



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*

BARTENDER'S CHOICE

PLUM WINE | *takara, california*

SAKE | *hakkaisan, 'eight peaks'*

CABERNET SAUVIGNON | *bacchus, california*

SAUVIGNON BLANC | *infamous goose, new zealand*

MAKI ROLL

SPICY TUNA

SHRIMP TEMPURA

SALMON AVOCADO

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

DESSERT

MOCHI ICE CREAM | *seasonal pairings*

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