



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

EVERY SUNDAY & THURSDAY
5PM - 7PM
ALL ITEMS \$11

SEASONAL COCKTAILS

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

SOJU MOJITO | *soju, mint, lime juice*

SHOGA | *japanese whiskey, lemon, ginger, aperol*

SAKETINI | *tito's, sake, cucumber*

MIDORI SOUR | *japanese melon liqueur, lemon juice*

HOUSE SAKE | *yuri masamune "honjozo"*

B E E R

SAPPORO | **KIRIN LITE** | **ASHAHI SUPER "DRY"**

BARTENDER'S SELECT WINES

SPARKLING WINE | *gruet blanc de noirs, new mexico*

CABERNET SAUVIGNON | *bodega alta vista, □*

PINOT GRIS | *astoria, italy*

PLUM | *takara, california*

MAKI / HAND ROLL

SPICY TUNA

SHRIMP TEMPURA

SALMON AVOCADO

ZENSAI

SPICY EDAMAME
tobanjan, sea salt

CRISPY BRUSSELS SPROUTS
pears, chives, soy-honey

TUNA CRISPY RICE
spicy tuna, caviar

GYOZA
chicken, scallion, momiji ponzu

MISO EGGPLANT
kuro gremolata, scallion, tamamiso

T E M P U R A

CRISPY WHITE FISH
tobanjan, curly scallion

SHRIMP
key lime, garlic aioli

SEASONAL VEGETABLES
mixed vegetables, carrot salt

C H I L L E D

SEAFOOD CEVICHE
seasonal seafood, sudachi dressing

HAMACHI PEPPER
jalapeno ponzu, serrano pepper

DESSERT

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