



HAPPY HOUR MENU

Monday thru Friday • 4 pm - 7 pm

Bar Happy Hour 7 Days A Week • 4 pm - 8 pm

BEER \$5.99

Kirin Ichiban Japan
Heineken Holland
Stella Artois Belgium
Michelob Ultra USA
La Rubia USA
Corona Mexico
Shock Top USA
Almaza Lebanon
Goose Island IPA USA

WINES + SPARKLING \$6.99

Campo Viejo, Brut Reserva
 Cava
House Wines
 Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir
Bellinis
 Mango | Passion Fruit | Strawberry | Raspberry | Peach

SAKE + WELLS \$7.99

Gekkeikan Sake Served Hot or Cold
Well Vodka | Rum | Tequila | Scotch | Gin | Bourbon

CLASSIC COCKTAILS \$8.99

Your Favorite Craft Cocktails Made with our Well Selection

Old Fashioned Bourbon | Muddled Oranges | Bitters
Aperol Spritz Aperol Liqueur | Prosecco
Bloody Mary Vodka | Celery Bitters | Olives
Dirty Martini Vodka | Olives
Giniper & Tonic Gin | Juniper Berries | Cucumber
Tequila Sunrise Tequila | Orange | Juice | Raspberry
Manhattan Bourbon | Black Cherry
Paloma Tequila | St Germain | Grapefruit | Lime
Mojito Rum | Mint | Lime
Margarita Tequila | Lime | Orange Liqueur
Lychee Martini Vodka | Lychee Purée

MULES \$9.99

Moscow Mule Vodka | Ginger Beer | Lime
London Mule Gin | Ginger Beer | Blueberry
Kentucky Mule Bourbon | Ginger Beer | Blackberry
Mayan Mule Tequila | Ginger Beer | Strawberry

CHAMPAGNE HAPPY HOUR

GH Mumm, Brut France 54.99
Moët Chandon, Brut Imperial France 59.99
Moët Chandon, Rose Imperial France 109.99

WEEKLY PROMOTIONS

Available for dine-in only. May be paused for holidays or events.

HAPPY HOUR
 Mon - Fri 4 PM - 7 PM
 Seven Days a Week @ The Bar 4 PM - 8 PM
MONDAY HALF OFF MOJITO
 7 PM - Close
TUESDAY HALF OFF BOTTLED BEER & SAKE BY THE GLASS
 7 PM - Close
WEDNESDAY HALF OFF WHISKEY
 7 PM - Close
THURSDAY HALF OFF BOTTLES OF WINE
 7 PM - Close
FRIDAY & SATURDAY LIVE BELLY DANCE SHOWS
 8 PM - 10 PM
SATURDAY & SUNDAY HALF OFF BELLINI & MIMOSA
 11 AM - 4 PM
SUNDAY HALF OFF HOOKAH
 7 PM - Close

HOOKAH MENU

Additional Head \$14.99

HOOKAH ON STEROIDS \$34.99

Double Apple
Rose
Strawberry
Grape
Mint
Blue Mist
Watermelon
Lemon

HOOKAH ON STEROIDS \$49.99

Served with an alcoholic Drink in the Vase

Earth Watermelon | Mojito
Wind Blue Mist | Champagne
Fire Double Apple | Cosmopolitan
Water Lemon | Orange Bellini

PREMIUM ELEMENTS COCKTAILS



Earth
 Copalli Cacao Rum | Sevent Tails Brandy | Carrot | Ginger
 Chlorophyll Agave | Yuzu
 Chocolate Soil 22.99
Wind
 Truman Organic Vodka | Ichiko Shochu
 Lychee Pearls | Jasmine Foam 22.99
Fire
 Fiero Habanero Infused Tequila | El Silencio Mezcal
 Luxardo Bitter Rosso | Ginger Liqueur | Cherry | Lime
 Gold Glitter 23.99
Water
 Connption Kinship Butterfly Pea infused Gin | Ginjo Sake
 Luxardo Bitter | Rockeys Liqueur | Chamomile Liqueur
 Chamomile Liqueur 23.99

18% Gratuity will be added to all parties of 6 to 9 persons. 20% 10 or more.
 Happy Hour are dine in only and not valid with any other promotions.
 Available for dine-in only. May be paused for holidays or events.

