

ROLL INTO ROSÉ TUESDAYS

A build-your-own temaki platter with a bottle of rosé — the perfect pairing

BYOT & ROSÉ | 35

TEMAKI PLATTER

ahi watermelon, carrot salmon, spicy hearts of palm crab,
avocado, gomaе, cucumber

served with rice and nori

choose your rosé

HUBER SPARKLING ROSÉ

Traisental, Austria

ONE STONE ROSÉ OF PINOT NOIR

California, Central Coast

WOLFFER ESTATE SPRING IN A BOTTLE

Sagapnoack, NY

non-alcoholic

TEMAKI PLATTER ADD-ONS

CHICK'N FRIED MUSHROOMS GF	6	CHICK'N KARAAGE	9
TORCHED EGGPLANT GF	4	SLICED STEAK	9
MUSHROOM BACON GF	4	CRISPY OR BLACKENED TOFU GF	5

GF gluten friendly 🥜 contains nuts

Promotion limited to one per reservation.

Service Charge: An 18% service charge will be added to parties of 6 or more guests.
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,
so cross-contact may occur. Please tell your server about allergies.