

HAPPY HOUR

Monday thru Friday
2:00 p.m. to 5:00 p.m.

STARTERS

Calamari Strip – tempura calamari
Gyoza – pan-fried dumplings (6 pcs) with tangy soy sauce
Seaweed Salad – seasoned seaweed salad
Edamame – boiled and lightly salted soy beans
House Salad – small mixed greens with house dressing
Miso Soup – mild soy bean paste soup

ENTREES

Yakisoba – stir-fried soft noodles with vegetables
Chicken
Beef
Tofu
Spicy Pork – thinly sliced pork loin with vegetables and chili sauce, served with miso soup, house salad and rice
Sukiyaki – beef with vegetables, noodles and tofu in sweet soy sauce broth, served with miso soup, house salad and rice
Tempura Combination – shrimp (3 pcs) and assorted vegetables served with miso soup, house salad and rice
Vegetable Tempura – assorted vegetables, served with miso soup, house salad and rice

SUSHI

Amebi* – sweet shrimp
Ebi – cooked shrimp
Hamachi* - yellow tail
Hokkigai* - surf clam
Hotate* - scallop
Inari – bean curd
Ika* - squid
Ikura* - salmon roe
Kani – cooked Alaskan king crab
Karai Hotate* - spicy scallop
Karai Maguro* - spicy tuna
Maguro* - tuna
O'Toro* - fatty tuna belly
Saba* - mackerel
Sake* - salmon
Shiro Maguro* – albacore tuna
Shiro Maguro* - super white tuna
Tai* - red snapper
Tako – cooked octopus
Tamago – egg omelet
Tobiko* - flying fish roe
Unagi – cooked fresh water eel
Uni* - sea urchin
Yawarakai Hotate* - creamy scallop

ROLLS

Angus Beef – Vegetables, thinly sliced beef with special sauce
Avocado - avocado
California* – crab, avocado, cucumber and tobiko
Caterpillar* – eel, cucumber, covered with avocado, fish eggs, special sauce
Crunchy Shrimp – tempura, cream cheese, tobiko, cucumber, salmon, sauce
Dragon – shrimp tempura, cucumber, baked eel and seaweed
Dynamite* - California roll, baked fish, tobiko, sauce
Futo Maki – vegetables with pickled radish, cucumber, tamago
Heaven of Tuna* - shrimp tempura topped with spicy tuna, tobiko, sauce
Kappa – cucumber
Lava – vegetable topped with tuna and poki sauce
Red Dragon* - spicy tuna and cucumber
Rainbow* - California roll topped with five kinds of fish and avocado
Salmon Lover – spicy salmon belly, cucumber, special lemon sauce
Salmon* - salmon and avocado
Spicy Salad – green salad with cooked shrimp in spicy sauce
Spicy Scallop* – scallops and scallions in spicy sauce
Spicy Tuna* – tuna and scallions in spicy sauce
Spider – fried soft shell crab, avocado, tobiko and cucumber
Tekka* diced tuna
Tempura Shrimp – tempura (2 pcs), tobiko, cucumber
Tuna Sashimi Tempura – fried with tobiko wrapped in seaweed

Unagi* - eel and cucumber

Vegetable – cucumber, Japanese pickles and yamagobo

Yellow Tail* - yellow tail with scallions

SPECIALTY DRINKS

Sake Apple-tini – Absolute vodka, Gekkeikan Deluxe Sake, Sour Apple Pucker, splash of sweet and sour

O-Shochu – 100% rice shoshu, soda water, infused with cucumber and onion

Wasabi Samurai – Kettle-One Vodka, Gekkeikan Deluxe Sake, pineapple juice, grenadine

Mt. Fuji Breeze – Malibu Passion Fruit Rum, Gekkeikan Deluxe Sake, pineapple juice, grenadine

Shibuya's Summer Night – Bacardi light rum, peach schnapps, Japanese minty shiso leaf, fresh lime

Lychee Kisses – rice made shoshy, SOHO Lychee Liquor, delicious lychee fruit

Nigori Wave – Gekkeikan Cloudy Nigori Sake, Gekkeikan Deluxe Sake, Malibu Coconut Rum, pineapple juice

Hqnotiq Geisha – Momokawa Silver Sake, Hqnotiq, pineapple juice, splash of sweet and sour

Pomegranate Tsunami – Pomegranate Sake, Stoli Vodka, fresh lime, pickled ginger

Yokohama 10 – Tanqueray 10 Gin, Gekkeikan Deluxe Sake, tonic water, fresh lime

Sake-to-me – Kettle One Vodka, Gekkeikan Deluxe Sake, twist of lemon

WINE - WHITE (by glass)

Columbia Crest Chardonnay (WA)

Oroya Japanese Wine (Spain)

Horse Heaven Sauvignon Blanc (WA)

WINE – RED (by glass)

14 Hands Merlot (WA)

Eola Hills Pinot Noir (OR)

Cartlidge and Brown Cab (CA)

BEER - DRAUGHT

Kirin (Japan)

Mac & Jack African Amber

Manny's Pale Ale

Sapporo (Japan)

Stella Artois (Belgium)

Widmer Hefeweizen

BEER - BOTTLE

Alaskan Amber

Asahi Japan (small)

Asahi Select

Asahi Kuronama Black

Bud Light

Budweiser

Coors Light

Corona

Guinness Draught

Guinness Kaliber Pale Lager (non-alcoholic)

Heineken

Heineken Light

Miller Genuine Draft (64 cal)

Samuel Adams

Samuel Adams Light

(Other wines, beer, and drinks are available at regular price)

***Indicates Raw Food – Consuming raw foods may increase your risk of food born illness. If you are pregnant or have liver disease, the risk is higher. If you become ill, seek medical attention immediately. 01/10**