



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	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Please advise of any food allergies.



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Happy Hour Drink Specials

Beers

4

Asahi / Kirin Ichiban / Sapporo / Tsingtao

Signature Cocktails

5

Blackberry Mango Mojito

[Bacardi, Mango Rum, Blackberries, Mint]

Garden Moscow Mule

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

Chimera Martini

[Plum Wine, Stolichnaya Blueberry Vodka]

Black Lychee Martini

[Tito's Vodka, Chambord, Lychee puree]

Limoncello Martini

[Pallini Limoncello, Grey Goose Le Citron]

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]

Glass Local Temecula Wine

7

Wilson Creek Almond Sparkling Wine

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

South Coast Chardonnay Sans Chene

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