



## BAR MENU

### ROSÉ & WHITE WINES:

	glass	bottle
ATHENA CHARDONNAY, CA	\$13	\$48
THE SEEKER SAUVIGNON BLC, NZ	\$12	\$40
MINIMALISTA PINOT GRIGIO, ARG	\$11	\$39
VILLAVIVA ROSÉ, FR	\$10	\$38

### RED WINES:

FIRESTONE CABERNET, CA	\$13	\$48
EVOLUTION PINOT NOIR, OR	\$13	\$48

### DRAFT BEERS:

	16 oz.	20 oz.
SAPPORO	\$8	\$9
DC BRAU IPA	\$10	\$11
LOST BOY CIDER	\$9	\$10

WE HAVE 5 ROTATING DRAFTS — ASK YOUR SERVER

### BOTTLED BEERS:

MILLER LITE domestic	\$5
ASAHI imported	\$7

### SAKE:

HAKUSHIKA JUNMAI GINJO 900ML ABV 14.7%	\$30
HAKUSHIKA JPN ORCHARD PEACH 720ML ABV 10%	\$28
HAKUSHIKA SNOW BEAUTY NIGORI 300ML ABV 15%	\$18
JUNMAI TANKUKI CUP 200ML ABV 14.5%	\$8
HOUSE SAKE HOT & COLD 300ML ABV 14.5%	\$12

## COCKTAILS

BLOODY MARY	\$12	JADE CITY	\$13
CLASSIC MIMOSA	\$12	infused bourbon, sweet vermouth, velvet falernum walnut bitters	
HIBISCUS MIMOSA	\$12	GINGER SAKE SANGRIA	\$12
POMEGRANATE MIMOSA	\$12	ginger, orange mint, junmai	
DELRAY 75	\$13	HIMARI MAI TAI	\$14
gin, lemon, sparkling wine, simple syrup		spiced rum, orgeat, orange liquor, lime, pineapple, mango	
KAIZEN'S COSMO	\$14	BONITO MARGARITA	\$13
vodka, cranberry, lime, cointreau, citrus syrup		tequila, orange, lime, triple sec, honey syrup	

## HAPPY HOUR MENU 3pm - 6pm everyday

SAKE SANGRIA	\$9
MARGARITA	\$9
DELRAY 75	\$9
DRAFT BEERS	\$6
WINES BY THE GLASS	\$8

### SNACKS:

BULGOGI TACOS	\$6
pork belly, kimchi, avocado, asian pear sauce	
SHRIMP TACOS	\$6
tempura shrimp, spicy mayo, cilantro, avocado	
BIRRIA TACOS	\$6
short rib, oaxaca cheese, onion, cilantro, chilies, beef broth	
VEGGIE TACOS	\$6
bulgogi jackfruit, fried tofu, scallions, spicy aioli <small>VEGETARIAN</small>	

### SUSHI:

SALMON ROLL*	\$6
TUNA ROLL*	\$6
CUCUMBER AVOCADO ROLL <small>VEGETARIAN</small>	\$6
CRAB STICK NIGIRI (2 pieces)	\$6
TUNA NIGIRI* (2 pieces)	\$6
SMOKED SALMON NIGIRI (2 pieces)	\$6

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

