



SUSHI & OYSTER BAR

Soups and Salads

clam chowder	8
miso soup	5
caesar gem lettuce, croutons, parmesan cheese, caesar dressing	9
house salad market greens, edamame, cucumber, baby tomato, red onion, yellow pepper, crispy carrot with ginger vinaigrette	9

sashimi salad albacore, salmon, white fish, micro greens, red onion, daikon, crunchy wonton skin, radish shiso, cashew nuts, sesame soy vinaigrette	24
grilled shrimp salad market greens, shrimp, fried feta cheese, asparagus, red onion, yellow peppers with tomato vinaigrette	15

Appetizers

edamame garlic soy	6
tataki tuna blackened ahi, wakame, avocado, lime, cilantro, red onion, tempura crunch with miso truffle ponzu	16
beef skewers marinated beef tenderloin, apple coleslaw, wasabi cream sauce	10
fried shishito pepper eel sauce, spicy mayo, togarashi	12
salt and pepper calamari ponzu dipping sauce	15
shrimp tempura citrus soy dipping sauce	15
pork belly sliders braised kurobuta pork belly, green onion, jalapeño, cilantro, crushed cashews, steamed bun, pickle radish	14

robata street corn grilled sweet corn, kewpie mayo, togarashi, sautéed shrimp, edamame, grana padano, shredded nori, bonito, with okonomiyaki sauce	12
poke tacos raw ahi tuna, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko in crispy wonton shells with pineapple relish	16
shrimp and chips grilled butterfly shrimp, waffle fries, garlic aioli, tomato jam	18
hamachi crudo raw yellowtail, watermelon, asian pear, avocado, black salt, local olive oil, chili ponzu	17
hotate ceviche pineapple, red onion jalapeño, red bell pepper, wakame, micro cilantro, citrus ceviche sauce	16
salmon carpaccio yuzu soy, kizami wasabi, smoked balsamic, red onion, micro greens, Temecula olive oil	16

Entrées

lobster fresh maine lobster, steamed or grilled with miso chimichurri	70
seafood steam pot crab, shrimp, fish, mussels, clams, corn and potatoes in fresh herb white wine broth	36
steamed alaskan king crab leg 16oz steamed	65
jumbo prawns blackened, corn, baby heirloom tomato, seasonal vegetable, citrus cajun cream, polenta	35
jidori chicken chicken breast, with wild mushroom risotto, truffle oil, teriyaki sauce and seasonal vegetables	29
chilean sea bass miso marinated, jalapeño pepper, rice and seasonal vegetables	41
crispy whole fish seasonal catch and citrus honey sauce	48

scallop truffle beurre, wild mushroom, couscous, and seasonal vegetable	35
fish and chips served with waffle fries and oshinko tartar sauce ..	26
alaskan king crab leg and halibut yuzu beurre blanc, potato and seasonal vegetable	56
salmon crusted with macadamia nuts with citrus-soy couscous, seasonal vegetables, pineapple relish and sake lemon beurre blanc	29
surf and turf 8oz beef tenderloin, australian lobster tail, asparagus tempura with wasabi mashed potatoes and demi-glace	80
ribeye steak 14oz ribeye, white corn polenta, seasonal vegetables, with uni butter and demi-glace	40

Raw Bar

shrimp cocktail

cocktail sauce, lemon18

sapporo clams

littlenecks, garlic, ginger, cilantro, jalapeño, beer broth 20

oysters on half shell

please ask server for daily selection
half dozen16
dozen 30

fried oysters

panko breaded with oshinko
tartar sauce16

oyster shooters (3)

uni, quail egg, ponzu jelly, masago
and micro cilantro.12

oysters rockefeller

spinach, bacon, béarnaise,
parmesan panko crust.16

Chilled Grand Seafood

platter for two

whole maine lobster, 4 jumbo shrimp, 4 oysters, hotate ceviche,
tuna poke, king crab leg.85

Sushi

Nigiri (2 pcs.)

maguro – tuna 9	saba – mackerel 7
hamachi – yellowtail 9	kani – alaskan king crab13
sake – salmon 8	ebi – shrimp 7
unagi – freshwater eel 9	uni – sea urchinMP
albacore – white tuna 7	hotate – scallop10
kampachi – young yellowtail 9	amaebi – sweet shrimp10
tai – red snapper 8	ika – squid 8
tako – octopus 8	ikura – salmon roe 9

Sashimi

maguro – tuna17	albacore – white tuna15
hamachi – yellowtail18	kampachi – young yellowtail18
ebi – shrimp17	tai – red snapper16
sake – salmon16	tako – octopus17

Maki

(Cut Rolls)

aloha roll

spicy tuna roll, albacore, pineapple
relish, sweet honey aioli,
macadamia nut 16

cajun california

california mix, chili sauce, spicy miso,
seared cajun salmon on top 15

california

avocado, crab, cucumber,
masago9

crispy white dragon

spicy tuna, fried shallot, yellowtail on
top with wasabi aioli, micro cilantro
with spicy aioli on the side 18

crunch salmon

salmon, cucumber, fried shallot,
avocado, tempura crunch on top,
eel sauce and spicy aioli
on the side 14

dynamite

mixed seafood, tempura crunch,
spicy aioli baked on a california
roll, eel sauce. 16

king alaskan

king crab, shishito pepper, salmon on
top, wasabi aioli, wasabi tobiko,
chilli mango sauce on the side 19

lobster roll

lobster, avocado, mango whole deep
fried, wasabi cream sauce,
eel sauce 19

love vegan

cucumber, asparagus, shiso, avocado,
mango, gobo chips, kaiware sprout,
bean curd wrapped in soy paper,
spicy miso, cilantro puree, red bell
pepper sauce on the side 12

pechanga

yellowtail, avocado, red onion,
spicy aioli and cajun tuna
on top with micro cilantro 18

rainbow

tuna, salmon, yellowtail, crab,
avocado, cucumber 17

spicy tuna

spicy tuna, avocado, cucumber . . . 12

softshell crab

crab meat, avocado, cucumber,
spicy aioli and eel sauce 16

three amigos

eel, shrimp, crab, mango, spicy tuna,
avocado, tempura crunch, cilantro
puree, bell pepper puree,
eel sauce 18

temecula fire roll

spicy tuna, crab, avocado, cucumber,
spicy aioli, eel sauce, shishito
pepper tempura 15

umi

tempura shrimp, crab, avocado,
albacore on top with jalapeño,
spicy aioli and eel sauce 15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.
Please advise of any food allergies. An 18% service charge will be added to parties of 8 or more. Thank you.