



HAPPY HOUR

Drinks Menu

Everything \$ 7 from 4 to 7 pm

— HOUSE WINE —

Luigi Fineo Brand

*cabernet sauvignon
pinot noir
chardonnay*

Prosecco

Prosecco Rosè

Mimosa

Bellini

Fragolino

Beer - 5

*kirin ichiban draft,
regular or frozen*

— COCKTAILS —

Peach Blossom Martini

vodka, peach, yuzu, honey

Lychee Sour

whiskey, lychee, lemon juice

Venice Sunset

*tequila, orange juice,
sour mix, granadine*

Kamikaze

gin, triple sec, lemon juice

Bahama Mama

*coconut rum, orange juice,
cranberry juice*

J Fizz

gin, matcha tea, yuzu, soda

House Drinks

other cocktails and martinis



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Food Menu

Everything \$ 7 from 4 to 7 pm

Oysters

3 each, chef's selection, condiments

Mixed Greens

shaved carrots, champagne vinaigrette

Burrata

roasted peppers, balsamic

Hakata Caviar

with traditional condiments

Hummus

garbanzo puree, marinated tomato

Steamed Mussels

with grilled country bread

Terrazza Toast

regular or vegetarian version

Pasta of the Day

please ask your server

 Vegetarian

 Vegan

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness if you have a medical condition.