HAPPY HOUR

From 5pm to 7pm

SNACKS

each - 7

Prawn gyoza (5)

Mini temaki trio gr salmon, avocado, cucumber Spicy tuna taco (2)

Vegetable gyoza (5) v

Vegetable hosomaki combo v GF avocado and cumber Tori karaage

Chicken gyoza (5)

Robata kushiyaki combo 3 skewers - 2 chicken yakitori, 1 vegetable Sesame chicken wings (3)

COCKTAILS

two for one (same drink) - 12

Yamatora

light barley shochu with cherry heering and aperol, topped with ginger beer to enhance the spices

Umi

barley shochu balanced with yuzu sake, honey syrup, green tea, lemon juice, a touch of blue curacao

Gold Rush

nikka 'days' japanese blended whisky, with lemon juice and honey syrup for balance

Bonsai Margarita

chrysanthemum infused tequila for a delicate floral note, midori, lime juice, cantaloupe syrup

MOCKTAILS

each - 4

Lychee Rose

crushed raspberries with rose water and lemon juice, lychee juice for an exotic twist, topped with ginger ale

Yuzu Cucumber

refreshing cucumber and yuzu juice, mixed with coconut water and a touch of honey for natural sweetness

DRAUGHT BEER

Asahi 5% - 5 Sapporo 4.9% - 5 Kirin Ichiban 5% 330ml - 5 Asahi 0.0% 330ml - 3

WINE BY THE GLASS

Chardonnay - 5 Sauvignon Blanc - 5 San Marzano Tramari Rose - 5 Merlot - 5 Rioja - 5

HOUSE SAKE

Kikumasamune Pressed Sake Junmai Kojo 15% warm 300ml - 8 cold 200ml - 6