

SAKE SOCIAL daily, 5:00-6:30pm



MAKIMONO

avo maki 6

avocado, fried shallot, yuzu kosho

spicy crunchy tuna 6

bigeye, avocado, jalapeño, cucumber ‡

negi hama futomaki 6

yellowtail, negi, cucumber, tamari ‡

spicy sake maki 6

yuzu kosho, salmon, nikiri ‡

TASTINGS

sunomono 7

seaweed, cucumber, thai chili, green papaya

sake crudo 6

salmon, white ponzu, tomato, myoga ‡

machi cure 6

smoked yellowtail, yuca crisp, marcona almond ‡

nasu nigiri (2 pc) 3

grilled japanese eggplant, lemon curd, goma shio

gyutan (2 pc) 7

wagyu beef tongue, tamari, yuzu kosho

walu walu 8

oak-grilled escolar, candied citrus, yuzupon, myoga

social short rib 8

chai, lotus root, kimchi, peanut

fried yuca 6

miso mornay, dill, chive

social pork 10

pork belly rilette, tamarind curry, apple

duck tom yum 8

duck confit, lemongrass, tomato, thai chili

cheesecake 7

red bean, pineapple, thai tea

DRINKS

kara kyuri 6

sake, cucumber, thai chili

cold sake: takara nigori 3

unfiltered sake

hot sake: gekkeikan 3

sapporo premium (12oz) 3

sapporo light (12oz) 3

white wine: m.a.n. family wines 7/27

chenin blanc 2016 paarl, south africa

red wine: bodegas ateca 7/27

"honoro vera" garnacha 2016 calatayud, spain