

# Sushi Happy Hour Menu

Monday - Friday 3:00 p.m. - 7:00 p.m.  
(Bar and Lounge Areas Only)

## NIGIRI SUSHI

2 pieces

A/bacore Shiro	3
Crab Kani	3
Eel Unagi	3
Halibut Hirame	3
Scallop Hotate	3
Smelt Egg Masago	3
Salmon Sake	3
Seared Tuna Maguro Tataki	3
Shrimp Ebi (Cooked)	3
Smoked Salmon Smoked Sake	3
Tuna Maguro	4
Yellowtail Hamachi	4

## ROLLS

California Roll	4
Spicy Tuna Roll	4
Spicy Yellowtail Roll	4
Spicy Salmon Roll	3
Salmon Skin Roll	4
Veggie Roll	2
Scallop Roll	4
Tuna Roll	3
Yellowtail Roll	3
Salmon Roll	3
Avocado Roll	2
Cucumber Roll	2

## BEER AND SAKE

Kirin (L)	5
Sapporo (L)	5

## SOUP & APPETIZERS

Miso Soup Tofu, Wakame and Green Onion	1
Sunomono Cucumber Salad	1
Edamame Warm Soybean in the pod with Sea Salt	2

## HOT

Small Sake	2
Large Sake	3

## COLD

Small Sake	3
Large Sake	4

## APPETIZERS & SOUPS

Miso Soup Tofu, Wakame and Green Onion	3
Sunomono Cucumber Salad	2
Edamame Warm Soybean in the pod with Sea Salt	3
Seaweed Salad Fresh Wakame Seaweed Salad, Cucumber, Sesame Seed, with Spicy Ponzu Ooba Vinaigrette	3

## SASHIMI 15

select up to 3 items

A/bacore	Shiro
Eel	Unagi
Halibut	Hirame
Salmon	Sake
Seared Tuna	Maguro Tataki
Shrimp	Ebi
Smoked Salmon	Smoked Sake
Tuna	Maguro
Yellowtail	Hamachi

## SASHIMI A.Q.

Fatty Tuna	MP
Sea Urchin	18
Spanish Mackerel	17

## NIGIRI SUSHI

Halibut Hirame	4
A/bacore Shiro	5
Fatty Tuna Toro	MP
Salmon Sake	5
Eel Unagi	5
Sea Urchin Uni	6
Scallop Hotate	5
Seared Tuna Maguro Tataki	5
Spanish Mackerel Aji	6
Shrimp Ebi	5
Smoked Salmon Smoked Sake	5
Snow Crab Kani	5
Smelt Eggs Masago	4
Tuna Maguro	5
Yellowtail Hamachi	5
Tamago Egg	3

