

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

yokai

salmon, asian pear, kale, blueberry‡ 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