

# Fish Bar

PLATTERS TO SHARE

## CEVICHEs

tortilla chips, romaine spears

**Baja Shrimp (GF) 12** fresh lime, avocado, Fresno chilies, cilantro

**Classic Ceviche (GF) 12** Pacific rockfish, Mexican-style lime marinade, tomato, shaved onion, cilantro

**Mexican Shellfish Cóctel (GF) 14** shrimp, scallop, crab, spicy clamato cóctel sauce, avocado, cucumber, onion, cilantro

## SHAREABLES

**Roasted Beet Salad 7** chioggia beets, white soy ponzu, avocado, radish, arugula, crispy quinoa

**Guaca-Poke 13** original ahi poke, house guacamole, micro cilantro, house tortilla chips

**Smoked Salmon Dip (GF) 12** creamy housemade dip, wasabi, yuzu tobiko, avocado, ginger, shiso, scallion, cucumber coins, Hawaiian toast points

## POKES

wonton crisps, romaine spears

**Original Ahi 13** ahi tuna, sesame-soy marinade, red chili flakes

**Salmon Avocado (GF) 13** house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots

**Citrus Kanpachi 14** cubed sashimi-grade yellowtail, orange, yuzu, pomegranate, ginger, mint

**Serrano Ahi (GF) 13** ahi tuna, sweet onions, sriracha aioli, serrano chiles

## TATAKIS

sashimi-style slices

**Seared Ahi (GF) 13** sesame-crusted lightly-cured ahi tuna, ponzu, scallions, jalapeño, micro greens

**Cured Salmon (GF) 14** house-cured salmon, yuzu kosho cream, cucumber, yuzu tobiko, crispy brown rice, chives

**Kanpachi Crudo 15** sashimi-grade yellowtail, avocado, watermelon radish, white ponzu, micro greens, crispy quinoa

## COCKTAILS

chilled shellfish

**Shrimp (GF) 14** house poached shrimp (6), yuzu cocktail sauce, wasabi aioli, watermelon radish, cucumber, lemon wedge, on ice

**Crab (GF) 17** hand-picked blue and dungeness crab, lemon oil, chives, avocado, radish, shredded romaine, wasabi louie dressing, lemon, Hawaiian toast points

**Lobster (GF) 19** tarragon-dill lobster salad, avocado, radish, chive, shredded romaine, Hawaiian toast points

## PLATTERS & TOWERS

served with a variety of veggie crudité, dips, and housemade chips

**Trio 23** sampler of pokes and/or ceviches; choose 3

**Trio Plus 39** adds: shrimp cocktail and seared ahi tataki

**Shellfish Sampler 49** share all 3 signature shellfish cocktails: lobster, crab, and shrimp; plus Mexican shellfish coctél ceviche, guacamole

**Going All In 125** tower with all 7 poke/ceviches, double shrimp cocktail, lobster and crab cocktails, seared ahi tataki, smoked salmon dip, beet "poke," guacamole

## PICK A FISH

**OPAH 24**  
Hawaii

**STRIPED BASS 24**  
Baja California

**SALMON 23**  
Patagonia

**KANPACHI 25**  
Hawaii

## PICK A STYLE

**Pescado Asado (GF)** roasted chili citrus-adobo sauce, over Mexican elote corn

**Hawaiian Sea Salt (GF)** red Alaea salt and citrus oil, over grilled broccolini

**Asian Herb Chimichurri (GF)** fresh herb and garlic marinade, over Thai Brussels

**Miso-Yaki** miso glaze, over lemon miso-butter broccolini

## PICK A SIDE

**Thai Brussels**

**Turmeric-Tahini Cauliflower (GF)**

**Miso-Butter Broccolini**

**Kimchi Fried Rice**

**Mexican "Elote" Corn (GF)**

**Crab Mashed Potatoes (GF)**

**Fries** sweet potato, seasoned, or regular

