

Happy Hour Menu

Drinks

Draft Beers \$2: Kirin Ichiban, Sapor, Bud Light, Ziegenbok, Michelob Ultra
Wine \$3: Plum Wine, White Zinfandel, Pinot Grigio, Cabernet, Chardonnay, Merlot
Sake: Cold/Hot Sake - \$5, Cold Peach Sake - \$6, Sake Bomb - \$1.50

Appetizers

\$3

Chef Salad (cucumber, spicy crab, w/ special sauce)
Edamame (steamed soy beans)
Crab Puffs (fried creamy crab stick)
Shrimp Tempura (fried shrimp w/ vegetables)
Gyoza (pork & vegetables pot stickers)
Vegetable Egg Rolls (3)
Vegetable Tempura (fried vegetables)
Calamari Tempura (fried calamari)
Jalapeno Chicken Wings (fried w/ jalapenos)

Nigiri (2pcs)

\$3.50

Sushi: Tuna, Bincho, Salmon, Tai, Escolar, Shrimp, or Kani
Smoked Sake
Unagi

Rolls

\$4

California Roll (crabstick, avocado, cucumber)
Crunchy Roll (crab, avocado, cucumber, crackers)
Philadelphia Roll (smoked salmon, cream cheese, avocado)
Rock'n Roll (shrimp tempura, masago, cucumber, avocado, eel sauce)
Spicy Tuna Roll (tuna, avocado, spicy sauce)
Spicy Crab (spicy crab, avocado)
Spider Roll (soft shell crab, masago, cucumber, special sauce)
Salmon Skin Roll (Salmon skin, fish flakes, cucumber, eel sauce)
Vegetable Tempura Roll (assorted vegetables)
Chicken Tempura Roll (fried chicken, cream cheese)

Specialty Rolls

\$8

Tiger Roll (smoked salmon, jalapeño, cream cheese, soy bean paper)
Crazy Roll (fried white fish, spicy sauce, masago)
Dragon Roll (crabstick, cucumber, avocado, eel sauce)
Shaggy Roll (shrimp tempura, cream cheese, crab meat, spicy sauce)
Volcano Roll (crab, cucumber, avocado, baked scallop, spicy sauce)
Spicy Susan Roll (spicy tuna, avocado, salmon, spicy sauce)
Misha Roll (crab, cream cheese, fried jalapeño, spicy sauce)
Kyoto Roll (spicy crab, shrimp, salmon, avocado)
David Roll (fried calamari, jalapeno, spicy crab)
Hot Night Roll (shrimp tempura, avocado, spicy tuna, special sauce)
Crispy Dragon Roll (shrimp tempura, avocado, eel crunch, masago)