

Happy Hour Menu

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| <p>Gyoza
Pork pot stickers served with house ponzu dipping sauce. 3.5</p> | <p>Egg Rolls
Crispy egg rolls stuffed with Krab, shrimp, & cream cheese served with the house teriyaki dipping sauce. 4</p> | <p>Spicy Garlic Edamame
Edamame tossed in a spicy citrus garlic sauce. Served warm. 3.5</p> | <p>Takoyaki
Crispy outside, filled with a creamy center and diced octopus topped with creamy sauces
2 Piece- 2
4 Piece- 3
6 Piece- 4</p> |
| <p>Veggie Gyoza
Pot stickers stuffed with seasoned veggies and served with house ponzu dipping sauce. 3.5</p> | <p>Edamame
Lightly salted edamame pods served warm. 3</p> | <p>Wings
Buffalo Garlic or Teriyaki
6 pieces- 4
12 pieces - 7.5</p> | |

\$8.00 Deluxe Rolls

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| <p>Playa Blanca ● ● ●
Tempura red snapper, cilantro, tempura green onions, avocado, & spicy mayo</p> | <p>Godzilla 🌶️ ● ● ● ●
Spicy salmon, red snapper, & yellow tail with white onions in crispy tempura</p> | <p>Maui ● ● ● ●
Tuna & lettuce in a crispy panko (this roll has NO rice)</p> | <p>Lilly ●
Tempura shrimp & green onions topped with avocado & spicy krab</p> |
| <p>Tiger ●
Tempura shrimp & cucumber with avocado & unagi on top</p> | <p>Tempura Roll 🌶️ ● ● ●
Salmon, krab, jalapeño, & cream cheese in crispy tempura</p> | <p>Pink Lady ● ● ● ●
Spicy Tuna & cucumber topped with seared tuna, avocado & tobiko</p> | <p>Typhoon 🌶️ ● ● ●
Tempura shrimp, spicy krab, avocado, & white onions topped with ceviche habanero, tuna, cilantro, tobiko & lemon slices</p> |
| <p>Tom Roll ● ● ●
Crystal shrimp, tempura green onions, & cream cheese topped with salmon, avocado, lemon slices & spicy krab</p> | <p>Cali-Godzilla 🌶️ ● ● ● ●
California roll in crispy tempura</p> | <p>Caterpillar ●
Unagi, cucumber & spicy krab topped with avocado</p> | <p>Ceviche Roll ● ● ● ●
Crispy calamari, topped with our house ceviche</p> |
| <p>Sakura ● ● ● ● ●
Tempura shrimp, tempura green onions, & cream cheese topped with salmon, panko, & spicy mayo (this roll is baked)</p> | <p>Spider ● ● ● ●
Softshell crab, orange sauce, cucumber radish sprouts, & tobiko</p> | <p>Pelusa 🌶️ ● ● ● ● ●
Tuna, salmon, red snapper, spicy krab, shrimp, cream cheese & white onions in a crispy panko</p> | <p>Fajita 🌶️ ● ● ● ● ●
Crispy calamari, spicy krab, albacore, & avocado topped with escolar, jalapeno & onions then seared</p> |
| <p>Macho 🌶️ ● ● ● ● ●
Crystal shrimp, avocado, jalapeños, red onion, spicy mayo & cream cheese</p> | <p>Volcano ● ● ● ● ●
Tamago & cream cheese in a crispy tempura topped with shrimp, tofu & cooked scallops</p> | <p>Green Monster ● ● ● ● ●
Crispy calamari topped with avocado & seaweed salad</p> | <p>Noname ● ● ● ● ●
Crystal shrimp, pecans, & cream cheese topped with avocado & cooked spicy scallops</p> |
| <p>Cal-Rainbow
Avocado & krab topped with tuna, salmon, yellow tail, & tobiko</p> | <p>Fire 🌶️ ● ● ● ● ●
Spicy krab & cucumber topped with tuna, salmon, yellow tail, red snapper, shrimp, tobiko, & crunchy tempura</p> | <p>Estefany ● ● ● ● ●
Tempura asparagus, avocado, spicy tuna, & mint in soy wrap topped with black tobiko</p> | <p>Shelly ● ● ● ● ●
Crystal shrimp & avocado topped with seared albacore, green onions, & macadamia nuts</p> |
| <p>Fuji Mountain ● ● ● ● ●
Crystal shrimp & spicy mayo with tuna, salmon, yellow tail, avocado, & spicy krab on top</p> | <p>Mr. Bean ● ● ● ● ●
Tempura shrimp, spicy tuna, & soy beans topped with seared tuna, garlic chips, & tobiko</p> | <p>Kuroshio ● ● ● ● ●
Pot stickers & cucumber topped with salmon, cooked scallops, avocado, lemon slices, & spicy krab</p> | |

Extras • Substitutes • Sides

Add Veggies \$1.50 - Add Fish \$1.00 per fish - Substitute Real Crab \$3.00 - Substitute Forbidden Rice \$2.00
Side of Rice \$2.00 - Side of Forbidden Rice \$4.00 - Side of Tofu \$1.00 - Side of Avocado \$1.00

Sauces

● White Sauce ● Teriyaki ● Sriracha ● Spicy Mayo ● Ponzu ● Sesame oil 🌶️ Spicy

50% off Drinks

**with purchase from menu*

Beer

Draft 16 oz

805	6.5
Sierra Nevada Hazy	6.5
Modelo Especial	6.5
Sapporo	7
Kirin	7

Bottle

Kirin 22oz	7.5
Budweiser	4
Bud Light	4
Sierra Nevada Torpedo	5
Modelo Negra	5

Red

Madroña Shiraz-Cabernet	7.5
Madroña Lake Tahoe Zinfandel	6.5
Raeburn Pinot Noir	10
Happy Zin Everhart Cellars	11

Glass

White/Blush

Madroña Chardonnay	7.5
Madroña Riesling	6
Raeburn Chardonnay	10
Raeburn Rose	10
Michael David Sauvignon Blanc	9
Terra D'Oro Pinot Grigio	8

Sake

Hot

Koshu Masamune	<u>Small</u> 4	<u>Large</u> 7
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Chilled

Bottle

FILTERED

Born Special Junsui 300ml (+3)	13
Sho Chiku Bai Organic 300ml (+5)	13
Mio Sparkling Sake 375ml (-70)	12
Choya Sparkling Ume (187ml)	11

UNFILTERED

Sho Chiku Bai Nigori 375 ml (-20)	13
Yuki White Peach Nigori 375ml	13
Kinushiro 500ml (-40)	17