

LIMITED & NEW MENU ADDITIONS

14.95

SHRIMP TEMPURA APP (6 PCS)

served with paprika aioli

TAKOYAKI APP (5 PCS)

topped with bonito flakes

TULIP ROLL

in / salmon, jalapeño, and oba wrapped in pickled diakon; out / tuna, spicy korean sauce, scallion, tobiko, fried wonton

8	SEAFOOD CURRY served with white rice	19.95
7	SALMON TERIYAKI served with white rice	21.95

BEVERAGES

	WINE	GLS	BTL
7.00	PINNACLE RIDGE RED BERRY SANGRIA	8.5	N/A
7.75	sweet, juicy, summery; by the glass only		
7.75	PINNACLE RIDGE CHARDONNAY	9	33
7.75	aromas of fresh apple, honey and hints of toasty oak; full bodied with a fruit finish		
8.75	ALBA OLD MILL RED BLEND pinot noir and cab franc blend that creates a bright, medium bodied wine with notes of cherries and dried fruit	9	33
5	SAKE from SANGO KURA	80Z	BTL
	JUNMAI GINJO dry, fruity, & light	18	45
2.5	NIGORI (UNFILTERED) floral & creamy, this cloudy offering is	18	45
2.5	made with filtered moromi mash PLUM perfect blend of tart & sweet	18	45

DRAFT BEER

TELLER PILS american pilsner, 4.9

OF HOPS AND CLOUDS hazy pale ale, 5.5

FIVE CEES american IPA, 6.4

PUBLIC OFFERING hazy IPA, 6.5

CANNED BEER & SELTZER

DEAD CAT BOUNCE double hazy IPA, 8.0

VIVID HARD SELTZER 5.0; gluten free

NON-ALCOHOLIC

SODAS

coke / diet coke / sprite / ginger ale / lemonade **HOT GREEN TEA**