



SUSHI & OYSTER BAR

Soups and Salads

Clam Chowder potatoes bacon celery onions fennel	10	Miso Soup tofu wakame green onions	10
Sashimi Salad arugula beets carrots daikon rice crackers albacore hamachi salmon scallops ginger vinaigrette	28	House Salad market greens cucumbers baby tomatoes red onions yellow peppers crispy carrots ginger vinaigrette	12

Cold Plates

Edamame garlic soy sauce	8	Shrimp Cocktail cocktail sauce lemon	20
Hamachi Crudo yellowtail watermelon Asian pear avocado red onions micro cilantro olive oil lava salt chili ponzu	29	Poke Tacos tuna cucumber avocado wakame red onions sesame oil wasabi tobiko crispy wonton shell	19
Oysters on a Half Shell choice of: half dozen dozen Please ask server for daily selection.	MP	Salmon Carpaccio yuzu soy pineapple compôte orange micro arugula pink peppercorn	17
Oyster Shooters (3) quail eggs ponzu jelly masago micro cilantro	16		

Hot Plates

Beef Skewers marinated tenderloin pickled shallots wasabi cream sauce	14	Grilled Prawns chili marinade parsnip purée pineapple compôte fried garlic micro arugula	16
Fried Shishito Peppers tempura batter eel sauce spicy aioli togarashi	15	Coal Grilled Octopus whiskey marinade mustard greens cherry tomatoes dashi-ponzu	46
Tempura choice of: shrimp calamari vegetables (asparagus enoki mushrooms baby carrots)	17	Wagyu Hot Rock Miyazaki beef housemade yakiniku sauce	MP

Entrées

Chilean Sea Bass broccolini grilled parsnips miso brown butter	MP	Surf and Turf 6 oz. Mishima beef tenderloin 8 oz. Australian lobster tail roasted tomatoes tomato pepper purée	MP
Chicken Chashu rolled chicken breast Japanese mizuna okonomi	35		
Grilled Salmon mustard greens broccolini tomato soy yuzu koshō	48	14 oz. Ribeye mustard greens rainbow carrots tomato pepper purée signature demi-glace	68

Sides

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



SUSHI & OYSTER BAR

Chilled Seafood Platter For Two

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

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

Sushi and Sashimi

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 – Cut 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			