



# Jyu Ichi Doru

## H A P P Y H O U R

EVERY SUNDAY & THURSDAY | 5PM - 7PM  
ALL ITEMS \$11

### SEASONAL COCKTAILS

**KURO MULE** | *jose cuervo silver, yuzu, ginger beer*

**SOJU MOJITO** | *soju, mint, lime juice*

**SHOGA** | *japanese whiskey, lemon, ginger, aperol*

**SAKETINI** | *tito's, sake, cucumber*

**MIDORI SOUR** | *japanese melon liqueur, lemon juice*

**HOUSE SAKE** | *yuri masamune "honjozo"*

### BARTENDER'S SELECT WINES

**SPARKLING WINE** | *gruet blanc de noirs, new mexico*

**CABERNET SAUVIGNON** | *bacchus, california*

**PINOT GRIS** | *astoria, italy*

**PLUM** | *takara, california*

---

### MAKI / HAND ROLL

**SPICY TUNA**

**SHRIMP TEMPURA**

**SALMON AVOCADO**

### ZENSAI

**SPICY EDAMAME**

*tobanjan, sea salt*

**CRISPY BRUSSELS SPROUTS**

*pears, chives, soy-honey*

**TUNA CRISPY RICE**

*spicy tuna, caviar*

**GYOZA**

*chicken, scallion, momiji ponzu*

**MISO EGGPLANT**

*kuro gremolata, scallion, tamamiso*

### TEMPURA

**CRISPY WHITE FISH**

*tobanjan, curly scallion*

**SHRIMP**

*key lime, garlic aioli*

**SEASONAL VEGETABLES**

*mixed vegetables, carrot salt*

### CHILLED

**SEAFOOD CEVICHE**

*seasonal seafood, sudachi dressing*

**HAMACHI PEPPER**

*jalapeno ponzu, serrano pepper*

---

### DESSERT

**JAPANESE FLUFFY CHEESECAKE** | *strawberry-lychee sorbet, almond streusel, fresh fruit*