



SUSHI & OYSTER BAR

Cold

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
orange fennel tomatoes red onions	
Ebi Spring Roll	20
shiso masago shrimp sansho sauce	

Hot

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 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	
Pork Belly	18
napa cabbage pea shoots fried gobo soy jus	
Wagyu Hot Rock	MP
Miyazaki beef housemade yakiniku sauce	
Seafood Noodle Soup	15
white soy dashi napa cabbage mitsuba onions	

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	
Black Cod	MP	14 oz. Ribeye	68
edamame sushi rice shiso nori oil		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

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		Unagi	16
outside: avocado red onions tuna spicy aioli micro cilantro		inside: eel avocado cucumber	
on the side: red bell pepper purée			