



## LIMITED & NEW MENU ADDITIONS

### THE YIN-YANG ROLL

in / white tuna, mango, cucumber;  
out / avocado, salmon, spicy mayo,  
korean sauce, sesame seeds, tobiko,  
microgreens

### SHRIMP TEMPURA TACOS (2 PCS)

deep fried shrimp, lettuce, tomato,  
avocado, spicy mayo, served on soft  
flour tortillas

### GREEN GODDESS ROLL

in / carrot, cucumber, asparagus;  
out / avocado, ginger dressing, rice  
pearl

### 16.95 THE CRUNCHY CRAB

in / spicy blue crab, avocado,  
wrapped in cucumber; out / rice  
pearl, tobiko, crunch, yuzu wasabi

14.95

### SLAM DUNK ROLL

13.5 in / yellowtail, avocado, cucumber,  
korean spicy sauce; out / tuna, spicy  
mayo, red tobiko, scallion, and fried  
red onion

16.95

14.95



## BEVERAGES

### 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

### WINE

7.00 **PINNACLE RIDGE RED BERRY SANGRIA**  
sweet, juicy, summery; by the glass only

GLS BTL  
8.5 N/A

7.75 **PINNACLE RIDGE CHARDONNAY**  
aromas of fresh apple, honey and hints of  
toasty oak; full bodied with a fruit finish

9 33

7.75 **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

8.75 5 **SAKE** from SANGO KURA

8OZ BTL

2.5 **JUNMAI GINJO**  
dry, fruity, & light

18 45

2.5 **NIGORI (UNFILTERED)**  
floral & creamy, this cloudy offering is  
made with filtered moromi mash

18 45

2.5 **PLUM**  
perfect blend of tart & sweet

18 45