VISIT OUR SISTER RESTAURANT IN SHOPS OF MERRICK PARK



ECLECTIC PAN-LATIN CUISINE WITH A MEXICAN HEART

BRONZE \$7.99

TAPAS

Edamame

Steamed Soy Beans | Sea Salt

Shishito Peppers

Charred | Sea Salt

Truffle Herb Fries

Truffle Oil | Herbs | Parmesan Cheese

Batata Harra

Crispy Potato | Harissa Tzatziki

Chicken Dumplings

4 Steamed or Fried | Sesame Seeds | Garlic Soy Vinaigrette

Pork Dumplings

4 Steamed or Fried | Sesame Seeds | Garlic Soy Vinaigrette

DIPS

Hummus

Chickpeas | Tahini | Lemon | Crispy Chick Peas

SUSHI ROLLS

Avocado

Avocado

California

Kani Crab | Avocado | Cucumber

COPPER \$9.99

TAPAS

Vegetable Dumplings

4 Steamed or Fried | Sesame Seeds | Garlic Soy Vinaigrette

Shrimp Dumplings

4 Steamed or Fried | Sesame Seeds | Garlic Soy Vinaigrette

Shiitake Shishito Yakitori

4 Mini Skewers | Sesame Seeds | Teriyaki

Chicken Yakitori

4 Mini Skewers | Sesame Seeds | Teriyaki

Vegetarian Grape Leaves

Rice | Chickpeas | Olive Oil | Lemon

Crispy Brussel Sprouts

Fried Brussel Sprouts | Sweet Chili Glaze

Falafel

Chickpeas | Herbs | Tahini

Fried Kibbe

Spiced Angus Beef | Pine Nuts | Tahini

DIPS

Cilantro Hummus

Chickpeas | Cilantro | Tahini | Lemon | Micro Cilantro

Spicy Red Pepper Hummus

Chickpeas | Spicy Red Pepper | Tahini | Lemon | Harissa

Baba Ganough

Roasted Eggplant | Tahini | Lemon | Sumac

Garlic Labneh

Strained Yogurt | Garlic | Zaatar

Tzatziki

Yogurt Spread | Cucumber | Dill

SUSHI ROLLS

JB

Salmon | Cream Cheese | Scallion

Spicy Tuna

Ahi Tuna | Scallion | Spicy Sauce

SILVER \$11.99

TAPAS

Cauliflower Tempura

Fried Cauliflower | Sesame | Gochujang Glaze

Kefta Fingers

Spiced Angus Beef | Tzatziki

Chorizo

Pork Sausage | Chimmichuri

Nori Tacos

Lobster Salad | Avocado | Tempura Nori

Filet Mignon Yakitori

4 Mini Skewers | Sesame Seeds | Teriyaki

Shrimp Yakitori

4 Mini Skewers | Sesame Seeds | Teriyaki

DIPS

Pistachio Hummus

Chickpeas | Pistachio | Tahini | Lemon | Blanched Pistachio

SUSHI ROLLS

Kani-Su

Kani Crab | Avocado | Masago | Cucumber Roll | Sushi Vinegar

Sake-Su

Salmon | Avocado | Masago | Cucumber Roll | Sushi Vinegar

Rainbow

California Roll | Ebi | Salmon | Tuna | Yellowtail | Avocado

Dragon

Shrimp Tempura | Avocado | Asparagus

Garden

Shiitake | Asparagus | Yellow Beet | Avocado | Cucumber
Mixed Greens | Sweet Plantain | Toasted Coconut

