

SAKE SOCIAL

5 – 6:30 DAILY

MAKIMONO

spicy crunchy salmon

avocado, jalapeño, cucumber ‡ 6

negihama

yellowtail, green onion, tamari ‡ 6

NIGIRI

avocado (2 pieces)

yuzu kosho, tamari 3

gyutan (1 piece)

beef tongue 3

foie gunkan (1 piece)

candied quinoa, fish caramel 5.5

TASTINGS

hama chili

yellowtail, ponzu, thai chili, orange supreme ‡ 6

machi cure

smoked yellowtail, marcona almond, yuca crisp ‡ 6

walu walu

oak-grilled escolar, candied citrus, ponzu, myoga 8

wagyu beef

coconut schmaltz, peanut, cilantro 6

sakana kimchi

tempura escolar, kimchi tartar 6

king trumpet

marinated mushrooms, shiso oil, nanbanzu 4

tako yaki

octopus, duck fat potatoes, harissa, golden raisins 6

OKASHI

frozen candy bar

salted caramel, peanut pretzel crunch, dark chocolate 6

DRINKS

takara "sho chiku bai" nigori sake 3

gekkeikan hot sake 3

kirin ichiban 3

kirin light 3

m.a.n. famiy wines chenin blanc 7

ca' del sarto barbera d'alba 7

‡ items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **Please inform us of any allergies or dietary restrictions.**