



SUSHI & OYSTER BAR

Friday – Sunday
3PM – 5PM

Cocktail Bar Menu

Pork Belly Sliders

Braised Kurobuta Pork Belly, Green Onion, Jalapeno, Cilantro, Crushed Cashews, Pickled Radish, Steamed Bun..... \$11

Poke Nachos

Raw Ahi Tuna, Cucumber, Avocado, Wakame, Sesame Oil, with Wasabi Cream, Jalapenos and served with Shrimp Chips..... \$12

Edamame

Garlic Soy..... \$5

Okonomi Fries

Waffle Fries, Grana Padano, Shredded Nori, Bonito Flakes, Green Onions, Kewpie Mayo and Okonomiyaki Sauce..... \$8

Tempura Spicy Tuna Roll

Spicy Tuna, Cucumber, Avocado, Deep Fried..... \$8

Robata Street Corn

Grilled Sweet Corn, Kewpie Mayo, Togarashi, Sautéed Shrimp, Edamame, Grana Padano, Shredded Nori, Bonito Flakes, with Okonomiyaki Sauce..... \$9

California Roll

Avocado, Crab, Cucumber..... \$7

Shrimp & Vegetable Tempura

Citrus Soy Dipping Sauce..... \$10



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Happy Hour Drink Specials

\$4 Beers

Asahi / Kirin Ichiban / Sapporo / Tsingtao / Singha Lager

\$5 Signature Cocktails

Calpico Chu-Hi

[Kurokirishima Shochu, Calpico]

Blackberry Mango Mojito

[Bacardi, Mango Rum, Blackberries, Mint]

Garden Moscow Mule

[Russian Standard Vodka, Blueberries, Cucumber, Mint, Ginger Beer, Lime Juice]

Chimera Martini

[Plum Sake, Stoli Blueberry Vodka]

Black Lychee Martini

[Tito's Vodka, Chambord, Lychee puree]

Limoncello Martini

[Pallini Limoncello, Grey Goose Le Citron]

Ginger Grapefruit Chu-Hi

[Kurokirishima Shochu, Ginger Beer, Grapefruit Juice, Sliced Orange]

Spicy Mango Margarita

[Patron Silver, Cointreau, Mango Puree, Jalapeno]

Blue Velvet

[Tito's Vodka, St. Germain, Blueberries, Mint]

Cucumber Cilantro

[Hendricks Gin, Cucumbers, Cilantro, Lime Juice]

Lynchburg Lemonade

[Jack Daniels, Cointreau]

\$7 Glass Local Temecula Wine

Wilson Creek Almond Sparkling Wine

[A hint of pure almond... pairs perfectly with sashimi or fresh oysters]

Mount Palomar Sangiovese Rose

[Smooth with a hint of sweetness...pair this with a tuna roll or a light salad with soft cheeses]

South Coast Chardonnay Sans Chene

[Green apple, citrus...well paired with shrimp and vegetable tempura or a California roll]