



**ARIGATO SARASOTA FOR VOTING US  
BEST LOCAL SUSHI!**



## APPETIZERS

- Boom-Boom Shrimp** \$9.00  
Crispy tempura-style shrimp tossed in creamy spicy boom-boom sauce.
- Crispy Calamari** \$7.00  
Deep fried fresh calamari, served with sweet and chili sauce.
- Coconut Shrimp** \$8.00  
Jumbo coconut-coated shrimp served with sweet chili sauce.
- Fish & Chips** \$7.50  
Crispy tempura-style white fish and French fries served with house-made wasabi ranch dip.
- Fried Chicken Tenders** \$7.00  
Deep fried breaded chicken tenders, served with chipotle BBQ sauce.
- Fried Oyster** \$9.00  
Fresh oyster deep fried with Japanese crispy bread crumbs, served with Japanese BBQ sauce.

- Japanese Nachos** \$12.00  
Crispy tortilla chips topped with fresh sesame-encrusted pan-seared tuna with seaweed salad and drizzled with home-made wasabi ranch.
- Power Shiitake** \$9.00  
Spicy tuna stuffed in shiitake mushroom coated with crispy tempura, served with spicy teriyaki sauce.
- Sashimi Sampler** \$11.00  
A sampling of tuna, salmon, and white tuna (escolar) sashimi.
- Spicy Tuna Martini** \$10.50  
Spicy tuna tartar dressed with seaweed salad, daikon radish, and avocado served in a martini glass.
- Tempura Chicken** \$7.00  
Deep fried chicken breast in light crispy batter, served with soy-base tempura sauce.

- Tempura Shrimp** \$8.00  
Deep fried shrimp coated in light crispy batter, served with soy-base tempura sauce.
- Tempura Sweet Potato** \$6.00  
Deep fried sweet potato in light crispy batter, served with soy-base tempura sauce.
- Tempura Vegetables** \$6.50  
Deep fried asparagus, broccoli, and sweet potato in light crispy batter, served with soy-base tempura sauce.
- Teriyaki Chicken** \$10.00  
-> add white rice \$11.00  
Sautéed chicken breast strips with broccoli, served with house-made teriyaki sauce.
- Tuna Tataki** \$10.00  
Fresh sesame-encrusted pan-seared tuna and sliced thin, served with ponzu sauce.



Boom Boom Shrimp



Fried Oysters



Tempura Shrimp



Tuna Tataki



Japanese Nachos



Calamari Salad



Spicy Tuna Martini



Seaweed Salad

## SIDES, SOUPS, & SALADS

- Edamame** \$4.50  
Lightly salted Japanese soy beans in the pod.
- Gyoza** \$5.50  
Beef and pork dumplings.
- Spring Roll** \$5.50  
Shredded vegetables in crispy wrapper.
- Shumai** \$5.50  
Shrimp dumplings.
- French Fries** \$3.95  
Potato fries served with house-made wasabi ranch dip.
- Crispy Rice** \$4.00  
White rice topped with crispy chips and teriyaki sauce.
- Dragon Rice** \$4.00  
Spicy crispy rice.
- Brown Rice** \$3.00
- White Rice** \$2.00
- Miso Soup** \$2.95  
Soy bean miso broth—a Japanese traditional soup.
- Gyoza Soup (bowl)** \$5.00  
Gyoza dumplings in Japanese chicken broth with crispy chips.

- Naked Ramen** \$8.95  
Noodles + scallion + chicken broth = heavenly good! Choice of flavor: shoyu (soy sauce) or miso.
- Seaweed Salad** \$4.50  
Japanese-style marinated wakame seaweed salad.
- Calamari Salad** \$4.50  
Tender marinated calamari in rice vinegar and mirin sauce.
- House Salad** \$3.95  
Green salad served with house-made ginger dressing.
- California Salad** \$7.00  
Avocado, cucumber, and shredded crabstick on top of green salad, served with house-made ginger dressing.
- Tuna Tataki Salad** \$9.00  
Fresh sesame-encrusted pan-seared tuna sliced thin, on top of green salad, served with sesame dressing.

