



SUSHI & OYSTER BAR

Cold

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|--|----|
| Sashimi Salad | 28 |
| arugula beets carrots daikon rice crackers albacore hamachi salmon scallops ginger vinaigrette | |
| House Salad | 12 |
| Arcadian greens beets carrot noodles apples pomegranate seeds ginger vinaigrette | |
| Edamame | 8 |
| garlic soy sauce | |
| Hamachi Crudo | 29 |
| yellowtail watermelon Asian pear avocado red onions micro cilantro olive oil lava salt chili ponzu | |
| Oysters on a Half Shell | MP |
| choice of: half dozen dozen Please ask server for daily selection. | |
| Oyster Shooters (3) | 16 |
| quail eggs ponzu jelly masago micro cilantro | |
| Shrimp Cocktail | 20 |
| cocktail sauce lemon | |
| Poke Tacos | 19 |
| tuna cucumber avocado wakame red onions sesame oil wasabi tobiko crispy wonton shell | |
| Salmon Carpaccio | 17 |
| yuzu soy pineapple compôte orange micro arugula pink peppercorn | |

Hot

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|---|----|
| Clam Chowder | 10 |
| potatoes bacon celery onions fennel | |
| Miso Soup | 10 |
| tofu wakame green onions | |
| Beef Skewers | 14 |
| marinated tenderloin pickled shallots wasabi cream sauce | |
| Fried Shishito Peppers | 15 |
| tempura batter eel sauce spicy aioli togarashi | |
| Tempura | 17 |
| choice of: shrimp calamari vegetables (asparagus enoki mushrooms baby carrots) | |
| Mussel Sakamushi | 35 |
| ginger garlic sake turmeric dill | |
| Grilled Prawns | 16 |
| chili marinade parsnip purée pineapple compôte fried garlic micro arugula | |
| Coal Grilled Octopus | 46 |
| whiskey marinade mustard greens cherry tomatoes dashi-ponzu | |
| Wagyu Hot Rock | MP |
| Miyazaki beef housemade yakiniku sauce | |

Chilled Seafood Platter For Two

jumbo shrimp | oysters | spicy scallops | spicy tuna poke | king crab leg **MP**
add: 2.5 lb. Maine lobster **MP**

Entrées

| | | | |
|--|----|--|----|
| Chilean Sea Bass | MP | Surf and Turf | MP |
| broccolini miso cream sauce | | 6 oz. Mishima beef tenderloin 8 oz. Australian lobster tail broccolini rainbow carrots tomato pepper purée demi-glace | |
| Chicken Chashu | 35 | 14 oz. Ribeye | 68 |
| rolled chicken breast Japanese mizuna okonomi | | mustard greens rainbow carrots tomato pepper purée signature demi-glace | |
| Grilled Salmon | 48 | Grilled Halibut | 44 |
| mustard greens broccolini tomato soy yuzu koshō | | beet purée Brussels sprouts soy butter | |
| Whole Lobster | MP | | |
| clarified butter choice of: grilled steamed | | | |

Sides

| | | | |
|---|----|---|----|
| Grilled Mushrooms | 12 | Robata Corn | 12 |
| king trumpet mushrooms shimeji mushrooms miso brown butter truffle seasoning | | grilled soy butter bonito kezuri yuzu koshō | |



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Sushi and Sashimi

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|---------------------------------|-----------|-------------------------------|-----------|
| albacore – white tuna | 11 | maguro – tuna | 15 |
| amaebi – sweet shrimp | 12 | sake – salmon | 11 |
| ebi – shrimp | 10 | tai – red snapper | 11 |
| hamachi – yellowtail | 15 | tako – octopus | 11 |
| ika – squid | 10 | unagi – freshwater eel | 15 |
| ikura – salmon roe | 12 | uni – sea urchin | MP |
| kani – Alaskan king crab | 19 | | |

Sushi Platter

tuna | yellowtail | salmon | red snapper | scallops | sweet shrimp | king crab | spicy salmon roll **48**

Sashimi Platter

tuna | yellowtail | salmon | tai | albacore | scallops | octopus | shrimp **56**

Maki – Rolls

| | | | |
|---|-----------|--|-----------|
| California | 10 | Spicy Tuna | 14 |
| inside: avocado crab cucumber | | inside: spicy tuna avocado cucumber | |
| outside: masago | | | |
| Crunch Salmon | 14 | Spider Roll | 16 |
| inside: salmon fried shallots cucumber avocado | | inside: softshell crab avocado crab cucumber | |
| outside: tempura crunch | | outside: eel sauce | |
| on the side: eel sauce spicy aioli | | on the side: spicy aioli | |
| Lobster Roll | 25 | Temecula Fire | 18 |
| inside: lobster avocado mango | | inside: avocado crab cucumber | |
| outside: wasabi cream sauce eel sauce deep fried | | outside: spicy tuna eel sauce spicy aioli | |
| Orange Dragon | 20 | on the side: tempura shishito peppers tempura crunch | |
| inside: shrimp tempura yamagobo mango crab | | Umi | 18 |
| outside: soy paper salmon masago spicy aioli eel sauce | | inside: shrimp tempura avocado crab | |
| Pechanga | 20 | outside: albacore eel sauce spicy aioli jalapeño | |
| inside: yellowtail jalapeño | | | |
| outside: avocado red onions tuna spicy aioli micro cilantro | | | |
| on the side: red bell pepper purée | | | |