

shojin organic & natural

TUESDAY - THURSDAY 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, cranberry juice, 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		
Shojin "Yakiniku"	Japanese style barbecue. Pan-fried sliced yam "beef" with black pepper, sesame oil and BBQ garlic sauce	8
Roasted Beet Carpaccio	Sliced red beet, orange, onion, green & black pepper, brown rice vinegar, olive oil, salt	8
Spiced Eggplant on Crispy Rice	Tender eggplant, sweet ginger and chipotle spice on crispy brown rice crackers	8
Miso Shishito Peppers	Spicy green shishito papper and eggplant with sweet miso sauce	8
Beet Poke Salad	Spicy Zuke* roasted beet, cucumber, avocado, tomato, arugula, romaine lettuce, cilantro, and orange mixed with house poke sauce * [Zuke] means Edomae style marinated in tamari 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
Crunchy Tiger	-onion-garlic free, sesame free- Avocado wrapped pan-fried soy meat and asparagus roll. Served with wasabi-mayo and sweet tamari sauce	10
Baked "Crab Cake" Rock Hand Roll	-garlic free- "Crab cake", avocado, vegenaise with smoky sweet tamari sauce. 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