**Extra Sauce** (add \$0.50)

Please be advised that an 18% gratuity will be added to parties of 5 people or more.



## ☞ SPECIALS ☜



### **Zen Roll**

\$15.00

The “no-rice” roll. Spicy tuna, white tuna, fresh salmon, asparagus, avocado, daikon radish and crispy chips wrapped with soy wrap.



### **Mandala Roll**

\$12.95

Fresh salmon, white tuna (escolar), asparagus, cilantro, and crispy chips wrapped with pan-seared tuna, served with chili sauce.



### **Love Roll**

\$12.95

Crab meat, avocado, cucumber, and cream cheese wrapped in red and white tuna, served with sweet sauce.



### **Cherry Blossom Roll**

\$12.95

Crab meat, shrimp tempura, avocado, asparagus, and cilantro wrapped with soy wrap and drizzled with spicy mayo.



### **Rainbow Roll**

\$11.00

Crabstick, avocado, and cucumber wrapped with fresh tuna, fresh salmon, white tuna, and avocado.



### **Umayachi Roll**

\$8.95

Crab meat, eel, and fish roe topped with sweet and spicy mayo.

## TRADITIONAL ROLLS

<b>Alaskan Roll</b>	\$6.00	<b>Scallop Salad Roll</b>	\$6.25
◆ Salmon skin, avocado, and cucumber.		◆ Cooked scallop, fish roe, and mayo.	
<b>California Roll</b>	\$5.50	<b>Siesta Roll</b>	\$6.25
Crabstick, avocado, and cucumber.		🔥◆ Spicy tempura shrimp, avocado, and cilantro.	
<b>Crab Lagoon Roll</b>	\$5.95	<b>Spicy Calamari Roll</b>	\$6.50
◆ Tempura crabstick, avocado, and cream cheese.		🔥◆ Spicy fried calamari, avocado, and cilantro.	
<b>Dynamite Roll</b>	\$6.25	<b>Spicy Salmon Roll</b>	\$5.95
🔥 Spicy tuna, fresh salmon, and crispy chips.		🔥 Spicy salmon and cucumber.	
<b>Eel and Cucumber Roll</b>	\$6.75	<b>Spicy Tuna Roll</b>	\$5.95
◆ Grilled eel and cucumber.		🔥 Spicy tuna and cucumber.	
<b>JB Roll</b>	\$6.25	<b>Spider Roll</b>	\$9.95
Fresh tuna, fresh salmon, and avocado.		◆ Tempura soft shell crab, avocado, cucumber, and greens.	
<b>Mexican Roll</b>	\$6.00	<b>Tampa Roll</b>	\$5.50
◆ Tempura shrimp, avocado, and mayo.		◆ Tempura white fish and mayo.	
<b>Philly Roll</b>	\$6.25	<b>Tempura Bagel Roll</b>	\$7.75
◆ Smoked salmon, avocado, and cream cheese.		◆ Fresh salmon, avocado, cream cheese rolled and flash fried with eel sauce.	
<b>Rainbow Roll</b>	\$11.00	<b>Tornado Roll</b>	\$7.00
California roll wrapped with fresh tuna, fresh salmon, white tuna, and avocado.		🔥 Spicy tuna roll topped with crispy chips and eel sauce.	
<b>Randy Roll</b>	\$6.50	<b>Tuna Roll</b>	\$5.50
Yellowtail, cucumber, and scallion.		Tuna.	
<b>Salmon Roll</b>	\$5.50	<b>White Tuna Roll</b>	\$5.75
Fresh salmon and cucumber.		White tuna (escolar) and scallion.	

## VEGETARIAN

<b>Avocado Roll</b>	\$5.00
Fresh avocado.	
<b>Carrot Roll</b>	\$4.50
Fresh carrot	
<b>Cucumber Roll</b>	\$4.50
Fresh cucumber.	
<b>Forest Roll</b>	\$5.50
Asparagus, avocado, and cucumber.	
<b>Fresh Veggie Roll</b>	\$4.50
Cucumber and carrot.	
<b>John Lennon Roll</b>	\$7.50
Brown rice rolled with carrot, cucumber, daikon radish, and plum paste.	
<b>Lotus Roll</b>	\$7.50
Brown rice rolled with asparagus, avocado, cilantro, and tofu topped with coconut curry.	
<b>Sweet Potato Roll</b>	\$5.50
Tempura sweet potato (5 pcs).	
<b>Tofu Roll</b>	\$5.00
Carrot, cucumber, greens, and tofu.	

