

HAPPY HOUR MONDAY - SATURDAY | 5-7PM

LATIN ASIAN COCKTAILS 5

MOJITO

traditional mint, mango or guava

CUCUMBER COOLER

gin / cucumber / elderflower / lime

MARGARITA TRADICIONAL

monte alban silver / agave nectar / lime

SANGRIA

red or white wine / brandy / fresh fruit

MARTINI PELIGROSO

serrano infused vodka / cilantro
fresh lime

CITRUS FIZZ

vodka / fresh grapefruit / fresh lime

HOUSE RED OR HOUSE WHITE 5

HOUSE SAKE 5

CERVEZA 4

kirin light / bohemia
negro modelo / tiger / corona
pacifico / coors light
dos equis amber / dos equis lager
victoria / thomas brau n/a

SMALL PLATES

EDAMAME

SALTED 6

XO 8

BLISTERED SHISHITO PEPPERS 5

bonito flakes / soy-mirin glaze

GUACAMOLE 6

JAPANESE CHICKEN MEATBALLS 6

teriyaki glaze / sesame

STEAK & CHORIZO TACOS 6

flour tortilla / black bean / crema
cotija / won bok slaw / lime

SALT & PEPPER SHRIMP ROLL 6

crispy shrimp / tobiko / avocado / mango
red pepper / preserved lemon-chipotle aioli

VEGETARIANO ROLL 6

asparagus-scallion tempura / avocado
sweet sambal aioli / soy paper

KABAYAKI GLAZED SALMON

BELLY ROLL* 7

crunchy tempura / grilled asparagus
avocado / red pepper goat cheese
spicy soy mustard

ANGRY ZENGO ROLL* 8

spicy tuna / avocado / chipotle aioli / cucumber

BULGOGI RIBEYE TACOS 2 FOR 6

corn tortilla / cucumber kimchee / sesame

KOREAN FRIED CHICKEN WINGS 6

achiote barbecue sauce

WINTER 2015