

# Happy Hour Menu 12-6pm

## Tapas

### OYSTERS (2) 8

shallot, black pepper, champagne vinegar

### SHRIMP CEVICHE 13

yuzu citrus, peruvian pepper sauce, avocado, pico, spicy mayo, corn tostada

### MAPLE MISO BRUSSELS SPROUTS 8

crispy fried brussels, maple miso aioli, bonito flake

### HOUSE PICKLED VEGGIES 6

assortment of house pickled vegetables

### FALAFEL 8

house falafel, taziki, pickled onion and cucumber

### SMALL MIXED GREENS SALAD 5

mixed greens, cherry tomatoes, shaved onion, herb citrus dressing

### GOAT CHEESE & MARINARA 10

goat milk chèvre, house marinara, olive oil, grilled bread

### THE JOINT NACHOS 8

fresh corn chips, queso, pickled onion, pickled fresnos, cotija

### TRUFFLE FRIES 8

truffle oil, pecorino cheese, sea salt

•add a side of cheese sauce 5

### STREET TACOS (2) 9

choice of blackened salmon with pineapple salsa or baja grilled shrimp with roasted corn pico or crispy pork belly with pickled onion served on yellow corn tortilla with shredded napa cabbage & spicy mayo

### CHOPPED CHEESE SANDWICH 9

chopped patty, onion, american cheese, lettuce, tomato, house sauce

### BANH MI 12

choice of crispy pork belly or japanese eggplant or chicken karaage in a soy glaze, carrot, daikon, cucumber, jalapeño, spicy mayo, cilantro

## Cocktails

### PINEAPPLE EXPRESS 7

house pineapple infused vodka,  
pineapple juice

### OLD FASHIONED 9

bourbon or rye, simple syrup,  
bitters, luxardo cherry, orange twist

### MARGARITA 8

tequila, lime, triple sec

### SKREWY LOPEZ 12

skrewball, coco lopez, pineapple, lime

# Happy Hour Menu 12-6pm

## Sushi Starters

**MISO SOUP** 4  
organic tofu & miso, wakame, green onion

**SEAWEED SALAD** 5  
marinated seaweed salad & sunomono

**EDAMAME** 5  
organic soybeans & kosher salt

**SPICY EDAMAME** 8  
organic soybeans sautéed with sesame oil,  
shoyu, garlic, togarashi

## Nigiri & Sashimi

2pc nigiri/ 5pc sashimi

**SAKE** 5/15  
scottish salmon

**SHIRO MAGURO** 5/15  
line-caught albacore

**VEGGIE NIGIRI** 5  
shiitake mushroom or avocado

**EBI NIGIRI** 5  
poached shrimp

## Sushi Rolls

hand rolls/ cut rolls

**SALMON SKIN** 6/8  
salmon skin, cucumber, kaiware, yamagobo,  
avocado, masago, bonito flakes, eel sauce

**SHRIMP TEMPURA** 6/8  
shrimp tempura, cucumber, avocado, kaiware

**SPICY TUNA** 6/8  
spicy tuna, cucumber, kaiware

**SPICY SALMON** 6/8  
spicy salmon, cucumber, yamagobo, kaiware

**VEGGIE** 5/7  
avocado, kaiware, yamagobo,  
asparagus, cucumber

**TEMPURA KABOCHA** 6/8  
tempura kabocha squash, avocado, green onion,  
garlic aioli

**THE JOINT HAND ROLL** 8  
fried soft-shell crab, avocado, green onions, pickled  
shallots, spicy sauce, rolled in soy paper

**THE RAINMAKER HAND ROLL** 8  
salmon, avocado, bacon, house spicy sauce

## Special Rolls

**CATCH-A-FIRE** 14  
spicy tuna, cream cheese, asparagus, serrano chile,  
tempura fried, topped with micro greens,  
sweet thai chili sauce

**MARY JANE ROLL** 14  
albacore, salmon, yellowtail, chopped with  
shallots & mushrooms, tempura fried,  
finished with sweet thai chili

## Beer, Wine & Sake

check out our full drink list,  
all of our beers, wines & sakes are on happy hour too!

happy hour menu is for dine in only- no substitutions please