🔥 Spicy ◆ Cooked

**SAUCES (only \$0.75/cup - buy 2 and we'll give you 1 more for FREE!**

- Spicy Sauce • Wasabi Ranch • Spicy Mayo • Eel Sauce • Duck Sauce • Teriyaki Sauce • Chipotle BBQ Sauce
- Japanese BBQ Sauce • Sweet Chili Sauce • Japanese Mayo • Coconut Curry Paste • Spicy Teriyaki Sauce
- Sesame Oil Dressing • Hot Chili Oil Sauce • Ponzu Sauce • Ginger Dressing

🌀 **HAND ROLLS AVAILABLE UPON REQUEST** 🌀

Add spice or fish roe to any sushi and roll for \$0.50 — any roll with brown rice or soy wrap for \$1.00



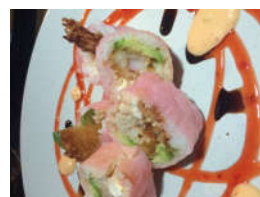
Amy



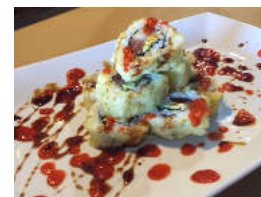
Caliente



Cancun



Caribbean



Castle



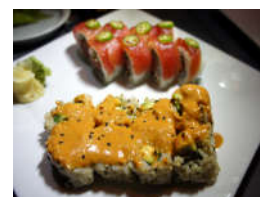
Island Volcano



John Lennon



Love



Lotus



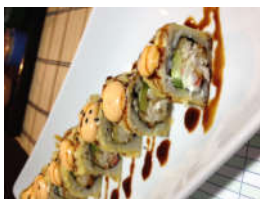
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## ORIGINAL ROLLS

