

SHUN

JAPANESE KITCHEN

HAPPY HOUR

RAW BAR

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

YUZU CEVICHÉ* | 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

❖ 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

❖ CORNY TEMPURA | sweet corn & edamame tempura, leek, mint, cilantro, radish, preserved lemon, purple onion, tomatillo jam, ponzu, wasabi furikake 8

❖ 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

ROBATAYAKI

YAKITORI | chicken thigh, black garlic sauce 4

UNAGI | freshwater eel, black garlic sauce 6

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

NEPTUNE | vodka, lavender-butterfly pea flower syrup, yuzu, blueberry popping boba

MANGO MAUI | rum, triple sec, mango-cucumber shrub, lime

ASAHI SUNRISE | mezcal, campari, asahi draft beer, cinnamon syrup, lime

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 | 4oz pour, daiginjo 6

NIHON SAKARI "BLUE DEMON" | 180ml juice box, nama 5

SHOCHIKUBAI | 4oz pour, nigori "unfiltered" 5

HOT SAKE | 10oz carafe, kikumasamune kimoto junmai 10

BEER

ASAHI | draft 5.5

ASAHI | 12oz can 4.5

SAPPORO PREMIUM | 12oz can 4.5

WINE \$5 glass | \$20 bottle

IL GUFINO | pinot grigio

TRE RE CURÈNA | effervescent white

LE PETIT BALTHAZAR | rosé

PROPHECY | pinot noir

LAMBRUSCO | effervescent sweet red



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