

# Happy Hour

## 1/2 OFF Menu items

Monday - Friday  
5 – 7pm

### Sake / Soju

TY KU Premium Soju	10 / 80
TY KU Super Premium Junmai Ginjo	7 / 56
Hakushika (180ml bottle)	10
Hakushika Chokara Dry Sake (300ml bottle)	16
Hakushika Yamadanishiki Junmai Sake (300 ml bottle)	18
SAKURA SAKU "Soju" Cherry Blossom Infused	5 / 30
GEKKEIKAN Plum Wine	5 / 30
Warm Sake	9

### Wine

#### SPARKLING WINES

NV Prosecco, Zonin Brut, Italy	8
NV Cava, Segura Viudas, Brut Reserva, Spain	8

#### ROSÉ

2008 Cline, Contra Costa County	8
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#### REISLING

2007 Chateau St Michelle, "EROICA", Washington	13
2006 Trimbach, Alsace	12
2007 Schloss Saarstein, Mosel, Serrig Germany	11
NV Pacific Rim, Bonny Doon Vineyard, California	8

#### SAUVIGNON BLANC

2008 Silverado Vineyards, "Miller Ranch", Napa Valley	12
2008 Charles Krug, Peter Mondavi Family, Napa	10
2007 Santa Carolina, Late Harvest, Chile	7

#### Chardonnay

2008 William Hill, Central Coast	11
2008 Chalone Vineyard, Monterey County, California	14
2008 LIOCO, Sonoma County	12

#### WHITE BLENDS

2007 King Estate, Pinot Gris, Oregon	14
2009 Albola, Pinot Grigio, Friuli, Italy	11
NV Seven Daughters, White Blend, California	9
2006 Marc Bredif, Vouvray, France	16
2008 Finca El Origen, Torrontes, Salta, Argentina	9
2009 Three White Chicks, Brennan Vineyards	8

#### PINOT NOIR

2008 Hob Nob, France	10
2006 B.V. Reserve, Carneros, Napa Valley	13

#### MERLOT

2006 Charles Krug, Napa Valley	12
2007 Morgan, Santa Licia Highland	18

#### CABERNET

2008 William Hill, Central Coast	11
2006 Sequoia Grove, Napa Valley	18
2006 B.R. Cohn Silver Label, North Coast California	13
2006 Provenance, Rutherford, Napa Valley	17

#### RED BLENDS

2006 Catena, Malbec, Vista Flores Argentina	13
2005 Izadi, Crianza, Spain	12
2007 Saint-Esprit, Cotes-Du-Rhone, France	8
2005 Syrah, Casa Lapostolle, Cuvee Alexandre, Chile	14
2007 Zinfandel, Ravenswood, Napa Valley	10
2007 LIOCO, Mendocino County	12

### Beer

Singha (Thailand)	7
Asahi	6
Sapporo Reserve	8
Kirin Light	6
Bud Light, Miller Lite & Coors Light	5.50

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**CALAMARI** ~ lemon tarragon rémoulade  
10

**CRAB CAKE** ~ thai spiced jumbo lump crab,  
jicama & red pepper slaw, mango coulis  
13

**JUMBO SHRIMP COCKTAIL** ~ Texas gulf shrimp,  
tequila cocktail sauce  
13

**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  
8

**FIRE** ~ shrimp tempura, avocado, topped w/ spicy  
assorted fish, tempura flakes, tobiko, green onion & spicy  
mayo  
16

**GOII** ~ hamachi, shrimp, wasabi tobiko, gobo, chive,  
cucumber, frisee & cilantro rolled in rice paper served w/  
fish ponzu  
& chive aioli  
16

**GAUGUIN** ~ tuna, coconut, peanut, cucumber,  
avocado roll w/ heirloom tomato coconut purée & lime  
gastrique  
14

**THE PORTER** ~ tenderloin, pepperoni, avocado, crispy  
mushrooms, melted provolone, asian steak sauce  
14

**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)

**MAGURO** ~ big eye tuna

**SAKE** ~ fresh salmon

**WALU** ~ hawaiian escolar

**HAMACHI** ~ yellow tail / amberjack

**BINNAGA** ~ white albacore tuna

**ESCOLAR no KUNSEL** ~ ginger cured cold smoked  
escolar