- |  |  |   |
|--|--|---|
| <b>Amy Roll</b> \$7.95<br>🌶️🍋 Siesta roll topped with shredded crabstick.  | <b>Genji Roll</b> \$10.95<br>🌶️🍋 White tuna, avocado, and cream cheese rolled and flash fried, topped with spicy mayo and jalapeno.                    | <b>Mt. Fuji Roll</b> \$7.95<br>🍋 Grilled eel, avocado, and cream cheese rolled and flash fried, with eel sauce.   |
| <b>Bonsai Roll</b> \$9.95<br>🌶️ Spicy yellow tail, avocado, and scallion topped with crispy chips and spicy eel sauce.                             | <b>Giant Tuna Roll</b> \$7.50<br>Giant tuna roll coated in crispy tempura.   | <b>Ninja Roll</b> \$9.95<br>🌶️ Spicy tuna, yellowtail, scallion, and crispy chips, topped with jalapeno and fish roe.                                     |
| <b>Caliente Roll</b> \$10.95<br>🌶️ Spicy tuna roll wrapped with fresh tuna and topped with jalapeno.   | <b>Gunba Roll</b> \$8.95<br>🌶️ Spicy tuna, white tuna, and avocado topped with crispy chips, spicy mayo, and eel sauce.                                | <b>Pipeline Roll</b> \$9.50<br>🌶️🍋 Crispy fried mahi-mahi, crabstick, avocado, cream cheese rolled and flash fried, topped with spicy mayo and eel sauce. |
| <b>Cancun Roll</b> \$9.95<br>🍋 Tempura shrimp, eel, asparagus, and avocado topped with eel sauce and lime chili flakes.                            | <b>Hemingway Roll</b> \$10.95<br>🌶️🍋 Conch, asparagus, avocado, and cilantro rolled and flash fried, with fire sauce.                                  | <b>Siam Roll</b> \$7.75<br>🌶️🍋 Tempura shrimp, avocado, and cilantro, topped with coconut curry.  |
| <b>Caribbean Roll</b> \$12.95<br>🍋 Coconut shrimp, crab meat, avocado, and cream cheese wrapped with soy wrap and drizzled with sweet sauce.       | <b>Hurricane Dino Roll</b> \$8.95<br>🌶️🍋 Tempura shrimp, avocado, and cream cheese, topped with crispy chips, spicy mayo, and eel sauce.               | <b>Sunset Roll</b> \$10.95<br>🌶️🍋 Mexican roll wrapped with smoked salmon.  |
| <b>Castle Roll</b> \$8.00<br>🌶️🍋 Spicy tuna, avocado, and cream cheese rolled and flash fried topped with sriracha and eel sauce                   | <b>Island Volcano Roll</b> \$11.95<br>🌶️🍋 Siesta roll topped with baked seafood casserole.   | <b>Three Amigo Roll</b> \$7.95<br>🌶️🍋 Spicy tuna, tempura shrimp, and avocado.  |
| <b>Cherry Blossom Roll</b> \$12.95<br>🌶️ Crabmeat, shrimp tempura, asparagus, avocado, and cilantro wrapped with soy wrap, topped with spicy mayo. | <b>KFC Roll</b> \$8.95<br>🌶️🍋 Fried chicken, crispy bacon, avocado, and pickled jalapeno, with chipotle BBQ sauce.                                     | <b>TNT Roll</b> \$10.75<br>🍋 Crabstick and cream cheese topped with baked seafood casserole.  |
| <b>Electric Eel Roll</b> \$13.95<br>🍋 Tempura crab stick, avocado, and cream cheese wrapped in grilled eel and drizzled with eel sauce.            | <b>Kibo Roll</b> \$7.95<br>🍋 Crabstick, avocado, and cream cheese rolled and flash fried, with sweet sauce   | <b>Tunami Roll</b> \$9.95<br>🍋 Tuna, scallop, avocado, and cream cheese rolled and flash fried, with eel sauce.   |
| <b>French Connection Roll</b> \$7.50<br>Fresh salmon and cream cheese topped with Japanese purple mint.  | <b>Love Roll</b> \$12.95<br>Crabmeat, avocado, cucumber, and cream cheese wrapped with red and white tuna, topped with sweet sauce.                    | <b>Umayachi Roll</b> \$8.95<br>🌶️ Crab meat, eel, and fish roe topped with sweet and spicy mayo.  |
| <b>Garden Roll</b> \$9.95<br>Asparagus, avocado, and cucumber wrapped with avocado and cooked shrimp.  | <b>Mandala Roll</b> \$12.95<br>Fresh salmon, white tuna, asparagus, cilantro, and crispy chips wrapped with seared tuna, with chili sauce on the side. | <b>Yamato Roll</b> \$9.50<br>🍋 Fried oyster, avocado, cucumber, and greens.   |
|  |  | <b>Zen Roll (No Rice)</b> \$15.00<br>🌶️ Spicy tuna, white tuna, fresh salmon, asparagus, avocado, daikon radish and crispy chips wrapped with soy wrap.   |

🌶️ Spicy 🍋 Cooked



Electric Eel



Garden



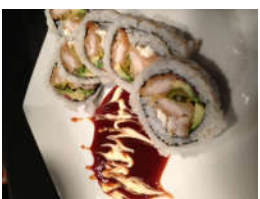
Giant Tuna



Hemingway



Hurricane Dino



KFC



Rainbow



Siam



Sunset



TNT

## ☞ MASTERPIECES AND SIGNATURE DISHES ☜



### Salmon Ceviche \$15.00

Delicate salmon accompanied by our light and refreshing citrusy Yuzu sauce (has a slight kick!).



### Hamachi Tiradito \$13.00

Sashimi style yellowtail, fish roe, scallion, jalapeno with Yuzu lime sauce, and black truffle oil.

### Sushi & Sashimi Dinner \$33.00

Chef's choice of an assortment of sushi, sashimi, and California roll, served with miso soup and a small salad.

