

# Happy Hour Specials

3:00 - 6:00

Saketini...\$6

*skyy vodka, cold sake, cucumber*

SakeRita...\$6

*el jimador tequila, nigori sake, lime juice, agave nectar*

Wine...\$5

Talus Chardonnay

Castillo de Monseran Garnacha

Chilled Sake...\$5

Kuromatsu Hakushika

*Junmai Ginjo  
by the glass*

Gekkeikan Dry Hot Sake...\$5

*Locally made in Folsom from one of Japan's oldest  
family owned sake houses.*

*Medium carafe*

Sapporo...\$7

*20.3 oz bottle*

\*\*\*available at bar & couches only\*\*\*

# Happy Hour Bites

3:00 - 6:00

## Edamame

*steamed, citrus zest, sea salt 4*

## Moromi

*Fermented rice bran, daily vegetables 5*

## Grilled Chicken Skewers (2)

*sea salt or teriyaki 5*

## California Roll

*crab, avocado 6*

## Tempura Shrimp Roll

*avocado, greens 6*

## Panko Prawns

*furikake tartar sauce 9*

## Grilled Baby Back Riblets

*hoisin bbq, jicama slaw 9*

## Popcorn Chicken Karaage

*lemon aioli 9*

## Spinach Goma-ae

*sesame dressing, bonito flakes 6*

## Spicy Ahi Parfait

*avocado, crème fraiche, crispy mochi rice, black tobiko 10*

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