



**YU-OR-MI**  
**SUSHI & SAKE BAR**

# HAPPY HOUR

monday - thursday 2:00pm - 5:00pm

## CHEF BITES & SUSHI

### SPICY TUNA CRISPY RICE\* \$10

tuna, crispy rice, jalapenos, spicy aioli, eel sauce

### KOREAN STYLE CHICKEN WINGS \$12

deep fried chicken wings,  
tossed in a house made korean sweet and spicy sauce

### HOUSE SALAD \$5

mixed greens, cherry tomato, radish, red onion,  
sweet ginger vinaigrette dressing

### EDAMAME \$5

choice of style: steamed, yuzu vinaigrette, spicy garlic

### Omakase Roll\* \$15

#### NIGIRI SUSHI (2 PIECE)

Tuna\* \$10

Salmon\*/Mackerel\*/Eel \$7

Shrimp\* \$5

6-8 piece roll, created at the  
chef's discretion

### Specialty Roll Deal \$45

any 2 rolls

see main menu for full list

## JAPANESE WHISKY, BEER, AND SAKE

### SHO CHIKU BAI MIO \$20

bright peach & pear, gentle effervescence, crisp finish

### DEWASANSAN "GREEN RIDGE" GINJO \$20

floral nose and mellow fruity flavor, green apple tartness and refreshing finish

### HAKUTSURU CHIKA CUP JUNMAI 200ML \$10

light dry body, aromas of honey and almond, hints of pear

### SHIBATA BLACK YUZU 200ML \$10

bright on the palate with fresh yuzu flavors

### SAPPORO PALE LAGER \$5

16oz draft

### RYUJIN MIZUNARA CASK \$22

fruity, floral notes on the nose with honey, orange peel, white chocolate on the palate, mellow oak finish

### SHUNKA SPRING \$18

refreshing aromas of pear, honey and juicy fruits coating the palate with a faint biscuit finish

### SHUNKA SUMMER \$18

bright vanilla on the nose followed by fresh sweetness and the richness of ages barrels

### NIKKA COFFEY GRAIN \$19

mellow and sweet yet full taste derived from corn, distilled in coffey stills, finished in old american oak casks

### NIKKA FROM THE BARREL \$18

complex, mellow and sweet full body as a result from a harmonious blend of over 100 different batches of malt and grain whiskies

### TENJAKU PURE MALT \$16

slightly nutty with hints of green apples and herbs with a subtle smoke on the nose, delicate and crisp on the palate with a cozy wood and vanilla finish

\*Consumer Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

\*Happy Hour Menu\*\* cannot be combined with any promotions or complimentary offers.