



SUSHI & OYSTER BAR

Friday–Sunday

3PM–5PM

Happy Hour Menu

Edamame	5
Sea Salt	
UMI Avocado Salad	6
Bonito, Onion, Kizami Wasabi	
Crispy Pork Dumpling	8
4 each with Chili Ponzu	
Wakasagi Fries	10
Smelt Fish, Ginger Aioli	
Spicy Shrimp Tempura Roll	8
Cucumber, Avocado, and Spicy Aioli	
Salmon and Avocado Roll with Crunch	8
Tempura Crunch, Spicy Aioli, and Eel Sauce	
Poke Nachos	12
Raw Ahi Tuna, Cucumber, Avocado, Wakame, Sesame Oil with Wasabi Cream. Garnished with Jalapeno and Shrimp Chips	



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Happy Hour Drink Specials

Beers

4

Asahi / Kirin Ichiban / Sapporo / Tsingtao / Singha Lager

Signature Cocktails

5

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]

Glass Local Temecula Wine

7

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]