virgin Strawberry Specialty Lemonade 5.00 140 Cal  
Virgin Mango Specialty Lemonade 5.00 190 Cal  
Virgin Lychee Specialty Lemonade 5.00 140 Cal

## BEVERAGES

### FOUNTAIN DRINKS

**REFILLABLE**  
Coca-Cola® 3.00 140 Cal  
Diet Coke® 3.00 0 Cal  
Sprite® 3.00 148 Cal  
Lemonade 3.00 165 Cal  
Unsweetened Iced Tea 3.00 0 Cal  
Ginger Ale 3.00 124 Cal

### SOFT DRINKS

Orange Juice 3.00 204 Cal  
Pineapple Juice 3.00 264 Cal  
Cranberry Juice 3.00 232 Cal  
Kid's Apple Juice 3.00 120 Cal

### TEA

Iced Green Tea 3.00 0 Cal  
Iced Oolong Tea 3.00 0 Cal

### BOTTLED WATER

Sparkling Water 6.00 0 Cal  
Still Water 6.00 0 Cal

REGULAR PRICE (\$) + HAPPY HOUR PRICE (\$)

\*Must be ages 21 or older to purchase and consume alcoholic beverages. Please have your ID ready for age verification when ordering. GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages requires your ability to drive a car or operate machinery, and may cause health problems. Calorie information is based on standard recipes and product formulations. Variations may occur due to differences in preparation, serving sizes, ingredients, or special orders. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

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## APPETIZERS

**Spicy Cold Tofu**  
辣味凉豆腐  
Soft tofu w/ crunchy garlic sauce and kim-chee topping  
5.00 + 4.00 120 Cal

**Shio Negi Tofu**  
葱酱油豆腐  
Cold tofu topped w/ white soy, sesame oil sauce, and scallions  
5.00 + 3.50 170 Cal

**Yuzu Shishito Peppers**  
爆炸日式甜椒  
Pan fried peppers w/ Japanese citrus flavor! Occasionally spicy!  
7.00 + 6.00 270 Cal

**Addicting Cabbage Salad**  
凉拌高麗菜  
Sliced cabbage w/ traditional savory Japanese dressing  
4.00 + 3.00 180 Cal

**Spicy Addicting Cucumber**  
凉拌辣味小黃瓜  
Crunchy cucumbers in a slightly spicy, tangy dressing  
5.00 + 4.00 250 Cal

**Edamame 毛豆**  
Lightly salted soybeans  
4.50 + 3.50 200 Cal

**Kim-Chee 韩国泡菜**  
Spicy, pickled cabbage  
6.00 40 Cal

**Spicy Cabbage Salad**  
辣味高麗菜沙拉  
Refreshing mix of shredded cabbage, crunchy garlic, green onions, sesame seeds, and shio white soy sauce  
5.00 + 4.00 170 Cal

**Seaweed Salad**  
海带沙拉  
Refreshing seasoned seaweed. A classic Japanese dish!  
4.50 + 3.50 120 Cal

**Tuna Poké Nachos\***  
金枪鱼玉米片\*  
Marinated tuna sashimi cubes, creamy avocado, seaweed salad, smothered in yuzu basil aioli, and sweet teriyaki sauce  
10.00 + 9.00 440 Cal

**Fried Calamari**  
炸花枝  
Served w/ yuzu basil aioli  
7.50 + 6.50 300 Cal

**Spicy Tuna Volcano\***  
辣味炸鱼卷\*  
4 pcs of flavorful spicy tuna on crispy fried rice!  
8.00 + 7.00 430 Cal

**Japanese Fried Chicken**  
日式炸鸡  
A classic Japanese appetizer!  
Served w/ chili mayo sauce  
7.00 390 Cal

**Fried Bacon Chips**  
香脆五花肉  
Pork belly slices fried to a yummy crunch  
7.00 + 5.00 610 Cal

**Miso Chili Wings**  
香辣味噌翅  
Chicken wings coated in a zesty miso and spicy, crunchy garlic sauce  
10.00 580 Cal

**Fried Pork Dumplings**  
日式锅贴  
Juicy pork fried dumplings  
Served w/ citrus ponzu  
7.00 + 6.00 480 Cal

**Chili Shrimp Shumai**  
辣油鲜虾烧卖  
4 pcs of shrimp shumai with citrus ponzu and crunchy garlic sauce  
6.00 + 7.00 350 Cal

