

# BAR MENU

All Day Happy Hour at the Bar

## JAPANESE BEER

**ASAHI DRAFT**  
Mug 12 oz 6.00 + 4.50 150 Cal  
Pitcher 60 oz 24.00 + 18.00 770 Cal

**SAPPORO DRAFT**  
Mug 12 oz 4.50 + 3.00 140 Cal  
Mega Mug 34 oz 9.50 + 6.00 370 Cal  
Pitcher 60 oz 18.00 + 14.00 700 Cal



PROUDLY SERVING...  
**Asahi**  
DRAFT  
IMPORTED  
FROM JAPAN!

## BOTTLED BEER

Goose Island IPA 12 oz 4.50 + 3.25 210 Cal  
Stella Artois 12 oz 4.50 + 3.25 140 Cal  
Kirin Ichiban 12 oz 4.50 + 3.25 140 Cal  
Sapporo Light 12 oz 4.50 + 3.25 119 Cal  
Asahi Select 12 oz 4.50 + 3.25 150 Cal  
Asahi Black 12 oz 4.50 + 3.25 167 Cal  
Corona 12 oz 4.50 + 3.25 157 Cal

Can't Decide?

### GET THE BEER BUCKET

Mix and match your choice of any 6 bottled beers

22.50 + 17.00 714-1260 Cal

## SAKE

**UNFILTERED**  
Gyu-Kaku Nigori Sake  
Unfiltered sake w/ a cloudy and milky texture. Sweet and rich!  
42.00 + 8.00 375 ml Bottle 500 Cal

**HOUSE HOT/COLD**  
House Sake  
7.00 + 5.50 300 ml Bottle 230 Cal  
42.00 + 8.50 600 ml Bottle 470 Cal

**JUNMAI**  
Kurosawa  
Clear, straightforward woody, koji aroma with a hint of pear  
42.00 + 8.00 300 ml Bottle 230 Cal  
32.00 + 24.00 720 ml Bottle 540 Cal  
82.00 + 60.00 1.80 L Bottle 1340 Cal

**Organic Junmai Sake**  
42.00 + 10.00 300 ml Bottle 230 Cal

## GINJO

Kikusui  
Rich fragrance, light and smooth  
49.00 + 16.00 300 ml Bottle 298 Cal  
42.00 + 38.00 720 ml Bottle 720 Cal

## DAIGINJO

Dassai 50  
Fragrant and smooth  
44.00 + 18.00 300 ml Bottle 396 Cal  
48.00 + 42.00 720 ml Bottle 950 Cal

## SPARKLING

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  
43.00 + 11.00 300 ml Bottle 260 Cal  
46.00 + 14.00 w/ Frosty Tropical Sorbet 430 Cal

## WINE

**RED WINE**  
Cabernet Sauvignon  
7.25 + 6.25 Glass 140 Cal  
33.00 + 31.00 Bottle 590 Cal

Pinot Noir  
6.50 + 5.50 Glass 140 Cal  
29.00 + 26.00 Bottle 600 Cal

**WHITE WINE**  
Chardonnay  
6.50 + 5.50 Glass 140 Cal  
29.00 + 26.00 Bottle 600 Cal

Pinot Grigio  
6.50 + 5.50 Glass 140 Cal  
29.00 + 26.00 Bottle 600 Cal

## SPARKLING

Sparkling Wine  
4.50 + 3.50 Glass 150 Cal  
20.00 + 17.00 Bottle 640 Cal

## UMESHU

Plum Wine  
6.00 + 5.00 Glass 220 Cal  
26.00 + 20.00 Bottle 1165 Cal



## COCKTAILS

Samurai Rock  
Sake, Lime 7.50 + 6.00 230 Cal

Nigori Lemon  
Nigori Unfiltered Sake, Lemon, Sprite® 7.50 + 6.00 200 Cal

Lychee Saketini  
Sake, Lychee 7.50 + 6.00 280 Cal

Shochu Mule  
Aka Kirishima Japanese Shochu, Sake, Lime, Ginger Beer 7.50 + 6.00 190 Cal

Strawberry Mojito  
Sake, Strawberry, Sprite®, Mint 7.50 + 6.00 340 Cal

Tokyo Peach  
Sake, Peach, Grenadine, Lemonade 7.50 + 6.00 280 Cal

Sex on the Beach  
Sake, Orange, Cranberry, Grenadine, Peach 7.50 + 6.00 340 Cal

50/50  
Sake, Plum Wine 7.50 + 6.00 370 Cal

Mimosa  
Sparkling Wine, Orange 5.50 + 4.50 110 Cal

Bellini  
Sparkling Wine, Peach 5.50 + 4.50 180 Cal



Lychee Saketini



Strawberry Mojito

## SHOCHU

### BARLEY

lichiko  
5.00 + 4.00 Glass 120 Cal  
30.00 + 25.00 750 ml Bottle 750 Cal

### SWEET POTATO

Aka Kirishima  
6.00 + 5.00 Glass 170 Cal  
35.00 + 30.00 750 ml Bottle 1070 Cal



## BEVERAGES

### FOUNTAIN DRINKS

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  
Shirley Temple 3.00 231 Cal  
Arnold Palmer 3.00 70 Cal  
Roy Rogers 3.00 225 Cal

### SOFT DRINKS

Orange Juice 3.00 204 Cal  
Apple Juice 3.00 117 Cal  
Hawaiian Guava Juice 3.00 160 Cal  
Calpico Water 3.00 150 Cal  
Ramune (Melon/Grape) 3.00 90 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 impairs 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. "Coca-Cola," "Diet Coke," and "Sprite" are registered trademarks of The Coca-Cola Company.

