

SUSHI KONSHOKU

HAPPY HOUR WED-SUN 4-7PM

2pc Nigiri \$9 / 4pc Sashimi \$15

Tuna Eel
Hamachi Shrimp
Salmon Scallop

Makimono \$8

Spicy Tuna Avocado
Yellowtail, Sesame, Jalapeno
Spicy Salmon, Shiso, Cucumber
Kani California Roll
Eel and Cucumber Roll
Crunchy Shrimp Tempura (\$10)
Veggie Maki (\$6)

Nama-Kaya \$6

Japanese "Nacho"
crispy gyoza chip, marinated tuna, chili mayo, micro cilantro
Wagyu Slider
house made milk bun, truffle, parm
Pork Belly Bao
yuzu chili hoisin, mint
Egg Salad Sando
Japanese curry, pickled fresno
Chicken Karaage
Tokyo hot sauce, lemon
Vietnamese Brussels Sprouts
nouc chom, pickled chilis, mint
Spicy Sesame Cucumber
chili, garlic, sesame oil
Kani Croquette
aji amarillo aioli, green onion, togarashi
Smoked Salmon Onigiri
smoked salmon

SUNDAY-RAMEN DAY 4-9PM Build your own Ramen Noodle \$8

yuzu miso chicken +\$3
spicy sesame pork +\$3
shrimp +\$5
japanese uni +\$20

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HAPPY HOUR WED-SUN 4-7PM

FLIGHTS

Japanese Whisky

Iwai Blue - Iwai 45 - Iwai Tradition | \$25

Sake

Hou Hou Shu Rose - Joto Junmai - Sayuri Nigori | \$18

COCKTAILS \$10

Rum Matcha Colada

Cotton & Reed Rum, Coconut, Matcha Tea, Pineapple, Smoked Salt

Namarita

Spiced Tequila Blend, Passionfruit Liquor, Lime Juice, Chipotle Rim

Sailor Moon

Tozai Plum Blossom Sake, Pomegranate, Prosecco

Hibiscus Margarita

Tequila, Lime Juice, Triple Sec, Hibiscus Syrup

Peruvian Sidecar

Caravedo Pisco, Cointreau, Lemon Juice

WINE \$7

Charles de Fere Champagne

Punzi Pino Grigio

Vina Otano Rose

Cedar Heritage Malbec

Hou Hou Shu Sparkling Rose Sake

BEER \$5

Atlas Bullpen Pilsner

DC Brau Corruption IPA

Dogfish Head "60 Minute" IPA

Modelo Especial

Roadsmary's Pumpkin Ale

10% off your bill if you help us with a 5 star review on yelp! Just show your bartender or server on your phone!

Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 5% fair-wage charge has been added to every check to ensure that our staff members are paid in accordance with the Initiative 82 requirements. This charge offsets the increased costs borne by the restaurant and is not part of the tip pool.

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