### Sashimi Dinner \$26.00

Chef's choice of five (5) different kinds of sashimi, served with miso soup and a small salad.

### Sushi Dinner \$24.00

Chef's choice of assorted eight (8) pieces of sushi and California roll, served with miso soup and a small salad.

### Sashimi Sampler \$11.00

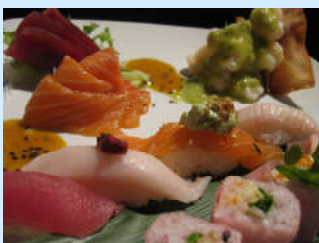
A sampling of tuna, salmon, and white tuna (escolar) sashimi.

### Spicy Tuna Martini \$10.50

🌶️ Spicy tuna tartar dressed with avocado and seaweed salad served in a martini glass.

### Sriracha Mahi Taco \$8.00

🌶️🥬 Soft corn tortillas with tempura mahi-mahi, cabbage, avocado, cilantro, and scallion tossed in sriracha aioli sauce.



Sushi and Sashimi Dinner



Sriracha Mahi Taco



**SUSHI**  
Sliced fish over rice  
(1 piece)



**SASHIMI**  
Sliced fish, no rice  
(3 pieces)

	SUSHI	SASHIMI
<b>AVOCADO</b>	\$2.00	—
<b>CONCH</b>	\$2.25	\$4.50
<b>COOKED SHRIMP</b>	\$2.25	\$4.50
<b>CRAB STICK</b>	\$2.00	\$4.00
<b>EEL</b>	\$2.50	\$5.00
<b>FISH ROE</b>	\$2.25	\$4.50
<b>FRESH SALMON</b>	\$2.50	\$5.00
<b>MACKEREL</b>	\$2.25	\$4.50
<b>OCTOPUS</b>	\$2.25	\$4.50
<b>SALMON ROE</b>	\$2.50	\$5.00
<b>SCALLOP SALAD</b>	\$2.50	\$5.00
<b>SEA URCHIN</b> (seasonal)	\$4.00	\$8.00
<b>SMOKED SALMON</b>	\$3.00	\$6.00
<b>SPICY SALMON</b>	\$2.50	\$5.00
<b>SPICY TUNA</b>	\$2.50	\$5.00
<b>SQUID</b>	\$2.25	\$4.50
<b>SWEET SHRIMP</b>	\$3.50	\$7.00
<b>TORO</b> (seasonal)	\$4.75	\$9.50
<b>TUNA</b>	\$2.50	\$5.00
<b>WHITE TUNA</b>	\$2.50	\$5.00
<b>YELLOWTAIL</b>	\$2.75	\$5.50

**A FRIENDLY REMINDER:** As a consumer, carefully consider the risks associated with consuming raw or undercooked foods and who you are entrusting to prepare your meal. This food safety warning is meant to warn you of the potential dangers associated with consuming raw and undercooked food, not to make a decision for you. You are ultimately responsible for your menu selection. For more information about the risk of developing a foodborne illness or consuming raw or undercooked products, contact a physician or the local health department. We here at Kazu's 2.0 take all the necessary precautions to ensure that everything we serve is always fresh and prepared using strict food safety standards. Our products are best consumed immediately; and in the rare occasion that you have leftovers, please keep them refrigerated and away from any potential food contaminants at all times.

## ☞ DESSERTS AND BEVERAGES ☞

<b>Ice Cream</b>	\$4.50
<i>Choice of Flavor: green tea, coconut, lychee sherbet, vanilla, and chocolate.</i>	
<b>Go Bites</b>	\$5.00
<i>Bite-sized vanilla custard coated in crispy light tempura served with ice cream and chocolate syrup.</i>	
<b>Mochi Ice Cream</b>	\$5.00
<i>Choice of Flavor: green tea and red bean.</i>	
<b>Tempura Cheese Cake</b>	\$7.50
<i>Deep fried creamy cheese cake in crispy light tempura served with ice cream and chocolate syrup.</i>	
<b>Tempura Brownie &amp; Ice Cream</b>	\$6.00
<i>Deep fried brownie in crispy light tempura served with ice cream and chocolate syrup.</i>	
<b>Tempura Banana &amp; Ice Cream</b>	\$6.00
<i>Deep fried sweet and ripe banana in crispy light tempura served with ice cream and chocolate syrup.</i>	

