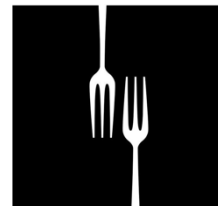


# HAPPY HOUR



## SMALL PLATES

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<b>BUTTERFISH SKIN CHIPS</b>	5
<b>TOGARASHI POPCORN</b>	5
<b>S.P.A.M. MUSUBI</b> <i>Mochi Crusted Smoked-Pork-Arabiki-Meatloaf</i>	5
<b>AHI POKE MANDOO</b>	5
<b>AHI TARTARE</b>	7*
<b>FISH JUN</b>	7
<b>SCALLOP TEMPURA</b>	7
<b>MOM'S CHICKEN WINGS</b>	7
<b>PIZZADILLA</b>	12

FEATURING OUR LOCAL FARMERS & PRODUCERS

<b>SOUP OF THE DAY</b>	5
<b>KALUA PIG GRATIN</b> <i>Ho'okua Āina Taro</i>	5
<b>HO FARMS PANZANELLA SALAD</b>	5
<b>GRILLED MARI'S GARDEN BABY ROMAINE</b>	5
<b>MARI'S GARDEN ROMAINE HOUSE SALAD</b>	5
<b>MOUNTAIN VIEW FARMS PORK AND FOIE GRAS WONTON</b>	5

## DRINKS *All Happy Hour Drinks 5*

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### HAWAIIAN GIN-GER FIZZ

*New Amsterdam Gin, Thai Ginger Syrup, Fresh Lime Juice, Aperol*

### CUCUMBER BLISS

*El Jimador Tequila, Ho Farms Cucumber, Fresh Lime Juice, Club Soda*

### BOURBON SOUR PUNCH

*Buffalo Trace Bourbon, Lemon Juice, Yuzu Citrus, Simple Syrup, Rhubarb Bitters*

### MOCKTAILS

### SPARKLING THAI GINGER LEMONADE

*Fresh Lemon Juice, Thai Ginger Syrup, Club Soda*

### HAWAIIAN CREAM SODAS

*A TOUCH OF MRS. CHENG'S SOYMILK (DAIRYFREE)*

*Strawberry-Mint*

*Lilikoi Honey*

### BEERS

*Corona*

*Coors Light*

*Miller Light*

### WELLS

*Russian Standard Vodka*

*El Jimador Tequila*

*New Amsterdam Gin*

*Buffalo Trace Bourbon*

### SAKE

*Kamotsuru Junmai*

*Kamoizumi Shusen Junmai*

### WINES

*House Whites*

*House Reds*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Please inform your server of any dietary restrictions or allergies.*