



# HAPPY HOUR

4 to 7 PM

## BEER

DOMESTIC 2 IMPORTED 3

## SAKE

HOUSE lg 5/sm 3

## FLAVORED 4

Lychee, Raspberry,  
Fuji Apple or Peach

## WINE

HOUSE WHITE OR RED 3

Hand selected from  
U.S. and European wineries

## COCKTAILS • 30% OFF

**LONG ISLAND SAKE** Premium sake, iced tea and cola served in a tall glass with lemon or lime garnish. 8

**LYCHEETINI** Premium sake garnished with lychee fruit. 7

**SAKE MOJITO** Premium sake, lime, mint and carbonated soda. 7

**KYOTO BREEZE** Nigori sake, cranberry juice and grapefruit juice served in a tall glass. 8

**SAKE SCREWDRIVER** Gekkeikan sake and orange juice served in a tall glass over ice with an orange garnish. 7

**SAKERITA** Gekkeikan sake, margarita wine and lime juice served in a margarita glass. 7

**PLUM SPRITZER** Plum wine and club soda served in a tall glass over ice with a lemon or lime wedge garnish. 7

**ICHIBAN MIMOSA** Sparkling sake, and orange juice served in a chilled champagne flute. 7

**SILKY COLADA** Nigori sake and piña colada served in a tall glass over ice. 7



STUFFED JALAPEÑOS



EDAMAME



THE LAUREN

## STARTERS

### FROM THE KITCHEN

**STUFFED JALAPEÑO** Fresh jalapeño stuffed with peanut butter, cream cheese and snow crab. 4.5

**CRAB PUFF** Deep fried lump crab meat mixed with cream cheese and green onions. 3.5

**GYOZA** Steamed or pan fried chicken dumplings. 3.5

**EDAMAME** Fresh, tender soybeans steamed and tossed with kosher salt. 3.

**CRISPY CALAMARI** Lightly fried squid served with house-made sweet chili sauce. 4

**SHRIMP TEMPURA** Tempura fried jumbo shrimp served with tempura sauce. 3 pieces 4

ADD SRIRACHA - 50¢

ADD TERIYAKI SAUCE, TEMPURA SAUCE OR SWEET CHILI SAUCE - \$1 EACH

### FROM THE SUSHI BAR

**MALA SALMON** Seared salmon, tosaka seaweed and shichimi spice, drizzled with house Sichuan mala sauce. 9

**HAMACHI CARPACCIO** Yellowtail thin cut, jalapeño, spicy ponzu sauce and cilantro, drizzled with shichimi spice. 8

**THE LAUREN** Avocado, sprouts and imitation crab meat wrapped with pepper tuna and topped with garlic olive sauce. 4 pieces. 9 *Substitute with crab meat - add 2 per piece*

**PEPPER TUNA** Seared black pepper tuna, Parmesan cheese and sprouts, marinated in ponzu sauce. 4 pieces. 8

ADD PONZU SAUCE, SPICY MAYO, WASABI MAYO, SPICY OIL, EEL SAUCE OR YUZU SAUCE - \$1

## NIGIRI SUSHI

\$1

**CRAB STICK (KANIKAMA)** 蟹

**EGG OMELET (TAMAGO)** 玉子

**SMELT FISH EGG (MASAGO)** まさご

**AVOCADO (ABOKADO)** アボカド

**MUSHROOM (SHITAKE)** キノコ

**TOFU SKIN (YUBA)** 豆腐皮

**SQUID (IKA)** いか

\$1.50

**SALMON (SAKE)** 鮭

**ALBACORE (SHIRO MAGURO)** 鰯長

**STRIPED BASS (SUZUKI)** 鱸

**SURF CLAM (HOKKIGAI)** 北寄貝

**SHRIMP (EBI)** 海老

**SUPER WHITE TUNA (ESCOLAR)**

**MACKEREL (SABA)** 鯖

\$1.90

**TUNA (MAGURO)** 鮪

**PEPPER TUNA (KOSHO MAGURO)** コシヨウ鮪

**YELLOW TAIL (HAMACHI)** 鰯

**OCTOPUS (TAKO)** たこ

**GREEN FISH EGG (WASABI TOBIKO)** 飛子

**WHOLE OR CHOPPED SCALLOP (HOTATEGAI)** 海扇

CHEF'S CHOICE VEGETARIAN GLUTEN FREE SPICY

FOOD ALLERGY NOTICE - Management advises that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and crustacean shellfish. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements. 18% gratuity added for parties of 6 or more. Any substitutions are subject to an extra charge.