## ENTREES

**Sushi Combination** 21  
California Roll, Halibut, Tuna,  
Albacore, Salmon, Shrimp, Yellowtail  
and Eel, Miso Soup

**Sashimi Combination** 21  
Tuna, Salmon, Albacore, Yellowtail,  
and Halibut, Steamed Rice,  
Miso Soup

**Chirashi** 16  
Assorted Seafood/Sashimi over  
a bed of Sushi Rice, Miso Soup

**Sashimi Salad** 19  
Mixed Sashimi with Field Greens  
Served with Ginger Dressing

## SUSHI ROLLS

**California Roll** 7  
Snow Crab, Avocado, Cucumber  
and Sesame Seeds (8 pcs)

**Spicy Salmon Roll** 6  
Salmon, Green Onion, Spicy  
Mayo and Cucumber (8 pcs)

**Spicy Tuna Roll** 7  
Tuna, Cooked Jalapeño, Spicy  
Mayo and Cucumber (8 pcs)

**Spicy Yellowtail Roll** 7  
Yellowtail, Green Onion, Spicy  
Mayo and Cucumber (8 pcs)

**Avocado Roll** 4  
Avocado and Rice. Rolled with  
Seaweed on Outside (6 pcs)

**Cucumber Roll** 4  
Cucumber and Rice. Rolled with  
Seaweed on Outside (6 pcs)

**Spider Roll** 8  
Deep Fried Softshell Crab,  
Cucumber, Radish Sprouts,  
Burdock Root, and  
Sweet Soy Sauce (5 pcs)

**Tuna Roll** 5  
Tuna and Rice. Rolled with  
Seaweed on the Outside (6 pcs)

**Yellowtail Roll** 5  
Yellowtail and Rice. Rolled with  
Seaweed on Outside (6 pcs)

**Salmon Roll** 5  
Salmon and Rice. Rolled with  
Seaweed on Outside (6 pcs)

**Veggie Roll** 4  
Radish Sprouts, Cucumber,  
Burdock Root, Avocado, Plum  
Sauce and Sesame Seeds (5 pcs)

## SPECIAL ROLLS

<b>Caterpillar Roll</b>	9	<b>Tiger Tail</b>	12
Baked Fresh Water Eel and Cucumber inside, wrapped with Avocado and Sweet Soy Sauce (8 pcs)		Tempura Shrimp, Cream Cheese, Cucumber, wrapped with Seaweed and Rice Topped with Eel and Sweet Sauce (8 pcs)	
<b>Crunchy Roll</b>	13	<b>LitEhouse Roll</b>	15
Tempura Shrimp, Avocado and Cucumber. Topped with Tempura Crunchies and Sweet Soy Sauce (8 pcs)		Asparagus, Jalapeño, Avocado, Cucumber, Lettuce, Crab, Spicy Tuna, with Soy Paper (No Rice) (8 pcs)	
<b>Dragon Roll</b>	15	<b>Rainbow Roll</b>	15
Snow Crab, Avocado, Cucumber and Sesame Seeds with Eel on Top (8 pcs)		Snow Crab and Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado on Top (8 pcs)	
<b>Parkers' Roll</b>	15	<b>Makimoto Roll</b>	11
Spicy Snow Crab, Green Onion, Cucumber, Burdock Root, Albacore & Avocado, Tamaji & Masago (8 pcs)		Spicy Tuna, Cucumber, Jalapeño, Spicy Mayo. Wrapped with Albacore, Tamaji & Green Onion on Top (8 pcs)	
<b>3 Amigos Roll</b>	15	<b>Tuna Lover</b>	15
Tempura Shrimp, Crab, Cucumber. Topped with Seared Tuna, Avocado, Cholula and Green Onion (8 pcs)		Spicy Tuna, Cucumber, Seaweed, Rice, topped with Tuna and Ooba infused Ponzu (8 pcs)	
<b>Garlic Miso Roll</b>	12	<b>Ceviche Roll</b>	15
Spicy Tuna, Crab, Cucumber, wrapped with Seaweed and Rice topped Salmon and Garlic Miso (8pcs)		Crab, Shrimp, Cucumber wrapped with Seaweed and Rice, topped with Seared Tuna and White Fish Ceviche (8 pcs)	
		<b>Kani-Butter Roll</b>	6
		Snow Crab, Garlic Butter, Asparagus wrapped with Soy-Paper (1 Hand Roll)	

## HOUSE SAKE

	(Hot)	(Cold)
Small	3	4
Large	5	6

## BEER

Kirin Ichiban (L)	8
Sapporo (L)	8

## PREMIUM SAKE

<b>Kaori Junmai Ginjo</b>		<b>18</b>
<i>Gorgeous Aromas of Muscat Grapes and Bananas, Light and Refreshing Flavor. Great for Beginners and Connoisseurs alike.</i>		
<b>Ryo Junmai Ginjo</b>		<b>15</b>
<i>A Sprightly and Fresh Sake for any occasion. Smooth and Luxurious as it enters, Leading to a Subtle Bitterness for an Impression of Dry Sake.</i>		
<b>Daishichi Kimoto Classic Junmai</b>		<b>61</b>
<i>Well-Rounded Fragrance of Yogurt, Fresh Cream as well as Aromas of Minerals can be enjoyed. Flavors are Enhanced by its Sweet and Acidic Flavors. Medium Dry.</i>		
<b>Chiyomusubi Tokubersu Junmai</b>	<b>9</b>	<b>45</b>
<i>Elegant on the Palate with a Crisp Hint of Spice. Well Balanced and Quickly receding after taste.</i>		
<b>Suijin Junmai</b>		<b>18</b>
<i>Suijin stands for the "God of Water." Refreshing acidity make this sake very dry with a hint of fresh green aroma.</i>		
<b>Tomoju Junmai Ginjo</b>		<b>34</b>
<i>Refreshing aroma of muskmelons and grapefruit. Well-balanced bitterness and soft sweetness and lingering marshmallow hints. Medium dry.</i>		
<b>Ken Daiginjo</b>		<b>117</b>
<i>Gorgeous Aroma of Melons, Pears, and Peaches. Very Elegant and Crisp with a Beautiful finish.</i>		
<b>Houreki Junmai Daiginjo</b>		<b>300</b>
<i>An Unparalleled, Award-Winning Sake made with Rigorous Quality Control. Sweet and Velvety Aroma of Fruits. Very Delicate but Sharp Taste.</i>		

## SPARKLING and SWEET SAKE

<b>Sayuri Nigori Sake (Unfiltered)</b>		<b>10</b>
<i>Coarse-filtered, creamy and naturally sweet. A great beginner sake.</i>		
<b>Poochi Poochi Sparkling Sake</b>		<b>21</b>
<i>A Suprising Swirl of Bubbles brings a Fruity Sweet Flavor with a light Citrus Accent. Enjoy this Curious new discovery of Sake. Great for Aperitif.</i>		
<b>Umekanon Junmai Sake</b>	<b>7</b>	<b>51</b>
<i>Potent Fragrance of Mouthwatering Plums, Well-Balanced Sweet and Sour Flavors.</i>		

*Chef: Gene Hsieh*  
*2009 Japanese Food Festival*  
*Sushi Contest - 1st Place*

