

Social Hour

Daily from 5:00_{pm} to 6:30_{pm}

From the Bar

Oyster Bay (2018) 5

Sauvignon Blanc / Marlborough, New Zealand

Matteo Braidot (2017) 5

Friuli Pinot Grigio Ramato / Friuli-Venezia Giulia, Italy

Dibon 5

Cava Brut Catalonia, Spain

William Hill (2017) 5

Cabernet / North Coast, California

Portlandia (2017) 5

Pinot Noir, Willamette Valley, Oregon

House Warm Sake 6

large (9 oz) carafe

Kirin 3

light malt lager

Sapporo 4

American style lager from Japan's oldest brewery

Kabooki Old Fashioned 8

Four Roses Bourbon, Lucano, Ginger Gomme Syrup, Angostura Bitters, Bittercube Cherry Vanilla Bark Bitters, Kumquat Vinegar

Zen'i 8

Lillet Rosé, Yuzu Liqueur, Jasmine Tea Simple, Rosé, Scrappy's Lavender Bitters

Dragonfruit Traditional Daiquiri 8

Dragonfruit Simple, Lime, Don Q. Cristal Rum

Rising Sun 8

Equal Parts Lillet Blanc and Black Dot Junmai, Scrappy's Orange Bitters

Well Drinks 6

2oz single pours, with only one mixer

Wodka Vodka

Beefeater Gin

Don Q. Crystal Rum

Don Q. Añejo Rum

Monkey Shoulder Scotch

Four Roses Yellow Label Bourbon

Arette Blanco Tequila

From the Sushi Bar

Hamachi Temaki 4

Japanese yellowtail, yuzu kosho, pickled serrano

Umi Masu Temaki 4

kimchi scallions

Spicy Akami Temaki 4

spicy tuna, european cucumber

Kilawin Ceviche 7

coconut ceviche with chef selection of fish, yuzu, shallots, cilantro oil

Hamachi Carpaccio 7

Japanese yellowtail, yuzu tobiko, serrano peppers, ponzu

Umi Masu Tasting 7

serrano pepper emulsión, smoked trout caviar, cucumber, garlic chips, myoga, ohba

Chef's Nigiri 6

two pieces of nigiri chosen by the chef

From the Hot Kitchen

Tako Sunomono 4

European cucumber, wakame, sushi-zu, sesame seeds

Seaweed Salad 4

cucumber, togarashi

Tako Karaage 6

crispy octopus, shishito emulsion, togarashi

Okonomiyaki 6

savory vegetable pancake, bubu arare, sweet soy glaze, Japanese aoli, bonito flakes, scallions

Chicken Wangs 5

served with scallions, sesame seeds and choice of momiji hot sauce *or* sweet Thai chili kimchee

KABOOKI *Sushi*
contemporary Japanese cuisine
sand lake

Items are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food born illness.