

shojin organic & natural

WEDNESDAY SPECIAL HAPPY HOUR

5:30 – 7:00pm

DRAFT BEER	14oz	
Asahi Draft Beer		4
SPECIALTY SAKE COCKTAILS		
Red Eye	Beer, tomato, cayenne pepper, lime	6
GIN-ger Tonic	Sake, lime juice, ginger, beet syrup	6
Sparkling Sangria	Wine, Sparkling sake, seasonal fruits, yuzu juice, beet syrup	6
SAKE BY THE GLASS	4oz	
DASSAI 50	Junmai Daiginjo	9
Hakutsuru	Junmai Ginjo	7
Sayuri	Junmai Nigori	6
Mio Sparkling		6
WINE BY THE GLASS	6oz	
Castel Sallegg	Pinot Noir, Italy	8
Lapis Luna	Cabernet Sauvignon, Central Valley	6
Pascal Bouchard Chablis	Chardonnay, France	8
Stocco	Pinot Grigio, Italy	7
STATER APPETIZER		
Roasted Beet Carpaccio	Sliced red beet, orange, onion, green & black pepper, brown rice vinegar, olive oil, salt	8
Eggplant on Crispy Rice	Tender eggplant with sweet ginger on fried brown rice crackers	8
Spicy Orange Kushi	Tender soy-meat, shishito pepper and zucchini onto skewers with spicy orange sauce	8
Miso Shishito Peppers	Spicy green shishito papper and eggplant with sweet miso sauce	8
Summer Pesto Noodle Salad	Low calorie konnyaku yam noodle, arugula, onion, cilantro, avocado with tapenade, tomato and pesto sauce	8
SUSHI ROLL		
Dynamite Roll 2.1	<i>Lightly torched</i> -onion-garlic free option- Spicy tofu & avocado roll, with slightly torched spicy mayo served with spicy dynamite sauce	10
Green Forest	-onion-garlic free, sesame free- Avocado wrapped asparagus carrot roll. Tempura broccoli and yuzu-pepper mayo on top. Served with ginger yuzu ponzu sauce	10
Spicy Rock Mushroom Hand Roll	-onion-garlic free, sesame free- Tempura mushrooms with ichimi red chili pepper and wasabi mayo. Wrapped with soy paper 2pcs	10

Please inform your server of any allergies

All dishes are created originally and made from scratch | Vegetables and all ingredients are organic whenever possible
No chemical preservatives, no artificial color, and no chemical seasonings