

# BAR MENU

All Day Happy Hour on Select Drinks

## JAPANESE BEER

**ASAHI DRAFT**  
Mug 12 oz 7.00 + 3.50 150 Cal  
Pitcher 60 oz 29.00 + 15.00 770 Cal

**KIRIN DRAFT**  
Mug 12 oz 6.00 + 3.00 140 Cal  
Mega Mug 34 oz 42.00 + 6.00 370 Cal  
Pitcher 60 oz 48.00 + 12.00 690 Cal



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

## BOTTLED BEER

Corona 12 oz 7.00 + 3.50 157 Cal  
Stella Artois 12 oz 7.00 + 3.50 140 Cal  
Blue Moon 12 oz 7.00 + 3.50 180 Cal  
Sapporo Light 12 oz 7.00 + 3.50 119 Cal  
Asahi Black 12 oz 7.00 + 3.50 167 Cal

## FLAVORED SAKE

**Hana Lychee Flavored Sake**  
Rich lychee flavor. Low alcohol (8%)  
9.00 + 4.50 Glass 120 Cal  
39.00 + 15.00 750 ml Bottle 636 Cal

## SAKE

**UNFILTERED**  
**Gyu-Kaku Nigori Sake**  
Unfiltered sake w/ a cloudy and milky texture. Sweet and rich!  
45.00 + 7.50 375 ml Bottle 500 Cal

**HOUSE HOT/COLD**  
**House Sake**  
9.00 + 4.50 300 ml Bottle 230 Cal  
46.00 + 8.00 600 ml Bottle 470 Cal

**JUNMAI**  
**Otokoyama**  
Dry sake w/ subtle sourness and sharpness  
9.00 + 4.50 Glass 110 Cal  
59.00 + 25.00 720 ml Bottle 540 Cal

**GINJO**  
**Kikusui**  
Rich fragrance, light and smooth  
25.00 + 12.50 300 ml Bottle 298 Cal

**DAIGINJO**  
**Dassai 50**  
Fragrant and smooth  
44.00 + 5.50 Glass 238 Cal  
62.00 + 31.00 720 ml Bottle 950 Cal

**Wakatake Onikoroshi**  
Well-balanced mild, elegant aroma and moderate dryness  
42.00 + 6.00 Glass 238 Cal  
92.00 + 46.00 720 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  
47.00 + 15.00 300 ml Bottle 260 Cal  
29.00 + 18.00 w/ Frosty Tropical Sorbet 430 Cal

## WINE

**RED WINE**  
**Cabernet Sauvignon**  
Jacob Creek  
9.00 + 4.50 Glass 140 Cal  
32.00 + 16.00 Bottle 590 Cal

**Pinot Noir**  
Cavit  
40.00 + 5.00 Glass 140 Cal  
35.00 + 17.50 Bottle 600 Cal

**WHITE WINE**  
**Pinot Grigio**  
Gnarly Head  
40.00 + 5.00 Glass 140 Cal  
35.00 + 17.50 Bottle 600 Cal

**Sauvignon Blanc**  
Santa Rita  
40.00 + 5.00 Glass 150 Cal  
35.00 + 17.50 Bottle 640 Cal

**SPARKLING**  
**Wycliff**  
7.00 + 3.50 Glass 140 Cal  
39.00 + 15.00 Bottle 580 Cal

**UMESHU**  
**Umeshu Plum Wine**  
9.00 + 4.50 Glass 220 Cal  
39.00 + 15.00 Bottle 1165 Cal

## COCKTAILS

**Lychee-Tini** 40.00 + 5.00 200 Cal  
Vodka, Plum Wine, Hana Lychee Flavored Sake, Lychee Purée

**White Peach Cosmo** 9.00 + 4.50 190 Cal  
Vodka, Lemonade, Cranberry, White Peach

**Tokyo Sunset** 40.00 + 5.00 260 Cal  
Vodka, Peach Liqueur, Mango Purée, Orange, Grenadine

**Coco-Mo** 40.00 + 5.00 580 Cal  
Rum, Coco Lopez, Lime, Mint, Pineapple, Soda

**Very Berry Mojito** 42.00 + 6.00 460 Cal  
Rum, Strawberry, Blueberry, Lime, Mint, Soda

**Forbidden Punch** 42.00 + 6.00 240 Cal  
Spiced Rum, Sour Apple Liqueur, Pomegranate Liqueur, Grenadine, Orange, Pineapple

