

HAPPY HOUR



MONDAY - SATURDAY
4 PM - 7 PM
10 PM - CLOSE

EDAMAME bbq salt	4.20
SNAPPER SALAD bean sprouts, tomatoes, amazu ponzu, shichimi	9
FRENCH ONION MISO SOUP soft tofu, scallions, gruyere, onion confit	5.40
CHICKEN YAKITORI ginger miso, sesame seeds	6
PORK BELLY orange peel & tobanjan	7.20
SPARE RIBS chinese BBQ, pickles	11.40
TRUFFLE CORN cotija, truffle crema, yuzu	4.80
JAPANESE BRAVAS kimchee, cilantro aioli, crispy garlic	6
WEDGE SALAD baby iceberg lettuce, creamy ginger dressing, radishes, beets	5.40
JAPANESE EGGPLANT red miso, garlic chips, chives, sesame powder	6
BIGEYE TUNA* spicy tuna "arroz pegao", truffle oil, sea salt	9.60
CRISPY SALMON ROLL* cream cheese, eel sauce, spicy mayo, crispy panko	7.80
NAVARRO SALMON* crab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce	9
OCTOPUS CEVICHE* avocado, red onion, tempura flakes, yuzu, ginger soy	9

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COCKTAILS \$8

- LYCHEE PASSION**
Junmai sake, lychee juice, fresh passion fruit seeds
- SPICY PIÑA**
Junmai sake, pineapple puree, jalapeno syrup, yuzu
- LOS ANDES**
Pisco, muscatel grapes, kiwi, Thai basil seeds, lime juice, topped with brut sparkling
- ROSA**
Junmai ginjo sake, ginger syrup, lychee juice, topped with rose sparkling
- FRESA**
Vodka, nama sake, strawberry syrup, grapefruit liquor, lime juice, Peychaud's bitter
- DAIQUIRI MIDORI**
Pisco quebranta, fresh limes, green chartreuse, lemongrass
- HOTTO**
Tequila reposado, canton ginger liquor, pineapple-sage syrup, agave nectar, habanero bitters, hickory smoked salt
- YOU'RE A KYURI**
Muddled cucumbers, Thai basil, ginger syrup, lime juice
- MANGO**
Vodka, peach liquor, fresh mango, lemongrass syrup, topped with brut sparkling

FROM the BAR

BEER \$4

KIRIN LIGHT Lager / 12 oz

WINE BY THE GLASS \$6

MAS FI CAVA NV

Penedes / Spain

LA PETITE PERRIERE 2015

Sauvignon Blanc / Vin De France / France

TRIENNES ROSE

Vins De Provence

UNO 2013

Malbec / Mendoza / Argentina

SAKE \$6

TOZAI TYPHOON

*There is a risk associated with consuming raw or undercooked foods such as meat, poultry, or seafood products. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. Discounts will not be available during happy hour. 20% service charge included for parties of 6 or more.