

SHUN

JAPANESE KITCHEN

HAPPY HOUR

RAW BAR

RINGO SEAWEED SALAD | wakame, seaweed mix, edamame, radish, shiso, apple chips, apple ponzu 10

YUZU CEVICHE* | salmon, snapper, yellowtail, cucumber, jalapeno, purple onion, cilantro, yuzu olive oil 10

SMALL PLATES

MISO SOUP | housemade traditional dashi, miso, tofu, wakame, scallion 3

❖ SPICY EDAMAME | miso, chili oil, garlic, sesame oil 5

CHASHU BAO | braised pork shoulder, carrot, cilantro, housemade curry pickles, aioli 6

❖ BUNCH OF B.S. | brussel sprouts, brown butter miso, yuzu honey, yuzu kosho butter, dried cherries, fried garlic, fresno, pumpkin seeds, preserved lemon, shichimi 10

INDO KARAAGE | chili-curry marinated chicken thigh, pickled purple onion, mint, radish, tofu tzatziki sauce 9

❖ KINOKO POLENTA | shiitake, enoki, beech, yellow oyster mushrooms, yuzu-kosho butter, mushroom stock polenta, kabocha purée, edamame, micro mix 12

APPLE BUTTER RIBS | 6hr pecan smoked baby back ribs, miso bbq sauce, leek, fresno pepper, mint, apple butter, apple chips, cabbage salad, lime vinaigrette 9

HAMACHI KAMA YAKI | classic oven roasted yellowtail collar, cabbage-herb salad, fresno, cilantro, ginger-carrot vinaigrette, tomatillo jam ponzu 16

ROBATA

YAKITORI | chicken thigh, black garlic sauce 4

SHRIMP | whole shrimp, garlic, yuzu butter 4

HANDROLLS

SCOTTISH LIME* | salmon, avocado, cucumber, lime, cilantro, spicy aioli 7

EBI TEN | shrimp tempura, avocado, cucumber, sweet soy 6

❖ MIDORI | scallion tempura, avocado, yuzu salt 4

SPICY TUNA* | yellowfin tuna, cucumber, spicy aioli 6

SPICY SALMON* | salmon, cucumber, spicy aioli 6



❖ VEGETARIAN DISH

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

NOTICE: 20% SERVICE CHARGE IS ADDED TO PARTIES OF 5 OR MORE

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\$9 CRAFTED COCKTAILS

HOT SAKE CIDER | sake, drambuie, apple, fall spices
STRAWBERRY-YUZU SAKE SANGRIA | nigori sake, strawberry, choya yuzu liqueur
ASAHI SUNRISE | mezcal, campari, asahi beer, cinnamon syrup, lime
NEPTUNE | vodka, lavender-butterfly pea flower syrup, yuzu, blueberry popping boba
YUZU-RITA | tequila, choya yuzu liqueur, lime, agavé, orange
TOKYOTINI | iichiko shochu, suigei sake, yuzu liqueur, lime, agavé
SHUN HIGHBALL | suntory toki whiskey, pamplemousse rosé, topo chico

SAKE

NIHON SAKARI "BLUE DEMON" | 180ml juice box, nama 5
NIHON SAKARI "SILVER" | 200ml can, nama-genshu 9
SHOCHIKUBAI | 4oz pour, nigori "unfiltered" 5
HOT SAKE | 10oz carafe, kikumasamune kimoto junmai 10

BEER

ASAHI | draft 5.5
ASAHI | 12oz can 4.5
LUCKY ALES | bottle 7
CAT: WHITE ALE / DOG: SESSION IPA / CHICKEN: RED IPA

WINE \$5 glass | \$20 bottle

IL GUFINO | pinot grigio
TRERE CURÈNA | effervescent white
ELOUAN | rosé
THE SEEKER | cabernet sauvignon
LAMBRUSCO | effervescent sweet red



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