

SUSHI *pubbelly*

HAPPY HOUR

4PM - 7PM

DAILY

LATE NIGHT HOUR

ONE HOUR BEFORE CLOSE

SUNDAY - THURSDAY

*AVAILABLE AT THE BAR ONLY

COCKTAILS 8

TEASY BEAR

junmai sake, green tea, honey, ginger

LUCKY CAT

*junmai sake, watermelon,
thai basil, tapioca*

MILKY WAY

*nigori saki junmai sake, lychee "milk",
passionfruit boba*

FU-MANCHU

*junmai sake, pineapple, yuzu,
spicy jalapeño syrup*

SANG'S GRIA

*infused red wine, seasonal fruit,
popping boba*

BEER 4

CUSQUEÑA

lager, 12oz

WINE BY THE GLASS 6

BIN 30

brut rosé, Australia, NV

LA PETITE PERRIÈRE

sauvignon blanc, France, 2019

JUSTIN

rosé, Central Coast, 2018

UNO

malbec, Antigua, 2018

SAKE 6

TOZAI TYPHOON

TOZAI NIGORI

FROM THE BAR



PUBBELLYGLOBAL

#IWANTMYSUSHI

#EATLIKEALOCAL

SUSHI

Pubbelly

HAPPY HOUR MENU

EDAMAME

bbq salt **4**

TOSTONES CON CEVICHE*

*hamachi, ginger soy, cilantro,
red onion* **10**

CHICKEN YAKITORI

ginger miso, sesame seeds **6**

PORK BELLY

orange peel, tobanjan **7**

SPARE RIBS

chinese bbq, pickles **11**

TRUFFLE CORN

cotija, truffle crema, yuzu **5**

KOREAN BRAVAS

kimchee, cilantro aioli, crispy garlic **6**

BIG EYE TUNA*

*spicy tuna "arroz pegao", truffle oil,
sea salt* **10**

CRISPY SALMON ROLL*

*cream cheese, avocado, eel sauce,
spicy mayo, crispy panko* **10**

NAVARRO SALMON ROLL*

*krab, serrano peppers, mozzarella,
crispy onions, spicy mayo, eel sauce* **9**

SALT & PEPPER SQUID

crispy garlic, shichimi, smoked ponzu **12**

DATES AVEC CHORIZO

bacon, goat cheese, piquillo **8**

FROM THE KITCHEN

*There is a risk associated with consuming raw or undercooked foods such as meat, poultry, or seafood products. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at a greater risk of illness from raw oysters and should eat oysters fully cooked.

Discounts will not be available during Happy Hour. 20% service charge included for parties of 6 or more.