**Mango Tango** 40.00 + 5.00 230 Cal  
Mango Vodka, Lemonade, Soda, Sour Mix, Mango

**Vodka Strawberry Lemonade** 9.00 + 4.50 210 Cal  
Vodka, Lemonade, Strawberry Purée

**Lychee Gin Mojito** 40.00 + 5.00 190 Cal  
Gin, Lychee, Lime, Mint, Soda

**Osaka Tower** 42.00 + 6.00 280 Cal  
Japanese Whisky, Lime, Bitters, Ginger Ale

**Lychee Bellini** 40.00 + 5.00 150 Cal  
Sparkling Wine, Hana Lychee Flavored Sake, Lychee Purée

**Mango Mai Tai** 40.00 + 5.00 220 Cal  
Light Rum, Dark Rum, Triple Sec, Mango Purée, Pineapple

**Tokyo Iced Tea** 40.00 + 5.00 230 Cal  
Vodka, Tequila, Gin, Rum, Melon Liqueur, Triple Sec, Sour Mix, Soda

**San "Gyu" Ria** 44.00 + 5.50 160 Cal  
Cabernet Sauvignon, Peach Liqueur, Sour Apple Liqueur, Cranberry, Orange

**Geisha** 40.00 + 5.00 170 Cal  
Vodka, Malibu, Cranberry, Orange, Pineapple

## VIRGIN COCKTAILS

**Lychee Bellini** 4.00 150 Cal

**Coco-Mo** 6.00 320 Cal

**Mango Tango** 6.00 210 Cal

**Very Berry Mojito** 4.00 250 Cal

**Virgin Strawberry Specialty Lemonade** 4.00 140 Cal

**Virgin Mango Specialty Lemonade** 4.00 190 Cal

**Virgin Lychee Specialty Lemonade** 4.00 140 Cal

## HARD LIQUOR

**TEQUILA**  
**Patrón Silver** 42.00 + 6.00 Glass

**VODKA**  
**Grey Goose** 44.00 + 5.50 Glass

**COGNAC**  
**Hennessy V.S** 42.00 + 6.00 Glass

**GIN**  
**Bombay Sapphire** 9.00 + 4.50 Glass

**RUM**  
**Bacardi Silver** 8.00 + 4.00 Glass

**Malibu Coconut** 8.00 + 4.00 Glass

**Captain Morgan** 8.00 + 4.00 Glass

**WHISKEY**  
**Johnnie Walker Black** 44.00 + 5.50 Glass

**Maker's Mark** 40.00 + 5.00 Glass

**Jameson** 40.00 + 5.00 Glass

**Macallan 12 yr** 42.00 + 6.00 Glass

**Jack Daniel's** 40.00 + 5.00 Glass

**Toki** 44.00 + 5.50 Glass  
Japanese Whisky

## SHOCHU

**BARLEY**  
**Yokaichi**  
7.00 + 3.50 Glass 120 Cal  
59.00 + 25.00 750 ml Bottle 750 Cal

**SWEET POTATO**  
**Kuro Kirishima**  
8.00 + 4.00 Glass 170 Cal  
55.00 + 27.50 750 ml Bottle 1070 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  
Apple Juice 3.00 117 Cal  
Pineapple Juice 3.00 264 Cal  
Cranberry Juice 3.00 232 Cal  
Calpico Water 3.00 150 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 alcohol 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.

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## FOOD HAPPY HOUR

EVERY DAY 11:30AM-6:30PM & SUN-THU 8:30PM-CLOSE

## APPETIZERS

- Spicy Cold Tofu**  
Soft tofu w/ crunchy garlic sauce and kim-chee topping  
5.00 | 4.00 120 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!  
6.00 | 5.00 270 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  
5.00 | 4.00 250 Cal
- Hot Oil Seared Salmon\***  
Salmon marinated in a tangy citrus sauce  
8.00 390 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!  
4.50 | 3.50 120 Cal

- Tuna Poké Nachos\***  
Marinated tuna sashimi cubes, creamy avocado, seaweed salad, smothered in yuzu basil aioli, and sweet teriyaki sauce  
9.00 | 8.00 440 Cal
- Fried Calamari**  
Served w/ yuzu basil aioli  
6.50 | 5.50 300 Cal
- Spicy Tuna Volcano\***  
4 pcs of flavorful spicy tuna on crispy fried rice!  
7.00 | 6.00 430 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  
5.50 | 4.50 610 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  
6.00 | 5.00 480 Cal
- Chili Shrimp Shumai**  
4 pcs of shrimp shumai with citrus ponzu and crunchy garlic sauce  
7.50 | 6.50 350 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
- French Fries w/ Caviar Sauce\***  
We know it's your favorite!  
4.50 | 3.50 600 Cal

## NOODLES

- Garlic Noodles**  
Fried Okinawa style noodles w/ choice of:  
9.00 | 8.00 w/ Ground Chicken 700 Cal  
9.00 w/ Vegetables 680 Cal  
10.00 w/ Shrimp 660 Cal
- Spicy Kalbi Ramen**  
Kalbi soup broth w/ kalbi beef, ramen noodles, egg, green onions, fresh vegetables, sesame seeds, and sesame oil  
9.50 720 Cal
- Miso Butter Ramen**  
Rich miso broth w/ pork chashu, ramen noodles, corn, egg, green onions, sesame seeds, and butter  
9.00 700 Cal
- Goma Negi Shio Ramen**  
House broth w/ pork chashu, ramen noodles, egg, green onions, sesame seeds, and sesame oil  
9.00 710 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\***  
Savory beef, mushrooms, rice, onions, bell pepper, green onions, egg yolk, sesame seeds & house special sauce w/ choice of:  
8.00 | 7.00 w/ Beef 740 Cal  
8.00 w/ Vegetables 650 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  
5.00 630 Cal
- Shiitake Mushroom Fried Rice**  
Enjoy shiitake mushroom flavor  
6.00 | 5.00 560 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  
8.00 290 Cal
- Spicy Kalbi Soup**  
Beef, vegetables, and egg in spicy broth  
5.50 260 Cal
- Egg Soup**  
Silken egg in flavorful vegetable broth  
3.00 80 Cal
- Miso Soup**  
Traditional Japanese soup  
3.00 35 Cal

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