

HAPPY *Hour*

Daily From Open - 6pm

KOREAN BBQ WINGS

Gojuchang + Garlic Sauce, House Pickles 7

PORK BUNS

Miso Pork Belly, Kimchi Aioli, Nappa Slaw, Chiccarones 7

ASIAN LETTUCE WRAPS

Braised Chicken, Carrot, Daikon Radish, Cilantro 7

EDAMAME HUMMUS

Crumbled Goat Cheese, Crunchy Veggies, Tortilla Chips 7

BOK CHOY

Chimichurri, Tempura Crisps 7

\$8 *Sushi Rolls*

HAIRY MEXICAN

Fried Shrimp, Avocado, Spicy Sauce, Topped w/ Crabstick & Eel Sauce

CALIFORNIA DREAM

California Roll Topped w/ Fresh Shrimp, Crab, Masago, Spicy Sauce

CRUNCHY YELLOWTAIL or TUNA

Your Choice of Yellowtail or Tuna w/ Sesame Seeds, Tempura Frick, Spicy Sauce

REHOBOTH ROLL

Tempura Salmon, Avocado, Spicy Mayo

NEW YORK YANKEE

Tuna, Avocado, Hot Sauce, Topped w/ Masago



Available at the Bar, Lounge and Sushi Bar. Dine In Only.

\$1 Off...

HOUSE WINE

DUCK POND Pinot Gris Willamette Valley, OR

JOSH Chardonnay Monterey, CA

CIELO Pinot Grigio Veneto, Italy

BOGLE Pinot Noir Clarksburg, CA

RHIANNON Red Blend St. Helena, CA

PALISSADES Rose Atlantique, France

DRAFT BEER

RAIL MIXED DRINKS

SAKE “CANS, CUPS, BOXS”

TAMANO HIKARI

Soft sweetness & elegant fragrance, smooth finish 6.8oz CAN

KIKUSUI FUNGAGUCHI NAMA GENSHU

Pear & green apple, sweet rice flavor 6.8oz CAN

“NIGHTCAP” SAKARI BANSHAKU KARAKUCHI

A crisp clean flavor, pleasant on palate 6.8oz CUP

“DEMON SLAYER” NIHON SAKARI ONIKOROSHI

Pure simple and earthy 8oz BOX

“WAY OF THE WARRIOR” BUSHIDO

Tart raspberry, Asian pear, watermelon rind, spicy finish 6oz CAN

“SUNFLOWER” AMABUKI HIMAWARI

Notes of wildflower, anise, crisp finish 6.8oz BOX

\$7 PLAYA HERMOSA

Rum, Rum, Rum... Yumm!

The Best ‘Mai-Tai’ You’ll Get East Of Maui

\$3 BOTTLED BEER

Ask your bartender for today’s select bottled beer



**SEATING IN THE BAR & LOUNGE AREAS
IS FOR GUESTS 21 AND OLDER.**

stingrayrestaurant.com