HAPPY HŌUR

◊ = *vegan*
GF = *gluten-free*

kindly, no substitutions

WINE

PROSECCO
docg brut, valdobbiatene, italy

ROSÉ
central coast

ORANGE
organic, vila abellus, spain

PINOT GRIGIO
terrederai, italy

CABERNET SAUVIGNON
los vascos, chile

SAKE

BROOKLYN KURA
nama sake, junmai ginjo
balanced with notes of pear
craft sake from nyc

TOZAI LIVING JEWEL
junmai, fruity & light
named after Japan's colorful koi fish

SAKE HIGH!
full body, slighty fruity, balanced.
from Kyoto to Venice

BEER

SAPPORO
japanese lager | draft

STELLA ARTOIS
pilsner | bottle

NOOT ZERO-PROOF NEGRONI SPRITZ
balanced taste of sweet, bitter, and orange notes

SIGNATURE COCKTAILS

LYCHEE LOVE ME
Roku Gin, yuzuri, lychee, aloe juice, agave

COSA NOSTRA
olive oil-washed Tito's Handmade vodka, olive brine, castelvetrano olives

SPICY ŌWA
serrano-infused mezcal, orgeat, falernum *(almond)*, lime, cassis

1992
rosemary-infused tequila, aperol, grapefruit, lime, pomegranate, soda

PIÑA MARGARITA
tequila, pineapple, lime, agave, mint, tajin

TAILWIND
Red Bull Red Edition (watermelon)
tequila, cucumber, mint, lime, agave



CLASSIC COCKTAILS...

SAKE FLIGHT
WHISKEY FLIGHT

APPETIZERS

SEA SALT EDAMAME ◊ GF
steamed edamame, sea salt

SPICY GARLIC EDAMAME
steamed edamame, serrano chili, garlic | *contains pork*

KINOKO MISO SOUP ◊ GF
wild mushrooms, tomato paste, scallions, tofu, tofu skin

AVOCADO TRUFFLE CRISPY RICE ◊ GF
cremini mushrooms, yuzu miso

SPICY TUNA CRISPY RICE*
serrano chili, avocado, eel sauce, sesame oil
GF OPTION AVAILABLE

ŌWA SALAD ◊ GF
greens, wafu vinaigrette, sesame paste + oil, avocado

SHRIMP & ASPARAGUS TEMPURA
miso scallion sauce *contains sesame oil*

NIGIRI & SASHIMI

KAMPACHI* GF
amberjack + yuzu kosho

SAKE* GF
salmon, lemon zest

UNAGI*
freshwater eel, eel sauce
GF OPTION AVAILABLE

HAMACHI* GF
yellowtail, ponzu, serrano, micro-cilantro

MAKI

CUCUMBER ROLL ◊ GF
6 pieces

CALIFORNIA* GF
blue crab, avocado, cucumber, sesame seeds | *8 pieces*

SPICY TUNA* GF
cucumber, sesame oil + seeds | *8 pieces*

KINNEY* GF
yellowtail, salmon, spicy tuna, serrano chili, truffle ponzu, avocado, sesame oil + seeds tobiko, micro-cilantro | *8 pieces*

RIO ◊ GF
roasted bell peppers, avocado, eggplant, kanpyo, shiitake, asparagus, cucumber, grapes, serrano chili, micro-cilantro, sweet + spicy sauce | *8 pieces*

TUNA LOVE* GF
bluefin tuna, spicy tuna, avocado, ponzu, sesame oil + seeds, micro-cilantro | *8 pieces*

$1 soy paper substitute

FIDO BOWL
a special treat for your best fur-riend.
chicken and cucumber over rice.

ōwa | 1635 abbot kinney boulevard • venice beach, ca 90291 | *consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.