

SUMMER TANOSHI HOUR

DAILY | 5:30 PM - 6:30 PM | IN THE BAR

COCKTAILS

Lychee Martini <i>Spring 44 Vodka, Lychee</i>	17
Luna Rosa <i>Casamigos Blanco Tequila, Sakura Blossom Syrup, Grapefruit, Yuzu</i>	19
Piña Martini <i>Van Gogh Pineapple Vodka, Giffard Crème de Peche, Pineapple, Lime</i>	17
Nobu Old Fashioned <i>Michter's US*1 Bourbon, Torres 'Magdala' Orange Liqueur, Kuromitsu, Angostura Bitters</i>	19
Grapefruit Martini <i>Suntory Roku Gin, St. Germain Elderflower Liqueur, Grapefruit, Lime</i>	17

WINE

Squealing Pig, Sauvignon Blanc, Marlborough, New Zealand '24	14
Château Sainte-Marguerite, Symphonie, Côtes de Provence, France '24	20
Château Les Clauzots, Bordeaux, Graves, France '20	17

SAKE & BEER

Sapporo	7
Onikoroshi 'Devil Killer' <i>Light Bodied, Crisp, Dry, Spicy Finish</i>	10
Daiginjo 'Black Label - The Original' <i>Medium Bodied, light and crisp with nutty character</i>	13

A 20% service charge will be added to your final bill.
This fee supports competitive wages for our team.

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BAR BITES

Shishito Peppers	12
Baby Corn Truffle Honey	20
Spicy Cucumber Salad	15
Yellowtail Jalapeno (4 pc)*	19
Salmon Nashi (4 pc)*	21
Beef Kushiyaki Anticucho (2 skewers)*	19
Chicken Kushiyaki Teriyaki (2 skewers)	16
Whitefish Tempura Amazu Ponzu	16
Black Cod Butter Lettuce (2 pc)	16
Wagyu Gyoza (2 pc)	18
Umami Chicken Wings (4 pc)	19

SUSHI MAKI

Spicy Tuna Roll*	14
Salmon Avocado Roll*	14
Shrimp Tempura Roll	15
Yellowtail Jalapeño Roll*	14

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.