

Happy Hour

\$3 Beer

SAPPORO

ASAHI

KIRIN

\$6 Craft Beer

YO-HO

Yona Yona, American Pale Ale

Aooni, India Pale Ale

Wednesday Cat, White Ale

Tokyo Black, Porter

COEDO

Beniaka, Sweet Potato Amber

Kyara, India Pale Lager

Shiro, Hefeweizen

\$2 off Wines

WHITE

ViNO

Pinot Grigio, Washington

Girls in the Vineyard

Sauvignon Blanc, Lake County

Iron Horse UnOaked

Chardonnay, Green Valley

Sonoma Cutrer

Chardonnay, Russian River

RED

A to Z

Pinot Noir, Oregon

Excelsior

Cabernet Sauvignon, South Africa

Indaba

Merlot, South Africa

PLUM

Takara

Plum, California

Sake

House Hot Sake 5

Large

Sampler Flight 6

Three shots of Premium Cold Sake

\$5 Tapas

Furikake French Fries

Tossed in Japanese Seasonings, served with yuzu miso, and spicy mayo dipping sauce

Spicy Tuna Nachos

Served with fried wonton triangles, topped with chopped onion, spicy mayo, and eel sauce

Ahi Tots

Tuna, cream cheese, avocado wrapped in seaweed, tempura style. Drizzled with eel sauce

Vegetable Egg Rolls

Deep fried vegetable egg rolls. Served with sweet chili dipping sauce

\$7 Tapas

Squid Fritti

Battered and deep fried calamari, served with onion ponzu

Shishito Tempura

Japanese shishito peppers tempura style. Served with chipotle mayo

Chicken Karaage

Marinated and fried bite-size chicken. Served with onion ponzu

Salmon Special

Salmon sashimi, crabmeat and avocado wrapped in soy paper. Served with ponzu

Crab Shumai

Steamed crab shumai. Served with ponzu

Poke Tacos

Poke and Crab inside crispy fried wonton shells, spicy mayo



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Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions