

APPETIZERS

SOUP OF THE DAY 14

GRAZING PLATE 25

hummus, eggplant dip, cucumber, pimento & kalamata olives, pickled veg, and toast points

ASIAN FISH TACOS 24

seared, mixed fish, asian slaw, avocado, cilantro sarusa gayo, spicy mayo, sweet chili sauce

SESAME CAULIFLOWER 20

crispy tempura cauliflower, tossed in sesame chili sauce, & sesame seeds

WHITE TRUFFLE GNOCHETTI 20

pan seared with wild mushrooms, cherry tomatoes, fresh herbs & white truffle oil

SEA BASS BITES 32

crispy tempura sea bass bites tossed with sriracha aioli & chives

ASPARAGUS TEMPURA 20

crispy beer battered asparagus tempura with flaky pyramid sea salt & horseradish aioli

HAMACHI YUZU CARPACCIO 32

yellowtail, jalapeno, sashimi, yuzu soy dressing

"CRAB" CAKES 25

sarimi cake, cajun remoulade, petite salad

RICE CRACKER 23

choice of spicy tuna, salmon, or faux crab, served with crispy sushi rice, sarusa gayo, spicy mayo, teriyaki

SALMON CARPACCIO 32

salmon, jalapeno, ponzu sauce, karai chiri sosu

AVOCADO EGG ROLLS 22

crispy avocado eggrolls with gochujang sauce

WASABI TRUFFLE AHI TUNA 28

seared tuna, white truffle oil, horseradish dressing, sarusa gayo, teriyaki

EDAMAME 8

steamed japanese soybeans, kosher salt

SALADS

add 4oz grilled tuna or salmon + 12

SEAWEED SALAD 12

seaweed, sesame oil, sesame seeds

MEZZE CAESAR SALAD 20

romaine, cherry tomatoes, chickpeas, cucumbers, kalamata olives, garlic confit -house caesar

POKE BOWLS

FISH CHOICES

tuna 30 salmon 28 faux crab 25 combo 29

STYLE

natural - marinated with sweet soy - cooked

BOWL BASE

steamed rice - spring mix - combo

CHOOSE 3 ADD ONS

sweet potato flakes - cucumber - avocado edamame - scallions - fried onions - ginger paste

CHOOSE 2 SAUCES

teriyaki - wasabi mayo - sweet miso mango dressing - lemon mayo - sesame oil spicy mayo - sriracha - soy sauce

GREEK SALAD 24

fresh mesclun, pimento & kalamata olives cherry tomatoes, cucumbers, red onions, & shredded "cheese" - oregano vinaigrette.

ARUGULA SALAD 24

fresh arugula, corn, tomatoes, avocado shallots, and cucumber tossed with a fresh herb vinaigrette

ASIAN PEAR SALAD 24

arugula, radicchio, asian pears, toasted pecans, shallots, slivered almonds, citrus vinaigrette

HEIRLOOM TOMATO SALAD 24

heirloom tomatoes, watercress, avocado, fresh focaccia, cucumber, herb oil. balsamic reduction

SUMMER BERRY SALAD 26

red leaf lettuce, quinoa, blueberries strawberries, shaved red onion, almonds avocado, balsamic vinaigrette

SIDES

TRUFFLE FRIES 14
crispy fries, white truffle oil - truffle aioli

HOUSE FRIES 10
crispy golden house fries

SWEET POTATO FRIES 10
house cut sweet potato fries

ONION RINGS 10
beer battered homemade onion rings

ANCHO SLAW 10
asian slaw with ancho aioli

FINGERLING POTATOES 13
tossed with shallots

BAKED POTATO 13
russet or sweet potato

POMMES PUREE 10
house mash with garlic

BLACK BEANS & RICE 10
tossed with pico de gallo

SAUTEED SPINACH 10
sauteed spinach with fresh garlic, salt & pepper

HANDHELDS

BEYOND BURGER 29
flame grilled beyond burger, with lettuce
tomato, red onions, roasted garlic aioli & fries

GREEN GODDESS WRAP 23
grilled vegetables, hummus, cherry tomatoes,
avocado, red onions, & pesto aioli - side salad

THE CRISPY SNAPPER 28
panko crusted red snapper, on a toasted pretzel
bun, with roasted bell pepper sauce, lettuce
tomato, sriracha aioli, & fries

TRUFFLE SALMON WRAP 28
flame grilled salmon with romaine, cherry
tomatoes truffle aioli & side salad

ENTREES

GRILLED BLUEFIN TUNA STEAK 60
pearl onions, grilled asparagus, balsamic reductio

WHOLE ROASTED BRANZINO 55
with chimichurri, saki, caramelized lemon, cherry
tomatoes, button mushrooms, baby squash

GRILLED SALMON 45
roasted patty pan squash, tomatoes, fingerlings,
pearl onions, arugula pistou

TEMPURA BRANZINO 50
tempura battered over stir-fry noodles, with asian
vegetables and sesame sauce

RED SNAPPER 42
english pea orzotto, roasted tomato coulis
cherry tomato relish

CHILEAN SEA BASS 60
roasted radishes, baby carrots, shang hai bok
choy, coconut curry sauce

GNOCCHI PRIMAVERA 28
crisp gnocchi, roasted summer vegetables,
roasted tomato sauce, shredded "parmesan"

CRISPY FISH TACOS 38
beer battered snapper, ancho slaw, pico de gallo
served with rice and beans

FETTUCCHINE AGLIO E OLIO 28
fettuccini sauteed with garlic, evoo,
red pepper flakes, & fresh parsley

CAVATAPPI AL PESTO 28
cavatappi pasta, fresh pesto, cherry tomatoes
yellow & green baby squash

MAKIMONO

CALIFORNIA 17

mixed faux crab, cucumber, avocado

TORO ROLL 22

fatty tuna, scallions, avocado, spicy mayo, yuzu

SPICY TUNA OR SALMON 18

cucumber, spicy mayo

SHRIMP TEMPURA 18

tempura faux shrimp, faux crab, avocado, cucumber, spicy mayo, teriyaki

SHALLOTS ROLL 27

tempura asparagus, crab, cucumber, spicy tuna avocado, soy paper, teriyaki, spicy mayo

SPICY CRUNCH 23

Choice of :tuna, salmon, or faux crab with cucumber, tempura flakes, sweet flakes, spicy mayo, teriyaki

VEGGIE KUMA 17

tempura sweet potato, cucumber, avocado tempura asparagus, shiitake mushrooms tempura flakes, teriyaki sauce

RIDICULOUS 28

shiitake mushrooms, tempura asparagus, cucumber, jalapeno, seared ahi tuna, sarusa gayo, horseradish dressing

VEGETABLE TEMPURA 17

avocado, cucumber, asparagus, shiitake mushrooms, tempura fried whole, teriyaki

SALMON DELIGHT 35

salmon, hamachi, jalapeno, avocado, topped with sliced salmon, lemon, spicy mayo, sweet chili

ASPARAGUS AVOCADO 17

asparagus, avocado, cucumber wrapped in soy paper

SUNSET ROLL 28

faux crab, shrimp tempura, avocado, topped with tuna, sweet potato flakes, spicy mayo

SPICY VEGETABLE 20

tempura asparagus & jalapeno, soy paper, shitaki cucumber, avocado, teriyaki, spicy mayo

THE FLYING DRAGON 35

spicy tuna, cucumber, avocado, salmon chef special sauce

SWEET POTATO 15

tempura sweet potato, soy paper, teriyaki sauce

TRIPLE FISH 35

sea bass, bluefin, salmon, cucumber, avocado, oba, crispy onions, spicy mayo, ginger chili

SIGNATURE NIGIRI

2 PIECES

TRUFFLE OIL MAGURO (TUNA) 20

torched bluefin tuna, white truffle oil, truffle tamari sauce, garlic sea salt, micro shiso

SAKE TATAKI 20

seared seasoned salmon, sweet miso, chives

OTORO TORCHED 27

torched bluefin belly tuna with eel sauce, tobiko

SUKOTTO RANDO SAKE 18

fresh salmon, eel sauce, black pepper, sea salt, horseradish sauce, scallion, oba leaf

KING SALMON TORCHED 20

king salmon, with eel sauce & torched, shiitakes

SUZUKI 27

seared sea bass, eel sauce, blk pepper, sarusa gayo

TORO YUZU-KOSHO 26

fatty bluefin, scallions, tobiko, yuzu-kosho, evoo

PONZU HAMACHI 20

yellowtail, ponzu, tongarashi, horseradish aioli

HAMACHI YUZU-KOSHO 22

torch hamachi, yuzu-kosho, tongarashi, sarusa gayo

BLUEFIN TUNA 20

bluefin tuna, eel sauce, horseradish aioli, scallions, lemon zest