GOLD \$14.99

TAPAS

Halloumi

Grilled Cheese | Zaatar | Olive Oil

Shrimp Summer Roll

Shrimp | Sunomono | Lettuce | Carrots | Rice Paper | Ginger

Calamari

Fried Calamari | Lemon | Sweet Chili Mayo

Shrimp Tempura

Shrimp | Gochujang Glaze

Pork Belly Yakitori

4 Mini Skewers | Sesame Seeds | Teriyaki

Spicy Mahi Mahi Ceviche

Coconut Aji Amarillo | Leche De Tigre | Onion | Cilantro | Choclo

Salmon Crispy Rice

Kimchee | Scallions

Tuna Crispy Rice

Spicy Kimchee | Scallions

Octopus Ceviche

Octopus | Lime | Cilantro | Red Onion | Peppers | Chimichurri

Salmon Tartare

Salmon | Scallions | Avocado | Wonton | Kimchee | Cilantro Aioli

Spicy Tuna Tartare

Ahi Tuna | Avocado | Scallions | Wonton | Spicy Kimchee

DIPS

Short Rib Hummus

Short Rib | Hummus | Pickled Turnip | Bread Basket

SUSHI ROLLS

Kamikaze Tempura

Ahi Tuna | Avocado | Masago | Spicy Mayo | Eel Sauce

Mosaic

Salmon | Ahi Tuna | Hamachi | Kani | Masago | Scallions

Rolled in Cucumber | Spicy Sushi Vinegar

Sweet Life

Shrimp Tempura | Sweet Plantain | Cream Cheese | Fries

Salmon Ceviche

Spicy Salmon | Red Tobiko | Avocado | Fruit Ceviche

Citrus Vinaigrette

Volcano

Mixed Seafood | California Roll | Spicy Mayo

Eel Sauce | Masago Tempura

PLATINUM \$16.99

TAPAS

Hamachi Crudo

Yellowtail | Caviar | Jalapeno | Ponzu | Ginger | Soy

Tuna Tataki

Ahi Tuna | Pickled Onion | Ginger Ponzu

Crispy Octopus

Octopus | Garlic Labneh | Zaatar

Lamb Lollipops

New Zealand Lamb | Jalapeño Mint Demi Glaze

Lobster Salad Crispy Rice

Spicy Mayo | Scallions

Wagyu Beef Crispy Rice

Truffle Ponzu | Scallions

SUSHI

Shrimp Popcorn

Shrimp Tempura | Salmon Tempura | Asparagus | Avocado

Romaine | Spicy Mayo

Spicy Tuna Sushi Sandwich

Spicy Ahi Tuna | Rice | Avocado | Scallions | Crispy Onion

Tempura Flakes | Sweet Chili Mayo

Antarctica

Spicy Ahi Tuna | Ebi Shrimp | Masago | Sweet Pepper | Avocado

Tempura Flakes | Cilantro | Mango Sauce

Rocky Mountain

Yellowtail | Tilapia | Ahi Tuna | Avocado | Cream Cheese

Scallions | Masago Tempura | Spicy Mayo | Eel Sauce

Wasabi Mayo

DIAMOND \$19.99

SUSHI

Merrick Park

Lobster Tempura | Cream Cheese | Masago | Avocado

Scallions | Sunomono Salad | Eel Sauce

Lotus

Lobster Tempura | Spicy Ahi Tuna | Avocado | Crab Salad

Lotus Root

Royalty

Lobster Tempura | Lump Crab Tempura | Salmon Tempura

Avocado | Tobiko | Cream Cheese

Luxury

Lobster Salad | Ahi Tuna | Salmon | Curry Lump Crab | Tamago

Shiitake | Avocado | Coconut Flakes | Lotus | Curry Mayo

Wagyu Beef

Truffle Ponzu Wagyu Beef Tartare | Cucumber | Avocado

Romaine | Scallions | Crispy Onions | Eel Sauce