PD-1

PD-4

## APPETIZERS



**Spicy Cold Tofu**  
Soft tofu w/ crunchy garlic sauce and kim-chee topping  
6.00 + 5.00 120 Cal



**Shio Negi Tofu**  
Cold tofu topped w/ white soy, sesame oil sauce, and scallions  
4.50 + 3.50 170 Cal



**Yuzu Shishito Peppers**  
Pan fried peppers w/ Japanese citrus flavor! Occasionally spicy!  
7.25 + 6.25 270 Cal



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



**Spicy Addicting Cucumber**  
Crunchy cucumbers in a slightly spicy, tangy dressing  
4.50 + 3.50 250 Cal



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



**Kim-Chee**  
Spicy, pickled cabbage  
5.00 40 Cal



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



**Seaweed Salad**  
Refreshing seasoned seaweed. A classic Japanese dish!  
4.00 + 3.00 120 Cal

Calorie information is based on standard recipes and product formulations. Variations may occur due to differences in preparation, serving sizes, ingredients, or special orders. ⚠ indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

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

\*SERVED RAW OR CONTAINS RAW INGREDIENT



**Tuna Poké Nachos\***  
Marinated tuna sashimi cubes, creamy avocado, seaweed salad, smothered in yuzu basil aioli, and sweet teriyaki sauce  
9.25 + 8.25 440 Cal



**Fried Calamari**  
Served w/ yuzu basil aioli  
7.00 + 6.00 300 Cal



**Spicy Tuna Volcano\***  
4 pcs of flavorful spicy tuna on crispy fried rice!  
7.25 + 6.25 430 Cal



**Japanese Fried Chicken**  
A classic Japanese appetizer! Served w/ chili mayo sauce  
6.50 390 Cal



**Fried Bacon Chips**  
Pork belly slices fried to a yummy crunch  
5.00 + 4.00 610 Cal



**Miso Chili Wings**  
Chicken wings coated in a zesty miso and spicy, crunchy garlic sauce  
9.00 580 Cal



**Fried Pork Dumplings**  
Juicy pork fried dumplings Served w/ citrus ponzu  
6.50 + 5.50 480 Cal



**Chili Shrimp Shumai**  
4 pcs of shrimp shumai with citrus ponzu and crunchy garlic sauce  
8.00 + 7.00 350 Cal



**Vegetable Spring Rolls**  
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

**Cheese Wontons**  
Melty cheese in crispy wontons Served w/ chili mayo sauce  
5.00 360 Cal

## NOODLES



**Garlic Noodles**  
Fried Okinawan style noodles w/ choice of:  
9.50 + 8.00 w/ Ground Chicken 750 Cal  
9.50 w/ Vegetables 730 Cal  
11.00 w/ Shrimp 710 Cal



**Spicy Kalbi Ramen** ⚠  
Kalbi soup broth w/ kalbi beef, ramen noodles, egg, green onions, fresh vegetables, sesame seeds, and sesame oil  
8.50 720 Cal



**Miso Butter Ramen** ⚠  
Rich miso broth w/ pork chashu, ramen noodles, corn, egg, green onions, sesame seeds, and butter  
8.25 700 Cal



**Goma Negi Shio Ramen** ⚠  
House broth w/ pork chashu, ramen noodles, egg, green onions, sesame seeds, and sesame oil  
8.25 710 Cal

## SALAD



**Kari Kari Chicken & Avocado Salad**  
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  
8.50 540 Cal



**Gyu-Kaku Salad**  
Greens, daikon radish, tomatoes, cucumbers, red bell peppers, egg, and house dressing  
7.00 + 6.00 Full 310 Cal  
4.00 Half 160 Cal



**Avocado Salad**  
Avocado, creamy mayo over a bed of greens, and yuzu citrus dressing  
8.00 360 Cal

## RICE



**Spicy Kalbi Bibimbap**  
Kalbi beef, garlic, bell peppers, shishito peppers, corn, sesame seeds, green onions, and spicy BBQ gochujang sauce  
9.00 800 Cal



**Sukiyaki Bibimbap**  
Rice, onions, green onions, sesame seeds, house special sauce w/ choice of:  
8.50 + 7.50 w/ Beef 710 Cal  
8.50 w/ Vegetables 590 Cal



**Pork Sausage Bibimbap**  
Crispy rice, juicy sliced pork sausages, scrambled eggs, and onions. Topped w/ crunchy garlic sauce, green onions, and black pepper  
8.50 940 Cal



**Garlic Fried Rice\***  
Flavorful garlic rice w/ green onions, egg yolk, garlic chips  
7.00 630 Cal



**Chashu Bowl**  
Smoky, flavorful pork slices on rice!  
5.00 660 Cal



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

## SOUP



**Spicy Tofu Chigae Soup\*** ⚠  
Kim-chee, ground chicken, tofu, sesame seeds, egg, and green onions  
9.00 270 Cal



**Spicy Kalbi Soup**  
Beef, vegetables, and egg in spicy broth  
5.50 270 Cal



**Egg Soup**  
Silken egg in flavorful vegetable broth  
4.00 80 Cal



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

Calorie information is based on standard recipes and product formulations. Variations may occur due to differences in preparation, serving sizes, ingredients, or special orders. ⚠ indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

PD-3