<b>Premium Green Tea</b>	\$3.00
<i>Available in both hot or ice cold.</i>	
<b>Decaf Green Tea</b>	\$3.00
<i>Available in both hot or ice cold.</i>	
<b>Soda (Coke, Diet Coke, Sprite)</b>	\$2.50
<i>Sugar-cane sweetened drinks from Fountainhead.</i>	
<b>Ramune (Japanese! Soda)</b>	\$2,75
<i>Refreshingly fuzzy and fun—you just have to try it!</i>	
<b>Sparkling Water</b>	\$5.00
<i>San Pellegrino Brand, 750 ml bottle.</i>	
<b>Bottled Water</b>	\$2.00
<b>Fruit Juice</b>	\$2.50



## ☞ RELAXING DRINKS ☞

<b>Beer Floats</b>	\$5.00
<i>Vanilla : Served in a glass of brown ale with vanilla ice cream   Chocolate : Served in a glass of stout with chocolate ice cream.</i>	
<b>Hot Sake (House, Ozeki)</b>	Small (\$4.00) Large (\$7.50)
<b>Hot Sake (Flavored)</b>	\$8.00
<i>Flavors: apple, passion fruit, and vanilla (large serving)</i>	
<b>Hot Sake (Aloha)</b>	\$8.00
<i>A blend of hot sake and sweet plum wine (large serving)</i>	
<b>Cold Sake (House, Hakushika)</b>	Glass (\$5.00) Carafe (\$10.00)
<b>Cold Sake (Flavored)</b>	Glass (\$7.00) Carafe (\$12.00) Bottle (\$30.00)
<i>Flavors: fuji apple, lychee, and raspberry</i>	
<b>Plum Wine (Koyuki)</b>	\$5.50
<b>Nippon Punch (Sake Sangria)</b>	\$7.00
<b>Sake Floats (by shot)</b>	\$2.50
<i>(order 2 sake floats and pay only \$4.00)</i>	
<i>Lychee mist: Lychee sake with lychee sherbet   Coconut Dream : Coconut lemongrass nigori with coconut ice cream   Tokyo Bay : Cold sake with green tea ice cream</i>	

<b>☞ Unfiltered (Nigori) Sake ☞</b>	
<b>Shirakawago (from Gifu)</b>	\$18.00
<i>Mellow in flavor, rice-forward with subtle fruit notes, medium-bodied (300ml).</i>	
<b>Alladin Nigori (from Aizu)</b>	\$16.00
<i>Mild sweetness and fresh aroma of banana &amp; pear (300ml).</i>	
<b>Strawberry Nigori (from Aizu)</b>	\$15.00
<i>Sweet, tangy and full of rich strawberry flavor (300 ml).</i>	
<b>Ozeki Nigori</b>	\$13.00
<i>Velvety smooth and soft, and has tropical flavor (375ml).</i>	
<b>Coconut Lemongrass Nigori</b>	Glass (\$8.00) Carafe (\$15.00) 750ml Bottle (\$36.00)
<i>Citrusy lemongrass + creamy coconut = exotic &amp; rich flavor</i>	



Sorry kids, these drinks are restricted to customers 21 years or older (we check ID).



## ☞ HAPPY HOUR MENU ☞

### Early Happy Hour (from 4:30 pm to 6:00 pm)

<b>California Roll</b>	\$4.00	<b>French Fries</b>	\$3.50
Crabstick, avocado, and cucumber.		Potato fries served with house-made wasabi ranch dip.	
<b>Crab Lagoon Roll</b>	\$4.00	<b>Gyoza</b>	\$4.00
🍣 Tempura crabstick, avocado, and cream cheese.		Beef and pork dumplings	
<b>Spicy Tuna Roll</b>	\$4.00	<b>Shumai</b>	\$4.00
🌶️ Spicy tuna and cucumber.		Shrimp dumplings	
<b>Tampa Roll</b>	\$4.00	<b>Spring Roll</b>	\$4.00
🍣 Tempura white fish and mayo.		Shredded vegetables in crispy wrapper	

