

## seltzers

|                                         |      |
|-----------------------------------------|------|
| ashland                                 | 5    |
| <i>tropical cherry</i>                  |      |
| endless summer                          | 5    |
| <i>passion + orange + guava 'POG'</i>   |      |
| white claw                              | 4.75 |
| <i>black cherry   mango   raspberry</i> |      |

## saké

|       |                              |    |
|-------|------------------------------|----|
| joto  | <i>graffiti cup, honjozo</i> | 11 |
| chika | <i>saké cup, junmai</i>      | 10 |

## bottle beer

|                |                          |      |
|----------------|--------------------------|------|
| master gao     | <i>jasmine tea lager</i> | 9    |
| yo-ho 'sorry'  | <i>umami ipa</i>         | 9    |
| san miguel     | <i>pale pilsen</i>       | 6    |
| modelo         | <i>mexican lager</i>     | 4.75 |
| heineken       | <i>pale ale</i>          | 4.75 |
| bud light      | <i>light lager</i>       | 4.25 |
| coors light    | <i>light lager</i>       | 4.25 |
| michelob ultra | <i>light lager</i>       | 4.25 |

## draft beer

|                                  |                      |      |
|----------------------------------|----------------------|------|
| sycuan brew                      | <i>ipa</i>           | 5.25 |
| sycuan brew                      | <i>blonde</i>        | 5.25 |
| mother earth cali creamin'       |                      | 7    |
| <i>orange vanilla creame ale</i> |                      |      |
| stone buenaveza                  |                      | 6    |
| <i>salt + lime lager</i>         |                      |      |
| alesmith .394                    |                      | 6.75 |
| <i>san diego-style pale ale</i>  |                      |      |
| modelo                           | <i>mexican lager</i> | 5.25 |
| bud light                        | <i>light lager</i>   | 4.75 |
| coors light                      | <i>light lager</i>   | 4.75 |

## wine

|       |                      |                                   |
|-------|----------------------|-----------------------------------|
| white | chateau ste michelle | 6.25 22                           |
|       | <i>riesling</i>      |                                   |
|       | st. supéry           | <i>sauvignon blanc</i> 8.25 28    |
| red   | mondavi              | <i>chardonnay</i> 7.25 25         |
|       | parducci             | <i>pinot noir</i> 9.25 35         |
|       | rodney strong        | <i>merlot</i> 7.25 28             |
|       | mondavi              | <i>cabernet sauvignon</i> 7.25 25 |

# specialty cocktails

mai rum cocktail 16

*bacardi 8 year, superior rums,  
cointreau, orgeat, lime juice*

thrilla in manila 12

*infanta lambanog, velvet falernum,  
aperol, pineapple juice, lemon juice*

asian pear martini 12

*grey goose la poire vodka, moscato,  
lychee, lemon juice, simple syrup*

cocoa-matcha  
tea service 13

*tia maria matcha, 360 chocolate vodka*

karma's a *Bitch* 12

*avión blanco tequila, hibiscus tea,  
agave nectar, pineapple juice*

coconut washed  
old fashioned 15

*maker's mark 46 'washed in coconut,'  
bittermens 'elemakule tiki bitters,'  
demerara syrup*

toki highball 11

*toki japanese whiskey,  
topo-chico mineral water*

thai mule 11

*pb peanut butter rum,  
scrappy's firewater tincture,  
cutwater ginger beer*



# bite mi

edamame 6

fresh oysters  
*each* 3  
*half-dozen* 16

chawanmushi 8

*japanese style egg custard, lobster,  
shiitake mushrooms, masago*

double fried beef 14

*mongolian-style beef,  
crispy sushi rice, green onion*

hamachi 14

*thinly sliced raw yellowtail,  
thai chili sauce, yuzu emulsion*

chicken karaage 9

*japanese style fried chicken bites,  
togarashi aioli*

lobster tempura 25

*maine lobster tail battered, fried,  
finished with togarashi aioli, furikake*

sea scallop 23

*miso glazed sea scallop in  
smoky tomato water, crispy garlic*

sisig tacos 8

*filipino pork served in a wonton shell  
with house made salsa*

uni shooters 14

*local uni(sea urchin) served in a  
shot glass with ponzu sauce,  
quail egg, masago*

chef dessert sampler 10

Menu prices do not include sales tax or gratuity.

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk,  
may increase your risk of foodborne illness.