

HAPPY HOUR WEDNESDAYS THRU SATURDAYS 4:00-6:00 PM - SUNDAYS 3:30-6:00 PM

MENU ITEMS MARKED **HH** ARE 50% OFF DURING HAPPY HOUR - DINE IN ONLY

Happiest Hour drinks~ \$2.00 off specialty cocktails, draft beers, and wine by the glass

## BARTENDER'S CREATIONS 16

**Poolside** Fresh Cucumber, Lemon, Agave pick your poison Wheatley Vodka, Roku Gin, Los Vecinos Mezcal, Siete Leguas Blanco

**Castaway** Trader Vic's Mai Tai Featuring Bacardi 8yr Rum & Myers Silver Rum, Float Of Myers Dark Rum

**Classic Old Fashioned**  
pick your poison: Buffalo Trace, or Sazerac Rye

**Moscow Mule** Tito's, Ginger Beer, Lime

**Hot Or Not!!!** Siete Leguas, Fresh Lime, Agave, Habanero Bitters

**Barrel Aged Negroni** Botanist Gin, Bruno Americano, Dolin Rouge

**Barrel Aged Manhattan**  
Elijah Craig (Cannery pick single barrel), Carpano Antica, Angostura Bitters

**Barrel Aged Boulevardier** Eagle Rare 10yr Bourbon, Carpano Antica, Campari

## ATSUI

**Shishito Peppers HH**  
shaved bonito, furikake chili flakes .....10

**Gyoza**  
pan roasted pork and vegetable dumpling served with ponzu ....14

**Octopus Sunomono** .....12

**Garlic Fries HH**  
sriracha ketchup and yuzu cilantro aioli .....10

**Crispy Rice with Spicy Tuna HH**  
jalapeno, whole grain mustard vinaigrette .....12

**Teriyaki Pork Belly Yakitori** 3 pieces .....14

**Karaage Fish & Chips**  
with dashi .....18

**J. Poppers HH**  
crab meat, cream cheese, jalapeño, tempura battered, smoked aioli and eel sauce .....12

**Shrimp Tempura** 5 pieces **HH** .....18

**Edamame HH** .....7

**Miso Soup HH** .....7

## MEINDISSHU

**Beef Sliders HH**  
ground chuck, cheese, pickles .....18

**Kung Pao HH**  
choice of calamari, chicken, or tofu with bell peppers, onions, and peanuts (add \$3 for calamari) .....22

**Chicken Katsu**  
with cucumber salad .....18

**Sashimi Salad HH**  
chef's assorted sashimi, crab meat, avocado, mixed greens, wasabi dressing .....20

## SUSHI

**Toro and Uni**  
with truffle and uni butter  
3 pieces .....30



**Tuna Flight**  
yellowfin, bluefin, toro, seared yellowfin,  
with cucumber ankimo in ponzu,  
and pickled wasabi .....35



**Assorted Nigiri**  
chef's selection  
10 pieces .....40

**Nigiri 2pc each** Choice of:  
Albacore, Ikura, Octopus, Tuna (maguro), Salmon, Yellowtail,  
Ono, Seared Tuna, Shrimp Ebi **HH** .....9  
Blue Fin, Snapper, Eel, Ankimo .....12  
Sweet Shrimp, Toro .....14

**Sashimi 5pc each** Choice of:  
Albacore, Ikura, Octopus, Tuna (maguro), Salmon, Yellowtail,  
Ono, Seared Tuna, Shrimp Ebi **HH** .....18  
Blue Fin, Snapper, Eel, Ankimo .....24  
Sweet Shrimp, Toro .....28



## SUSHI ROLLS



**Cannery Roll HH**  
tuna, avocado, sriracha, unagi,  
crab meat, cucumber .....20

**"911" Roll HH**  
yellowtail, jalapeño, chili oil, shrimp  
tempura, spicy tuna, cucumber .....20

**Lemon Cali Roll HH**  
veggie roll with cucumber, kaiware, avocado,  
yamagobo, salmon with thinly sliced lemon,  
pickled wasabi and ponzu .....18

**Balboa Roll** *It's a rainbow roll* .....24

**Mr T Roll**  
spicy tuna, avocado, toro, wasabi dressing,  
pickled wasabi .....24

**Super Poke Roll**  
shrimp tempura and cucumber wrapped  
in soy paper topped with tuna poke and  
red onions with wasabi fuikake .....26

**California Roll HH** .....14

**Dragon Roll HH**  
cucumber & shrimp tempura roll topped  
with eel and avocado, unagi sauce ... 20

**Baked Salmon Roll HH**  
california roll topped with baked salmon,  
furikake, shaved bonito, unagi sauce .....18

**Sashimi Roulade Roll**  
tuna, salmon and yellowtail wrapped  
around spicy tuna & crabmeat .....30

**Blue Crab Roll**  
blue crab, seared tuna, avocado,  
mixed greens, sesame wasabi dressing ...24

**Seared Albacore Roll**  
shrimp tempura, spicy tuna and cucumber  
topped with seared albacore & crispy onions  
with whole grain mustard vinaigrette .....22

**Sashimi Cucumber Wrap**  
avocado, tuna, salmon, yellowtail, crab  
meat, kaiware, yuzu ponzu .....24

**Pablo Escolar Roll HH**  
shrimp tempura, blue crab & cucumber roll  
with ono, lemon juice, maldon sea salt and  
crunchy chili garlic .....22

**Popcorn Shrimp Roll HH**  
rock shrimp tempura, spicy tuna,  
cucumber, soy paper, yuzu truffle aioli,  
unagi sauce .....18

**Cannery Spicy Tuna Roll HH**  
avocado, crispy onions .....20

**Crunchy Roll HH**  
tempura shrimp, cucumber, unagi .....16

**Spider Roll HH**  
softshell crab tempura, crab, avocado,  
cucumber, unagi sauce .....20

**Mayan Roll**  
shrimp tempura, avocado, cilantro,  
seared tuna, mixed greens, and a  
citrus mango dressing .....22

**Vegetable Roll HH** .....12

20% gratuity will be applied to all parties of 8 guests or greater

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.