# HAPPY HOUR

4 to 7 PM

## regular rolls • \$5

-  **ROCK'N ROLL** Shrimp tempura, imitation crabmeat, avocado + cucumber, topped with masago, spicy mayo and eel sauce, with rice outside
- HAWAIIAN** Coconut shrimp, avocado + shredded coconut, drizzled with Japanese mayo
- SHRIMP CRUNCHY** Shrimp tempura + avocado inside, topped with crunchy flakes
- CRISPY OYSTER** Crispy oyster + eel sauce
- SALMON SKIN** Salmon skin toasted + sprouts + masago + cucumber
-  **TIGER EYE** Smoked salmon + cream cheese + jalapeño + soy paper
-  **PHILLY** Smoked salmon + cream cheese + avocado
-   **SPICY TUNA** Spicy tuna + cucumber
-   **SPICY YELLOW TAIL** Spicy yellow tail + cucumber
-   **SPICY SALMON** Spicy salmon + cucumber
- SNOW CRAB ROLL** Snow crab + avocado

## Chef's special rolls • \$6

-  **SAN ANTONIO** Mixed crab meat topped with avocado drizzled with eel and spicy mayo sauce
-  **PHOENIX** Escolar tempura + avocado inside and topped tempura style with spicy mayo and red sauce
-  **SHAGGY DOC** Shrimp tempura inside, topped with crab stick and drizzled with eel sauce and spicy mayo
- PINK LADY** Snow crab + shrimp tempura + avocado inside, topped with crab stick, crunchy flakes and eel sauce
- MADISON** Cream cheese + smoked salmon + avocado inside, topped tempura style with eel sauce

## Chef's special rolls • \$7

-  **HOUSTON** Shrimp tempura + avocado + crab meat, topped with crab stick, bacon, spicy mayo, eel sauce and sriracha with yuzu sauce
-  **AMY** Spicy tuna + snow crab inside, topped with smoked salmon, crunchy flakes and eel sauce
- NEW YORK** Shrimp tempura + avocado inside, topped with avocado and grilled NY beef

## Chef's special rolls • \$8

-  **LET'S DO THIS** Spicy tuna + jalapeño + cucumber + crunchy flakes inside, topped with salmon, avocado and tobikos and drizzled with spicy mayo.
- ZOUK** Super white tuna + Japanese carrots + avocado + cucumber inside, topped yellow tail, cilantro and wasabi yuzu sauce
-  **TAMANEGI** Crab meat + avocado, topped with pepper tuna, fried onions and yuzu sauce
- ALASKA** Tuna + salmon + yellow tail + avocado + snow crab inside, wrapped with soy paper
-  **1330 FAHRENHEIT** Peppered tuna + jalapeño inside, topped with spicy tuna, crab meat and wasabi mayonnaise
-  **GEORGIE** Shrimp tempura + avocado + cream cheese, wrapped with soy paper and topped with crab stick, spicy mayo and sriracha



LET'S DO THIS ROLL



PHOENIX ROLL



SHAGGY DOC ROLL



PINK LADY ROLL



ZOUK ROLL



ALASKA ROLL

 CHEF'S CHOICE  VEGETARIAN  GLUTEN FREE  SPICY

FOOD ALLERGY NOTICE - Management advises that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and crustacean shellfish. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements. 18% gratuity added for parties of 6 or more. Any substitutions are subject to an extra charge.