



SUSHI & OYSTER BAR

Soups and Salads

clam chowder

chopped clams, potato, bacon, celery, onion, fennel . . . 10

caesar

gem lettuce, French baguette croutons, parmesan cheese, Caesar dressing 12

VG house salad

market greens, cucumbers, baby tomatoes, red onion, yellow peppers, crispy carrots, with ginger vinaigrette 11

miso soup

tofu, wakame, green onion 10

sashimi salad

arugula, beets, carrot, daikon, rice cracker, albacore, hamachi, salmon, scallop with ginger vinaigrette . . . 28

Appetizers

beef skewers

marinated beef tenderloin, apple coleslaw, wasabi cream sauce 14

edamame

garlic soy 8

fried shishito pepper

deep fried shishito pepper, eel sauce, spicy aioli, togarashi 15

hamachi crudo

yellow tail, watermelon, Asian pear, avocado, red onion, micro cilantro, olive oil, lava salt, chili ponzu 29

land & sea yuba wrap

Wagyu, shrimp, scallop, mango, enoki mushroom, ginger, dashi gravy, soy balsamic 29

oysters on a half shell

half dozen MP
dozen MP
please ask server for daily selection

oyster shooters (3)

quail egg, ponzu jelly, masago, and micro cilantro 16

poke tacos

tuna, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko, crispy wonton shell 19

sake steamed clams

littleneck clams, green onion, mitsuba, sake dashi broth 24

salmon carpaccio

yuzu soy, kizami wasabi, red onion, micro greens, olive oil 17

shrimp cocktail

cocktail sauce, lemon 20

tai tsukuri

snapper, black truffle, paddlefish caviar, citrus white soy, miso sauce, cilantro oil, pink peppercorn, micro flower 29

tempura

choice of shrimp, calamari, or vegetables (asparagus, enoki mushroom, baby carrot) 17

umami bao

kurobota pork belly, steam bun, heirloom tomato, green onion, okonomi sauce, pickled shallot 18

wagyu hot rock

house made yakiniku sauce, miyazaki beef 49

Entrées

chilean sea bass

miso marinated, jalapeño chimichurri, rainbow cauliflower, sautéed broccolini, miso cream 48

grilled halibut

arugula, yuzu pepper cream, sautéed broccolini, ginger carrot purée 46

lobster

fresh Maine lobster, steamed or grilled, clarified butter MP

rib eye

14oz rib eye, baby carrots, arugula, roasted roma tomato, signature demi glaze, uni butter 56

salmon

skin-on shio koji marinated, asparagus tempura, arugula, white soy soubise 38

scallops

arugula, rainbow cauliflower, roasted roma tomatoes, beurre blanc 42

seafood steam pot

shrimp, fish, mussels, clams, corn, potatoes, fresh herb, white wine broth 46

surf and turf

6oz Mishima beef tenderloin, 8oz Austrian lobster tail, baby carrot, sautéed broccolini, roasted roma tomato, signature demi glaze, clarified butter MP

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

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.



SUSHI & OYSTER BAR

Chilled Seafood Platter

platter for two

three jumbo shrimp, three oysters, spicy scallops, spicy tuna poke, king crab leg. MP
with 2.5lb whole Maine lobster. MP

Sushi and Sashimi

(2 pcs.)

GF albacore –white tuna	11	GF maguro - tuna	15
GF amaebi – sweet shrimp	12	GF saba – mackerel	10
GF ebi – shrimp.	10	GF sake - salmon	11
GF hamachi - yellowtail	15	GF tai – red snapper	11
GF hotate – scallop	13	GF tako – octopus	11
GF ika – squid.	10	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, scallop, sweet shrimp, king crab, and spicy salmon roll. 48

GF Sashimi Platter

tuna, yellowtail, salmon, tai, albacore, scallop, octopus, shrimp. 56

Maki

(Cut Rolls)

california

inside: avocado, kani kama, cucumber
outside: masago 10

crunch salmon

inside: salmon, fried shallot, cucumber, avocado
outside: tempura crunch
on side: eel sauce, spicy aioli. 14

lobster roll

inside: lobster, avocado, mango
outside: wasabi cream sauce, eel sauce, deep fried 22

orange dragon

inside: shrimp tempura, yama gobo, mango, kani kama
outside: soy paper, salmon, masago, spicy aioli, eel sauce 20

GF pechanga

inside: yellowtail, jalapeno
outside: avocado, red onion, tuna, spicy aioli, micro cilantro.
on side: red bell pepper puree . . . 20

GF spicy tuna

inside: spicy tuna, avocado, cucumber 14

spider roll

inside: softshell crab, avocado, crab, cucumber
outside: eel sauce
on side: spicy aioli 16

temecula fire

inside: avocado, crab, cucumber
outside: spicy tuna, eel sauce, spicy aioli. on side: tempura shishito pepper, tempura crunch 18

three amigos

inside: eel, shrimp, kani kama, mango
outside: spicy tuna, avocado, tempura crunch
on side: red bell pepper puree, cilantro puree, eel sauce. 20

umi

inside: shrimp tempura, avocado, kani kama
outside: albacore, eel sauce, spicy aioli, jalapeno 18

yasai with salmon roll

asparagus, avocado, cucumber, yama-gobo, daikon, spicy aioli, micro green, ginger carrot puree, cilantro purée, extra virgin olive oil 16

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