

SMALL PLATE

IKA FRITTO - \$8

Fried Calamari Tentacles,
Mushroom-Infused Sea Salt, White Pepper

CHICKEN KARAAGE - \$9

Soy Marinate Chicken Thigh, Garlic, Smoked Red Pepper Aioli

SPICY PEANUT - \$3

Peanut, peppercorn, Spicy Oil, Chili

BANG BANG EBI - \$9

Seaweed Chips, Shrimp, Shredded Imitation Crab, Green Onion,
Smoke Pepper Aioli, Masago Fish Roe, Shishito pepper

TERIYAKI WING - \$8

Teriyaki Glazed, Garlic, Kizami Seaweed, Shredded Dried Pepper

CRUNCH SEAWEED WRAP - \$8

Mozzarella, Tenderized Chashu (Pork Belly),
White Onion, Spicy Oil, Ponzu, Green Onion, Cilantro

FRIES - \$7

Honey Mustard Or Tantan (Spicy Oil, Tantan Grounded Pork,
Smoked Red Pepper Aioli, Kizami Nori)

ROBATA

\$2 OFF ON ROBATA GRILL SKEWERS

(Prime Beef Short Rib & Prawn Excluded)

HAPPY HOUR MENU

MON - FRI
4pm-6pm



COCKTAILS

MIKAMI OLD FASHIONED - \$9

Japanese Whiskey, mandarin orange syrup, black peppercorn, cardamom, angostura bitter, orange zest, cherry, rocks

MIDORI BY MOONLIGHT - \$7

Vodka, melon, muddled cucumber, fresh lime juice, chili salt, rocks

YOKO SPRITZ - \$8

Ramazzotti Rosato, Choya Umesbu plum wine, sparkling wine

WHISKY HIGHBALL - \$7

Japanese whisky, soda, Ginger beer, Rock

GIN BLOSSOM - \$8

Japanese Gin, cointreau, lillet Blanc, guava, fresh lemon juice

S A K E BY THE GLASS & CARAFE 4OZ / 8OZ

SHO CHIHU BAI - \$4 / \$8

Macadamia nut, Chai spice, vanilla, sliced bread.

GEKKEIKAN, JUNMA - \$6 / \$12

Herbaceous, grapefruit, light earthiness

DRAFT BEER

ASAHI - \$5

SAPPORO - \$5

MAPEWOOD IPA - \$6

OLD IRVING IPA - \$6

BOTTLE BEER

KIRIN LIGHT - \$5

KIRIN ICHIBAN - \$5

GUINNESS - \$6