



SUSHI & OYSTER BAR

Soups and Salads

clam chowder	8
miso soup	5
caesar gem lettuce, croutons, parmesan cheese, caesar dressing	9
house salad market greens, edamame, cucumber, baby tomato, red onion, yellow pepper, crispy carrot with ginger vinaigrette	9

sashimi salad albacore, salmon, whitefish, micro greens, red onion, daikon, crunchy wonton skin, radish, shiso, cashew nuts, sesame soy vinaigrette	24
grilled shrimp salad market greens, shrimp, fried feta cheese, asparagus, red onion, yellow peppers with tomato vinaigrette	15

Appetizers

edamame garlic soy	6
tataki tuna ahi, wakame, avocado, lime, cilantro, red onion, tempura crunch with miso truffle ponzu	16
beef skewers marinated beef tenderloin, apple coleslaw, wasabi cream sauce	10
fried shishito pepper eel sauce, spicy mayo, togarashi	12
salt and pepper calamari ponzu dipping sauce	15
shrimp tempura citrus soy dipping sauce	15
pork belly sliders braised kurobuta pork belly, green onion, jalapeño, cilantro, crushed cashews, steamed bun, pickle radish	14

robata street corn grilled sweet corn, kewpie mayo, togarashi, sautéed shrimp, edamame, grana padano, shredded nori, bonito, with okonomiyaki sauce	12
poke tacos raw ahi tuna, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko in crispy wonton shells with pineapple relish	16
wakasagi fish fries smelt fish, ginger aioli, and citrus soy	15
hamachi crudo raw yellowtail, watermelon, asian pear, avocado, black salt, local olive oil, chili ponzu	17
hotate ceviche pineapple, red onion, jalapeño, red bell pepper, wakame, micro cilantro, citrus ceviche sauce	16
salmon carpaccio yuzu soy, kizami wasabi, smoked balsamic, red onion, micro greens, local olive oil	16

Entrées

lobster fresh maine lobster, steamed or grilled with miso chimichurri	70
seafood steam pot crab, shrimp, fish, mussels, clams, corn, and potatoes in fresh herb white wine broth	41
steamed alaskan king crab leg 16oz steamed	65
jumbo prawns blackened shrimp, corn, baby heirloom tomato, seasonal vegetables, citrus cajun cream, sweet potato hash, and port wine butter	35
jidori chicken chicken breast, wild mushroom risotto, truffle oil, teriyaki sauce, and seasonal vegetables	29
chilean sea bass miso marinated, jalapeño pepper, rice, and seasonal vegetables	41
crispy whole fish crispy whole fish accompanied with sweet citrus soy sauce	52

scallop truffle beurre, mushroom risotto, and seasonal vegetables	35
fish and chips served with waffle fries and oshinko tartar sauce ..	28
mahi mahi macadamia nut crust, sweet potato hash, Peruvian corn, seasonal vegetables, pineapple relish, and lime beurre blanc	35
salmon pan seared salmon with beet risotto, seasonal vegetables, and creamy edamame and jalapeno sauce	29
surf and turf 8oz beef tenderloin, Australian lobster tail, asparagus tempura, marble potatoes, and demi-glaze	80
rib eye steak 14oz rib eye, marble potatoes, seasonal vegetables, with uni butter and demi-glaze	42

Raw Bar

shrimp cocktail

cocktail sauce, lemon18

seafood with curry

large shrimp, scallop, mussels, curry sauce, and toasted bread . . . 20

sapporo clams

littlenecks, garlic, ginger, cilantro, jalapeño, beer broth 20

oysters on half shell

please ask server for daily selection
half dozen16
dozen 30

fried oysters

panko breaded with oshinko
tartar sauce16

oyster shooters (3)

uni, quail egg, ponzu jelly, masago and micro cilantro.12

baked oysters

kurobuta bacon, jalapeno, yuzu soy, chipotle aioli.16

Chilled Grand Seafood

platter for two

whole maine lobster, 4 jumbo shrimp, 4 oysters, hotate ceviche, tuna poke, king crab leg.85

Sushi

Nigiri (2 pcs.)

maguro – tuna 9	saba – mackerel 7
hamachi – yellowtail 9	kani – alaskan king crab13
sake – salmon 8	ebi – shrimp 7
unagi – freshwater eel 9	uni – sea urchinMP
albacore – white tuna 7	hotate – scallop10
kampachi – young yellowtail 9	amaebi – sweet shrimp10
tai – red snapper 8	ika – squid 8
tako – octopus 8	ikura – salmon roe 9

Sushi Platter

tuna, hamachi, salmon, kampachi, tai, hotate, amaebi, king crab, and spicy tuna roll. 40

Sashimi

maguro – tuna17	albacore – white tuna15
hamachi – yellowtail18	kampachi – young yellowtail18
ebi – shrimp17	tai – red snapper16
sake – salmon16	tako – octopus17

Sashimi Platter

tuna, hamachi, kampachi, salmon, albacore, hotate, tako, ebi. 45

Maki

(Cut Rolls)

spicy king crab roll

king crab, cucumber, avocado, hamachi, masago, togarashi, eel sauce, chipotle aioli, and micro green 19

california

avocado, crab, cucumber, masago9

crispy white dragon

spicy tuna, fried shallot, yellowtail on top with wasabi aioli, micro cilantro with spicy aioli on the side 18

crunch salmon

salmon, cucumber, fried shallot, avocado, tempura crunch on top, eel sauce, and spicy aioli on the side 14

dynamite

mixed seafood, tempura crunch, spicy aioli baked on a california roll, eel sauce. 16

lobster roll

lobster, avocado, mango whole deep fried, wasabi cream sauce, eel sauce 19

pechanga

yellowtail, avocado, red onion, spicy aioli, and tuna on top with micro cilantro 18

rainbow

tuna, salmon, yellowtail, crab, avocado, cucumber 17

spicy tuna

spicy tuna, avocado, cucumber . . . 12

softshell crab

crab meat, avocado, cucumber, spicy aioli, and eel sauce 16

three amigos

eel, shrimp, crab, mango, spicy tuna, avocado, tempura crunch, cilantro puree, red bell pepper puree, eel sauce 18

temecula fire roll

spicy tuna, crab, avocado, cucumber, spicy aioli, eel sauce, shishito pepper tempura 15

umi

tempura shrimp, crab, avocado, albacore on top with jalapeño, spicy aioli, and eel sauce. 15

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.