

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

social viche 6

seasonal white fish, avocado, nuoc mam ‡

machi cure 6

smoked yellowtail, yuca crisp, marcona almond ‡

buta abura kasu 7

berkshire farms pork, kimchi, chicharróns

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 ebi 7

shrimp, corn, rice cracker

gyu komezu 8

short rib, radicchio, toasted rice

fried yuca 5

green goddess aioli, red onion, thai herbs

gyu-suji 5

beef tendon, fennel, yuzu vinaigrette

okashi 6

foie ice cream, thyme, sourdough, cherry

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