### Late Night Happy Hour (from 10:00 pm to 11:00 pm)

<b>California Roll</b>	\$4.00	<b>Edamame</b>	\$4.50
Crabstick, avocado, and cucumber.		Lightly salted Japanese soy beans in the pod.	
<b>Crab Lagoon Roll</b>	\$4.00	<b>French Fries</b>	\$3.50
🍣 Tempura crabstick, avocado, and cream cheese.		Potato fries served with house-made wasabi ranch dip.	
<b>Salmon Roll</b>	\$4.00	<b>Fried Shumai</b>	\$4.50
Fresh salmon and cucumber.		Shrimp dumplings.	
<b>Tampa Roll</b>	\$4.00	<b>Spring Roll</b>	\$5.50
🍣 Tempura white fish and mayo.		Shredded vegetables in crispy wrapper.	
<b>Dynamite Roll</b>	\$5.00	<b>Crispy Rice</b>	\$4.00
🌶️ Spicy tuna, fresh salmon, and crispy chips.		<b>Dragon Rice</b>	\$4.00
<b>JB Roll</b>	\$5.00	<b>Miso Soup</b>	\$2.95
Fresh tuna, fresh salmon, and avocado.		Soy bean miso broth—a Japanese traditional soup.	
<b>Siesta Roll</b>	\$5.00	<b>House Salad</b>	\$3.95
🌶️🍣 Spicy tempura shrimp, avocado, and cilantro.		Green salad served with house-made ginger dressing.	
<b>Spicy Tuna Roll</b>	\$5.00	<b>Seaweed Salad</b>	\$4.50
🌶️ Spicy tuna and cucumber.		Japanese-style marinated wakame seaweed salad.	
<b>Avocado Roll</b>	\$5.00	<b>Sashimi Sampler</b>	\$11.00
Fresh avocado.		A sampling of tuna, salmon, and white tuna (escolar) sashimi.	
<b>Cucumber Roll</b>	\$4.50		
Fresh cucumber.			
<b>Forest Roll</b>	\$5.50		
Asparagus, avocado, and cucumber.			

### 🌶️ Spicy 🍣 Cooked

Add spice or fish roe to any roll for \$0.50, brown rice or soy wrap for \$1.00. Unfortunately, **SUBSTITUTIONS ARE NOT ALLOWED** for our Happy Hour rolls; and menu is exclusive for dine-in customers only and **NOT AVAILABLE FOR TAKE OUT.**

### Drinks (Happy Hour Pricing)

Available from 4:30 pm to 6:00 pm  
☞ from 10:00 pm to 11:00 pm

#### BEER

Sapporo (draft)	\$3.00
Yuengling (draft)	\$3.00
Michelob Ultra (bottle)	\$3.00
Bud Light (bottle)	\$3.00
San Mig Light (bottle)	\$3.00
Select draft beers	\$1.00 OFF

#### SAKE

Hot Sake, House (large)	\$5.00
Hot Sake, Flavored (large)	\$6.00
Cold Sake, House (glass)	\$4.00
Cold Sake, Nigori (glass)	\$4.50
Cold Sake, Flavored (glass)	\$6.00

Hot sake flavors: Fuji apple, passion fruit, and vanilla.

Cold sake flavors: Fuji apple, lychee, and raspberry.

#### WINE

White Wine, (glass)	\$6.00
Red Wine, (glass)	\$6.00
Plum Wine, (glass)	\$4.00

White wine selection: Sauvignon Blanc, Chardonnay, Pinot Grigio, Riesling.

Red wine selection: Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend.

#### SPECIALTY DRINKS

Sake Sangria (glass)	\$6.00
Sake Floats (by shot)	\$2.00
Beer Floats	\$4.00

#### ☞ REMINDERS ☞

#### WE WILL ASK FOR ID IF YOU LOOK YOUNGER THAN 40.

Because we care about you, we would like to gently remind you to always drink responsibly.