

## SAKE SOCIAL

daily, 5:00-6:30pm



## MAKIMONO

### **veggie maki**

chef's daily selection 6

### **spicy crunchy salmon**

cucumber, avocado, chili ‡ 6

### **spicy crunchy tuna**

jalapeno, avocado, chili ‡ 8

### **negihama**

yellowtail, negi, tamari ‡ 6

## TASTINGS

### **machi cure**

smoked yellowtail, yucca crisp, marcona almond ‡ 6

### **walu walu**

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

### **avocado nigiri (2 pc)**

yuzu kosho, tamari 3

### **beurre kinoko**

grilled mushrooms, mushroom zu, cured egg yolk, macadamia 7

### **sakana no nanbanzuke**

escolar tempura, nanbanzu, leek vinaigrette 7

### **natsu beef**

squash, fennel, shortrib 8

### **yucca frites**

yuzu kosho, labneh, herb trinity 6

### **walu brandade**

gochujang, tomato, shiso 7

## DESSERT

### **okashi**

seasonal dessert 6

## DRINKS

### **kara kyuri** 8

cold saké, yuzu, cucumber, thai chili

### **takara nigori** unfiltered saké 3

### **koshu** hot saké 3

### **sapporo** 16oz draft 4

### **white wine: m.a.n. family wines**

chenin blanc 2016 paarl 7/27

### **red wine: bodegas ateca**

"honoro vera" garnacha 2015 calatayud 7/27