

Okinawan, Japanese & Korean drinking food in the traditional manner- not in courses but sent as soon as prepared to be shared

**Nuki is on Twitter: Follow @Tanukipdx for daily specials, random profanity & stuff you don't care about**

**Shot n'a Beer \$5 Hite Korean Lager & shot of sake...Hells yeah!!!**

**Hatamoto Shot n'Beer \$6 Samurai Rice Ale & shot of Eiko Fuji Ban Ryu..Mo' Hells Mo' Yeah!!**

**Happy Hour 4-6 Daily** requires drink purchase per person

\$2 Sapporo can, \$5 Hakutsuru, \$3 Sake Sangria, \$4 Shot+Beer, \$3 Samurai Rice Ale

\$1 Razor clam miso soup, \$1 Edamame, \$2 Natto, \$1 Squid stix, \$1 Crispy seaweed chips

\$2 Wakame, \$1 Kimchi Dog, \$3 Unagi Burger, \$2 Uzura nikkei, \$4 Salt grilled saury

### **Special Sakes-**

**Sake sangria!** Junmei sake, nomi-su, ginger poached fruit, chilis...\$15 pitcher

**Konteki "Tears of Dawn" Daiginjo**-an elegant yet powerful super premium sake by Higashiyama Shuzo of Kyoto made w/Yamada Nishiki rice & Fushi Mizu spring water 5-shot, 24 tokkuri, 50 btl

**Ippongi Hannya Tou**-very special chili infused plum sake from Ippongi Kubohonten, Fukui Japan 4~shot 16~150ml btl

**Yuri Masamune**~great table sake from the maker of Yuki no Boshu.It's what the brewers in Akita drink! 12 tokkuri

**Kikusakari Taruzake**~smooooove special cedar aged sake from Akita. 14 tokkuri

**Yoshi no Gawa Gensen Karakuchi**~ a dry but well-balanced sake w/pleasant buttery mouthfeel from the first brewery of the Niigata Prefecture 13 tokkuri 28 bottle

**Kasumi Tsuru Namazake**~just arrived- this spring's seasonal sake. Lively bright flavours of green apple & almonds 4~shot 19~tokkuri 40~bottle

**Tsukinowa Mochi-ko**~"rice baby" only import to the US made with mochi rice... amazing & unique Female brewer! 6~shot 26~tokkuri 52~bottle

**Tsukinowa "Moon Ring" Tokubetsu Junmei**~ smooth with refreshing impressions of cucumber, water chestnut & Asian pear in the aroma. Made by female brewer 17~tokkuri

**Hakuyou "White Sun" Junmei Ginjo**~ earthy dryness followed by lingering spicy warmth 18~tokkuri.

**WatariBune Namazake**~ only 10 cases were exported by the maker of the famous WatariBune, we got 3... very rare, very special \$8 shot \$80 bottle

**It's loud! It's dark! It's a BAR! It's salty! It's spicy! It's DRINKING food! Also-not vegetarian!**

**Omakase**~set a price & let the chef choose your meal sorry whole table must participate

**Perfect snacks for long hard night of drinking!**

Kimchi ~ housemade fermented cabbage pickle...4

Oshinko ~ homemade Japanese & Korean pickles...4

Edamame ~ soy beans w/lemon, sesame & togarashi sea salt...3

Kim ~ lightly seasoned crispy toasted laver squares...2 w/ume plums or fu & hot rice...4

Jwipo ~ seasoned toasted press filefish- *it's the popcorn of Korea!*...3

Shiro miso to mategai ~ white miso soup w/fresh razor clams, tofu & wakame...3

Ojingohchae bokke ~ wokked dried squid in chili kewpie sauce...4

Lap cheong ~ cured Chinese sausages griddled w/soju hot mustard...4

Shime saba ~ pickled mackerel w/momiji oroshi daikon condiment...6

Uzura nikkei ~ spicy cinnamon tea quail eggs...4

Natto ~ fermented soy, rice, scallion, quail egg, mustard...4 (*an acquired taste, no returns on this item, sumimasen*)

**Kushiyaki**-stuff on sticks!

Hotate ~ XO & mirin marinated scallops...3 Ebi shioyaki ~ salt & pepper shrimp...3

Longanissa ~ Pinoy style coarse sausage...3 Ojingohchae ~ sweet & spicy dried squid...2

### **Plates:**

Wakame-su ~ mixed seaweed salad w/cucumber, lotus & special vinegar sauce...4

Unagi ~ broiled freshwater eel w/shoyu, mirin & sansho...5

Kaki ~ 4 kusshi oysters on the 1/2 w/kimchi shave ice...8