**Vegetable Spring Rolls**  
日式菜卷  
Mix of vegetables rolled in a light wonton wrapper and fried. Served w/ sweet chili sauce and shishito pepper  
6.25 + 5.00 450 Cal

## NOODLES

**Garlic Noodles**  
招牌蒜味炒麵  
Fried Okinawa style noodles w/ choice of:  
9.50 + 8.00 w/ Ground Chicken 700 Cal  
9.50 w/ Vegetables 680 Cal  
11.00 w/ Shrimp 660 Cal

**Spicy Kalbi Ramen**  
辣味牛小排拉麵  
Kalbi soup broth w/ kalbi beef, ramen noodles, egg, green onions, fresh vegetables, sesame seeds, and sesame oil  
11.00 720 Cal

**Miso Butter Ramen**  
味噌拉麵  
Rich miso broth w/ pork chashu, ramen noodles, corn, egg, green onions, sesame seeds, and butter  
11.00 700 Cal

**Goma Negi Shio Ramen**  
鹽味青蔥拉麵  
House broth w/ pork chashu, ramen noodles, egg, green onions, sesame seeds, and sesame oil  
9.00 710 Cal

**Kari Kari Chicken & Avocado Salad**  
日式脆鸡牛油果沙拉  
Juicy fried Garlic Shoyu Chicken, avocado, mixed greens, grape tomatoes, cucumber, onions, and boiled egg. Mixed in house special white soy dressing and drizzle of chili mayo sauce  
9.50 540 Cal

**Gyu-Kaku Salad**  
牛角沙拉  
Greens, daikon radish, tomatoes, cucumbers, red bell peppers, egg, and house dressing  
8.00 + 7.00 Full 310 Cal  
4.00 Half 160 Cal

**Avocado Salad**  
牛油果沙拉  
Avocado, creamy mayo over a bed of greens, and yuzu citrus dressing  
9.00 360 Cal

**Chili Shrimp Shumai**  
辣油鲜虾烧卖  
4 pcs of shrimp shumai with citrus ponzu and crunchy garlic sauce  
6.00 + 7.00 350 Cal

**Vegetable Spring Rolls**  
日式菜卷  
Mix of vegetables rolled in a light wonton wrapper and fried. Served w/ sweet chili sauce and shishito pepper  
6.25 + 5.00 450 Cal

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\*SERVED RAW OR CONTAINS RAW INGREDIENT

## RICE

**Spicy Kalbi Bibimbap**  
辣味牛小排石锅拌饭  
Kalbi beef, garlic, bell peppers, shishito peppers, corn, sesame seeds, green onions, and spicy BBQ gochujang sauce  
11.00 800 Cal

**Sukiyaki Bibimbap\***  
招牌石锅拌饭\*  
Savory beef, mushrooms, rice, onions, bell pepper, green onions, egg yolk, sesame seeds & house special sauce w/ choice of:  
10.00 + 8.00 w/ Beef 740 Cal  
8.00 w/ Vegetables 650 Cal

**Pork Sausage Bibimbap**  
香肠石锅拌饭  
Crispy rice, juicy sliced pork sausages, scrambled eggs, and onions. Topped w/ crunchy garlic sauce, green onions, and black pepper  
10.00 940 Cal

**Garlic Fried Rice\***  
蒜香石锅炒飯\*  
Flavorful garlic rice w/ green onions, egg yolk, garlic chips  
7.00 630 Cal

**Chashu Bowl**  
日式叉烧饭  
Smoky, flavorful pork slices on rice!  
5.50 660 Cal

**Rice 白飯**  
4.00 Umami Scallion Rice 470 Cal  
3.00 White Rice 430 Cal  
4.00 Organic Brown Rice 360 Cal

**Spicy Tofu Chigae Soup\***  
韩式辣豆腐汤\*  
Kim-chee, ground chicken, tofu, sesame seeds, egg, and green onions  
9.00 290 Cal

**Spicy Kalbi Soup**  
辣味牛小排湯  
Beef, vegetables, and egg in spicy broth  
6.00 260 Cal

**Egg Soup 蛋花湯**  
Silken egg in flavorful vegetable broth  
3.00 80 Cal

**Miso Soup 味噌湯**  
Traditional Japanese soup  
3.00 35 Cal

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