

## MAKIMONO

**avo maki** 6 **add wagyu** 3

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

**sake crudo** 6

salmon, white ponzu, tomato, myoga ‡

**machi cure** 6

smoked yellowtail, yuca crisp, marcona almond ‡

**walu walu** 8

oak-grilled escolar, candied citrus, yuzupon, myoga

**nasu nigiri (2 pc)** 3

grilled japanese eggplant, lemon curd, goma shio

**gyutan (2 pc)** 7

wagyu beef tongue, tamari, yuzu kosho

**social short rib** 8

curry, pepita, shallot

**fried yuca** 6

miso mornay, dill, chive

**social beef tendon** 5

apple, fennel, yuzu vinaigrette

## 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 2015 calatayud, spain