

Happy Hour ~1 / 2 Off Menu items

Monday - Friday

5 – 7pm

CALAMARI ~ lemon tarragon rémoulade

10

CRAB CAKE ~ thai spiced jumbo lump crab,
jicama & red pepper slaw, mango coulis

14

JUMBO SHRIMP COCKTAIL ~ Texas gulf shrimp,
tequila cocktail sauce

15

BEEF CARPACCIO ~ fried capers, red onion, parmesan &
arugula salad, truffle aioli

10

BABY ICEBERG ~ salad green goddess dressing, tomatoes,
applewood bacon, red onion & bleu cheese crumbles

9

FIRE ~ shrimp tempura, avocado, topped w/ spicy assorted fish,
tempura flakes, tobiko, green onion & spicy mayo

16

KING ~ spiced cured salmon, crispy salmon skin, cream cheese,
cucumber, avocado, watercress rolled in pickled jicama w/
tamarino vinaigrette & ponzu

14

GOII ~ hamachi, shrimp, wasabi tobiko, gobo, chive, cucumber,
frisee & cilantro rolled in rice paper served w/ fish ponzu
& chive aioli

16

SEA DRAGON ~ tuna, macadamia nut, serrano &
tobiko, topped w/ green apple & shiso pesto

14

NANGOKU ~ spicy salmon, avocado roll, wrapped in soybean
paper, fried tempura style

12

Nigiri Selections: \$ 7

(2 pieces)

HAMACHI~ yellowtail/amber jack

MAGURO ~ big eye tuna

SAKE ~ fresh salmon

WALU ~ hawaiian escolar

TOMBO ~ hawaiian albacore tuna

ESCOLAR no KUNSEL ~ ginger cured cold smoked escolar