



SUSHI & OYSTER BAR

Soups and Salads

Clam Chowder chopped clams potatoes bacon celery onions fennel	10	Sashimi Salad arugula beets carrots daikon rice crackers albacore hamachi salmon scallops ginger vinaigrette	28
Miso Soup tofu wakame green onions	10	VG House Salad market greens cucumbers baby tomatoes red onions yellow peppers crispy carrots ginger vinaigrette	12
Caesar Salad gem lettuce French baguette croutons parmesan cheese Caesar dressing	12		

Small Plates

Beef Skewers marinated beef tenderloin pickled shallots wasabi cream sauce	14	Shrimp Cocktail cocktail sauce lemon	20
Edamame garlic soy sauce	8	Tempura choice of: shrimp calamari vegetables (asparagus enoki mushrooms baby carrots)	17
Fried Shishito Peppers deep fried shishito peppers eel sauce spicy aioli togarashi	15	Umami Bao kurobuta pork belly braised mushrooms roasted apples candied walnuts pickled cucumbers	18
Hamachi Crudo yellowtail watermelon Asian pear avocado red onions micro cilantro olive oil lava salt chili ponzu	29	Wagyu Hot Rock Miyazaki beef housemade yakiniku sauce	MP
Oysters on a Half Shell choice of: half dozen dozen Please ask server for daily selection.	MP	Snow Crab Sunomono endive Asian pear soba noodle crunch brown butter vinaigrette	18
Oyster Shooters (3) quail eggs ponzu jelly masago micro cilantro	16	Asparagus fennel sansho hollandaise micro greens	12
Poke Tacos tuna cucumber avocado wakame red onions sesame oil wasabi tobiko crispy wonton shell	19	Fingerling Potatoes deep fried potatoes kurobuta bacon yuzu aioli micro chives	10
Salmon Carpaccio yuzu soy kizami wasabi red onions micro greens olive oil	17	Grilled Mushrooms king trumpet mushrooms shimeji mushrooms miso brown butter truffle seasoning	12
Pan Seared Scallops roasted acorn squash Japanese pumpkin purée Thai chili strings	22		

Entrées

Chilean Sea Bass broccolini grilled parsnips miso brown butter	MP	Surf and Turf 6 oz. Mishima beef tenderloin 8 oz. Australian lobster tail baby carrots sautéed broccolini roasted Roma tomatoes signature demi-glace clarified butter	MP
Grilled Halibut arugula yuzu pepper cream sautéed broccolini ginger carrot purée pickled fennel	46	14 oz. Prime NY Steak baby carrots mustard greens roasted tomatoes uni butter sansho hollandaise or demi-glace	60
Grilled Moulard Duck Breast baby carrots sautéed mushrooms sansho shallot demi-glace pickled shallots	48	Lobster choice of: steamed or grilled fresh Maine lobster clarified butter	MP
Grilled Salmon mustard greens broccolini tomato soy yuzu kosho	48		
Seafood Steam Pot shrimp fish mussels clams corn potatoes fresh herbs white wine broth	50		

VG – Vegan **GF** – Gluten Free **🌿** – Vegetarian



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Chilled Seafood Platter For Two

jumbo shrimp | oysters | spicy scallops | spicy tuna poke | king crab leg **MP**

add: 2.5 lb. whole Maine lobster **MP**

Sushi and Sashimi

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

GF Sushi Platter

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

GF Sashimi Platter

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

Maki – Cut Rolls

California inside: avocado crab cucumber outside: masago	10	Spider Roll inside: softshell crab avocado crab cucumber outside: eel sauce on the side: spicy aioli	16
Crunch Salmon inside: salmon fried shallots cucumber avocado outside: tempura crunch on the side: eel sauce spicy aioli	14	Temecula Fire inside: avocado crab cucumber outside: spicy tuna eel sauce spicy aioli on the side: tempura shishito peppers tempura crunch	18
Lobster Roll inside: lobster avocado mango outside: wasabi cream sauce eel sauce deep fried	22	Three Amigos inside: eel shrimp crab mango outside: spicy tuna avocado tempura crunch on the side: red bell pepper purée cilantro purée eel sauce	20
Orange Dragon inside: shrimp tempura yamagobo mango crab outside: soy paper salmon masago spicy aioli eel sauce	20	Umi inside: shrimp tempura avocado crab outside: albacore eel sauce spicy aioli jalapeño	18
GF Pechanga inside: yellowtail jalapeño outside: avocado red onions tuna spicy aioli micro cilantro on the side: red bell pepper purée	20	Yasai with Salmon Roll asparagus avocado cucumber yamagobo daikon spicy aioli micro greens ginger carrot purée cilantro purée extra virgin olive oil	16
GF Spicy Tuna inside: spicy tuna avocado cucumber	14		

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