

CHEF'S SPECIALS OF THE DAY

BLUEFIN TUNA SASHIMI	\$22.00
SIX PIECES OF BLUEFIN TUNA SASHIMI 赤身刺身	
DEVIL CHICKEN	\$20.00
PAN FRIED CHICKEN WITH SESAME CREAM SAUCE WITH MASHED POTATO スペシャル悪魔	
PORK GINGER SUSHI ROLL	\$14.00
PAN FRIED TERIYAKI PORK BELLY AND GINGER SUSHI ROLL ポークジンジャー寿司ロール	
VEGETABLE NIGIRI	\$15.00
GRILLED CORN, AVOCADO TEMPURA, BABY BEETROOT, SPINACH AND EGGPLANT NIGIRI 野菜握り	
EBI GYOZA	\$12.00
STEAMED PRAWN DUMPLINGS WITH GOLD FLAKE, OIL FREE JAPANESE SHISO LEAF DIPPING SAUCE AND MUSTARD 海老餃子	
SCORPION WING KARA-AGE	\$8.00
ONE DEEP FRIED SCORPION WING スコーピオンウィングのから揚げ	

HAPPY HOUR 5PM-7PM

KUJYUKURI OCEAN BEER	\$8.00
IPA(5%), PALE ALE(5%), PILSNER(5%), RICE BEER (4.5%)	

SPECIAL DRINKS

TICKLE ME PINK LYCHEE COCKTAIL	\$10.00
RASPBERRY & STRAWBERRY TEA, SAKE, LYCHEE LIQUEUR, TONIC WATER	
KURO KIRISHIMA KUMARA SHOCHU (25% ALC)	\$10.00
KURO KIRISHIMA KUMARA SHOCHU (25% ALC) BOTTLE (720ML)	\$70.00
SPARKLING JELLY SAKE (MIXED BERRY) (15% ALC)	\$ 8.00