



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 12

miso soup

tofu, wakame, green onion 10

sashimi salad

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

Small Plates

beef skewers

marinated beef tenderloin, pickled shallot,
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

salmon carpaccio

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

seared scallop

pan seared, roasted acorn squash, Japanese pumpkin
purée, Thai chili strings 22

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, braised mushroom, roasted
apple, candied walnut, pickled cucumber 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 52

grilled halibut

arugula, yuzu pepper cream, sautéed broccolini,
ginger carrot purée, pickled fennel 48

lobster

fresh Maine lobster, steamed or grilled,
clarified butter MP

moulard duck breast

grilled, baby carrot, sautéed mushrooms,
sansho shallot demi, pickled shallot 48

rib eye

14oz rib eye, baby carrots, arugula, roasted roma
tomato, signature demi glaze, uni butter 68

salmon

skin-on shio koji marinated, asparagus tempura,
arugula, white soy soubise 48

seafood steam pot

shrimp, fish, mussels, clams, corn,
potatoes, fresh herb, white wine broth 50

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

jumbo shrimp, 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 ika – squid. 10	GF tako – octopus 11
GF ikura – salmon roe. 12	unagi – freshwater eel 15
GF kani – alaskan king crab 19	GF uni – sea urchin MP

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, jalapeño
outside: avocado, red onion, tuna, spicy aioli, micro cilantro.
on side: red bell pepper purée . . . 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 purée, cilantro purée, eel sauce. 20

umi

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