

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

asparagus

green asparagus, olive caramel, cured egg yolk 5

sakana no nanbanzuke

escolar tempura, nanbanzu, leek vinaigrette 7

buta

pork belly, kimchi, trinity 6

gyutoro sunakku

short rib, cauliflower, snap pea 7

yucca frites

yuzu kosho, labneh, herb trinity 6

DESSERT

okashi

seasonal dessert 7

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 2016 calatayud 7 / 27