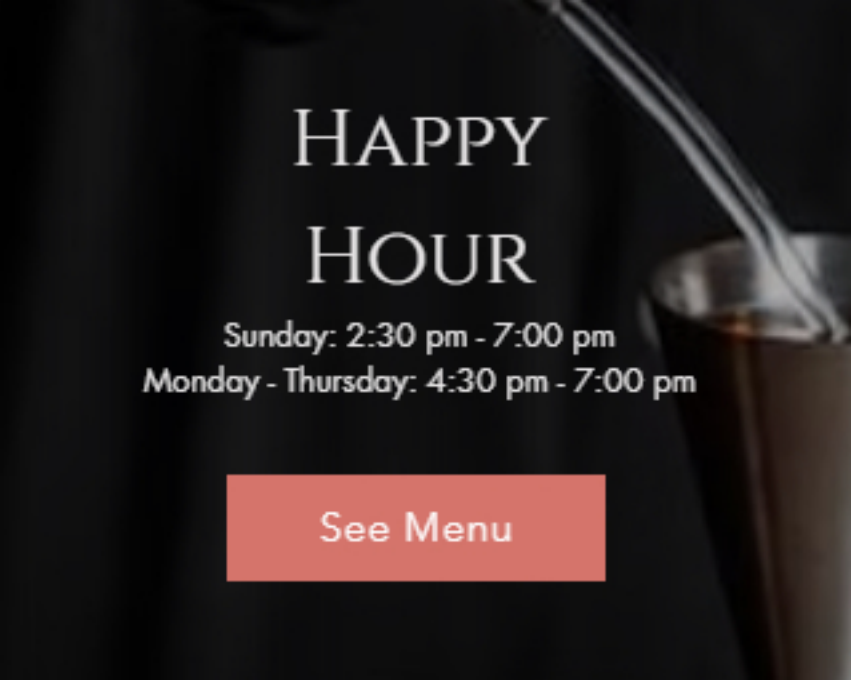


A close-up, slightly blurred photograph of a tall glass filled with a golden beer, topped with a thick head of white foam. A clear straw is inserted into the glass, extending from the top right towards the center. The background is dark and out of focus.

HAPPY HOUR

Sunday: 2:30 pm - 7:00 pm

Monday - Thursday: 4:30 pm - 7:00 pm

[See Menu](#)

CHEF'S SPECIAL TASTING

Salmon Ponzu.....9

Thinly sliced salmon, avocados and ponzu sauce.

Hamachi Crudo.....9

Thinly sliced yellowtail and spicy salsa sauce.

Orlando Solar Bear.....9

Escolar, cream cheese, scallion, avocado, whole roll tempura deep fried, topped with eel and white sauce.

Spicy Korean Fried Chicken Wings.....9

Friend chicken wings tossed in spicy Korean kojan sauce.

Pork Belly Bao.....9

Braised pork belly, creamy shiitake mushroom, eel sauce and pickled veggies.

Samble, Samble.....9

Spicy tuna, cucumber, avocado, fried garlic and spicy samble sauce.

Butter Fish Candy.....9

Torched butter fish, ponzu sauce and apricot candy.

HAND ROLLS* \$3 (1) SUSHI HAND ROLL WITH ASIAN FUSION SAUCE

Spicy Tuna

Avocado, cucumber and spicy samble sauce.

Tuna

Miso dressing and fried garlic.

Salmon

Ginger-scallion oil and avocado.

Torched Escolar

Mango vinaigrette.

Yellowtail

Mango and cucumber salsa sauce.

HAPPY HOUR COCKTAILS \$9

The Neveyah

Roku gin, strawberry, Thai basil, lime.

Samui

Los Sundays coconut tequila, toasted coconut, mango, triple sec, cream of coconut, simple syrup, lime.

Espresso Martini

J. Rieger's vodka, authentic espresso, caffe amaro, raw simple.

Thai Summer Punch (Ruduu Ruun)

Plantation rum, strawberry, watermelon, lime, honey.

Yuzu Margarita

Mi Campo blanco tequila, mango-passion fruit, yuzu, lime, Szechuan pepper.

Water Lily

Gin, triple sec, crème de violette, lemon, orange zest.

Toki Old Fashioned

Toki Japanese whisky, ginger, angostura.

Lakeside Lychee

Hana lychee sake, J. Rieger's vodka, Giffard lychee liqueur, lychee cordial, lemon.

Karai Martini

J. Rieger's Vodka, pineapple, mango, lemon, jalapeño.

Cucumber Mint Martini

Grey Goose le citron vodka, St. Germain, lime, simple syrup, cucumbers, mint.

THAI

Calamari.....8

Crispy calamari, tossed with salt, chilli pepper, onion, scallions and garlic, served with sweet Thai chili sauce.

Chicken Dumplings.....8

Pan-fried or steamed, ginger scallion sauce.

Thai Naked Wings.....8

Thai marinated wings, served with sweet Thai chili sauce.

Veggie Spring Rolls.....5

Cabbage, carrots, celery, onions, garlic and clear noodles, served with sweet Thai chili sauce.

Krab Rangoon.....6

Krab meat, scallions, cream cheese, and onions, served with sweet Thai chili sauce.

Chicken Spring Rolls.....6

Ground chicken, black mushrooms, onions, carrots and taro, served with fish sauce.



OYSTERS*

\$2.50

SUNDAY & TUESDAY

***Raw advisory** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINK SPECIALS



\$9 2 for 1 HOT SAKE



50% OFF All Menu Martinis



\$3 All Beers



\$2 Off on wine glasses
50% Off on wine bottles



\$3 Tequila Shot