



## BAR MENU

### FROM THE RAW BAR *by the piece*

Village Bay Oysters	2
Kumamoto Oysters	3.75
Littleneck Clams	2

### SASHIMI

Yellowfin Tuna	3.50
Salmon	3
Kanpachi	3.75
Tobbiko	2.50
Smoked Ikura	2.75
American Wagyu	5

Sashimi Appetizer Assortment	15
Entrée Assortment over Rice	28
Raw Bar Platter	56

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Chicken Wings <i>with chili-salt and lime</i>	2 / 2 pc
Baby Back Rib <i>with red chili and sesame</i>	2.50 / each
Steamed Bun <i>with lemongrass sparerib</i>	3.50
Steamed Bun <i>with bulgogi beef</i>	5
Asian Pickle Plate	3

### MAKI BAR

Eggplant Soy Maki	3
Salmon Shiso Cone	4
Spicy Tuna Hand Roll	4.50
Kanpachi Mentaiko Hand Roll	5
Unagi Chestnut Cone	5

**Full dinner menu also available. Please inquire.**

# DRINKS

## COCKTAILS

Shiso Julep	13
Maker's Mark, Japanese mint and lime	
Yuzu Cosmo	12
Absolute Citron, yuzu and cranberry	
Green Tea Bubble Tea	12
vodka, green tea, milk and Amaretto flavored 'bubbles'	
Japanese Pickletini	13
Hendrick's, cucumber ice, pickled Japanese cucumber	
Passion Fruit Side Car	12
brandy, Cointreau, passion fruit	
Filipino Spritz	11
Aperol, Prosecco and calamansi	
Cocktail Q	12
sake, Poire Williams and elderflower	
Margaret Lo on the Rocks	13
Kaffir Lime Margarita with a Chili Salt Rim	
Ginger Spice	11
Cachaça, lime and ginger ale with candied ginger	

## SAKE

	glass	carafe	bottle
Urakasumi Junmai Ginjo 'Zen'	14	55	105
Ohyama Tokubetsu Junmai Nigori 500ml	7	18	35
Ichinokura Junmai 'Hyakko' Nama			55
Tsukinokatsura Junmai 'Yanagi'	10	38	75
Tsukasabotan Junmai	6	21	40
Narutotai Junmai Ginjo Genshu	11	41	80
Otokoyama Junmai Ginjo 'Fukkoshu' sweet	11		80
Harushika Tokimeki sweet sparkling 300ml			25

## BEER

### ON TAP \$6

Sierra Nevada Pale Ale  
Blue Point Toasted Lager  
Victory Pilsner

### BOTTLES \$8

Hitachino Nest Ginger Beer  
Hitachino Nest White Ale