

# Happy Hour

[4pm - 6pm]

## Drink Menu

Regular  
Price

Happy Hour  
Price

### BEER

KIRIN ICHIBAN DRAFT

\$7.5 → \$5

BIG WAVE GOLDEN ALE

\$8.5 → \$6

HONOLULU BEER WORKS

Craft Beer \$7.5 → \$5.5

- El Guapo -Golden Ale-
- Cocoweizen -Coconut Hefeweizen-
- Hop Island IPA -Indian Pale Ale-

### JAPANESE SAKE

Yaegaki Junmai 180ml

- (Cold/Hot) \$9 → \$7

Sake Flight (3kinds)

Junmai, Tokubetsu Junmai \$16 → \$14

Junmai Ginjo

### ULTIMATE FIZZY

JIM BEAM High Ball

\$8 → \$6

Ichiko Lemon Sour

\$7.5 → \$5.5

### SHOCHU COCKTAIL

Mamaki Tea Chu-Hi

\$7.5 → \$5.5

Tomato Chu-Hi

\$7.5 → \$5.5

### WINE

SPARKLING WINE

\$9 → \$7

RED WINE

\$7.5 → \$5.5

Merlot, Pinot Noir, Cabernet Sauvignon

WHITE WINE

\$7.5 → \$5.5

Chardonnay, Pinot Grigio

### COCKTAILS

Gin Tonic \$9 → \$7

Vodka Tonic \$9 → \$7

# Happy Hour

[4pm - 6pm]

## Food Menu

	Regular Price	Happy Hour Price
<b>Edamame (spicy/salt)</b> marinade with Aloha Soy Sauce, Garlic. Local Chili Peoocer 枝豆 アロハ醤油のピリ辛和え	\$6	→ \$4.5
<b>Homemade Local Fish Cake</b> with Islander Sake-Kasu & Chopped Wasabi 自家製かまぼこ アイランダー酒粕と刻みわさび添え	\$7.5	→ \$6
<b>Local Farm Red Skin Sweet Potato Salad</b> with Home Smoked Pickled Radish 地元農園の紅芋といぶりがっこのポテトサラダ	\$9.5	→ \$8
<b>French Fries</b> フライドポテト	\$8	→ \$7
<b>Sumida Farm Watercress and Aloha Tofu Salad</b> スミダ農園のクレソンとアロハ豆腐のサラダ	\$11	→ \$9.5
<b>Mochiko Fried Chicken</b> with Smoked Radish Pickle Mayonnaise モチコフライドチキン いぶりがっこマヨネーズ	\$13.5	→ \$11.5
<b>Assorted Tempura</b> Shrimp and Local Vegetable 海老とローカル野菜の天ぷら盛り合わせ	\$17	→ \$15
<b>Sauteed Big Island Ginger Pork</b> with Maui Onion マウイオニオンと豚生姜焼き	\$24	→ \$20
<b>Today's Mix Poke</b> <Happy Hour Special> marinade with Shoyu-koji Miso, onion & Sea Asparagus, Kukui nuts 本日のポケ 味噌麹和え		\$14