



# Jyu Ichi Doru H A P P Y H O U R

EVERY THURSDAY & SUNDAY | 5PM-6PM  
ALL ITEMS \$11

## SEASONAL COCKTAILS

**KURO MULE** | *jose cuervo silver, yuzu, ginger beer*

**MOJITO** | *sake, mint, lime juice*

**SAKETINI** | *tito's, sake, cucumber*

**MIDORI SOUR** | *japanese melon liqueur, lemon juice*

**SAKE** | *joto yuzu*

## BARTENDER'S SELECT WINES

**PLUM** | *takara, california*

**PROSECCO** | *gemma di luna, italy*

**CABERNET SAUVIGNON** | *bacchus, california*

**SAUVIGNON BLANC** | *infamous goose, new zealand*

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## MAKI ROLL

**SPICY TUNA**

**SHRIMP TEMPURA**

**SALMON AVOCADO**

**HOUSE VEGGIE**

**SHINKU ROLL**

## SPICY EDAMAME

*tobanjan, sea salt*

## NIWA SALAD

*garden salad, kuro dressing*

## TSUKEMONO

*chef's assortment*

## WAGYU GYOZA

*pickled shallot, shoyu broth*

## TRUFFLE POTATO

*bonito, parmesan, scallion aioli*

## CRISPY WHITE FISH

*tobanjan, curly scallion*

## PORK KATSU SANDO

*goddess slaw, fresno aioli*

## YAKI UDON

*onion, cabbage*

## SEAFOOD CEVICHE

*seasonal seafood, sudachi dressing*

## SAIKYO MONK FISH LIVER

*miso marinated bass, tobiko, yuzu dressing*

## SALMON BOWL

*cucumber, avocado, sesame ponzu*

## NEGI-TORO CRISPY RICE

*avocado, sudachi dressing*

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## DESSERT

**MOCHI ICE CREAM** | *seasonal pairings*

**JAPANESE FLUFFY CHEESECAKE** | *strawberry-lychee sorbet, almond streusel, fresh fruit*