

# Happy Hour

## SHOCHU & AWAMORI

Priced by the 2oz pour or bottle. Traditional Japanese distilled spirits.

<b>MIZU SAKURA CASK</b> .....	13 / 103
<i>shochu base: barley; wild mountain cherry finish</i>	
<b>IICHIKO</b> .....	7 / 58
<i>shochu base: barley</i>	
<b>AKA KIRISHIMA</b> .....	7 / 58
<i>shochu base: sweet potato</i>	
<b>HAKUTAKE SHIRO</b> .....	7 / 58
<i>shochu base: rice</i>	
<b>JOGO</b> .....	7 / 58
<i>shochu base: brown sugar</i>	
<b>KUMEJIMA KUMESEN</b> .....	7 / 58
<i>awamori</i>	

## CRAFT SHOCHU COCKTAILS ALL ONLY \$14

### CUCUMBER-SHOCHU MULE

*Cucumber-infused Iichiko shochu, lime, ginger beer, shiso furikake, mint*

### SHOCHU OLD FASHIONED

*Iichiko Saiten, Angostura bitters, sugar*

### YUZU-MISO TOM COLLINS

*Iichiko Saiten, Japanese gin, lemon, house-made yuzu-miso blend, soda*

### PACIFIC DAIQUIRI

*Iichiko Silhouette, overproof rum, pineapple juice, lime cordial, chocolate bitters*

## CHU-HAIS \$9

LIME

GRAPEFRUIT

SEASONAL

## SAKE

<b>HOT SAKE</b> .....	13.5
<i>10 oz carafe</i>	
<b>JUNMAI SPECIAL</b> .....	12.5
<i>11 oz carafe</i>	
<b>UMESHU SPECIAL</b> .....	7
<i>3 oz glass</i>	
<b>NIGORI SPECIAL</b> .....	15
<i>11 oz carafe</i>	

## SPARKLING SAKE

<b>SMOOTHSAIL BERRY</b> .....	11
<i>Refreshing, Gluten-Free; 295ml can</i>	
<b>TAKARA MIO</b> .....	16.5
<i>Sweet and Delicately Fruity; 300ml bottle</i>	

## HIGHBALLS

<b>CLASSIC</b> .....	\$11.5
<b>UME PLUM</b> .....	\$12
<b>YUZU</b> .....	\$12

## BEER

<b>DRAFT</b>	
<b>SAPPORO</b> .....	6
<i>16oz mug</i>	
<b>SUNTORY PREMIUM MALT'S</b> .....	10
<i>12oz glass</i>	
<b>BOTTLES</b>	
<b>BAEREN SCHWARZ</b> .....	10
<i>Smooth texture and crisp finish dark beer</i>	

Oldies