

Booki Hour

Sunday thru Thursday
5-6:30pm

Hamachi Handroll \$8

Japanese Yellowtail, Pickle Sambal, Chives

Salmon Handroll \$8

Spicy Salmon, Avocado

Spicy Tuna Handroll \$8

Spicy Tuna, Cucumber

Hamachi Carpaccio \$12

Japanese Yellowtail, Yuzu Tobiko,
Serrano Peppers, Citrus Ponzu

Seasonal Ceviche \$10

Seasonal Fish marinated with Yuzu, Coconut
Ceviche, Cilantro Oil, Micro Cilantro, Shallots,
Serrano

Leche De Tigre \$12

Torched Salmon, Truffle Pate, Kizami
Wasabi, Aji Amarillo, Smoked Trout Roe,
Sunchoke Chips

Brussel Sprouts \$6

Crispy Brussel Sprouts tossed in Peach
Balsamic Glaze and Togarashi

**Berkwood St. Louis
Sticky Ribs** \$10

Braised then Crispy Tempura, Tossed in
Smoked Chili Hoisin Sauce

Shishito Peppers \$6

Pan-seared Peppers with Umami Soy and
Topped with Bonito Flakes & Sesame seeds

Chef's Nigiri \$10

Two Pieces of Chef's choice of fresh Daily
Catches Served Over Small Ball of Rice and
Wasabi

\$12

SPECIALTY COCKTAILS

Hibiscus Lemondrop

Haku Vodka, Lychee
Puree, Freshly Squeezed
Lemon Juice, Vanilla and
Lavender Notes

Peppercorn Gimlet

Roku Gin, House made
Cucumber Syrup, Freshly
squeeze Lime Juice,
Cucumber, Tonic

Kabooki Spritz

Corazon Tequila, House-
made Sangria Syrup,
Freshly Squeezed Lime,
Creme de Mure,
Prosecco

WINES BY THE GLASS

Felino By Paul Hobbs \$12

Cabernet

Terre Di Rai Pinot Grigio \$12

Block Nine Pinot Noir \$12

BOOKI HOUR SPIRITS WITH MIXER

Haku Vodka \$10

Roku Gin \$10

Corazon Blanco Tequila \$12

Old Forester Bourbon \$12

Consuming Raw or Undercooked Meats, Poultry, or Seafood May increase Risk of Foodborne Illness