

# Starters

## Shareables

**Cabo Calamari 13**  
crispy calamari, fried lemon slices, Fresno chilies, chipotle aioli

**Coconut Shrimp 13**  
five-spice crispy shrimp, Thai sweet chili sauce

**Sticky Ribs 15**  
pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan

**Guaca-Poke\* 14**  
original ahi poke, guacamole, micro cilantro, house-made tortilla chips

**Guac & Chips 10**  
guacamole, micro cilantro, house-made tortilla chips

## Veggies & Sides

**Thai Brussels 8**

**Turmeric-Tahini Cauliflower 8**

**Miso-Butter Broccoli 8**

**Mexican "Elote" Corn on the cob 8**

**Kimchi Fried Rice 8**  
add sunnyside egg\* +2

**House Salad** miso dressing 7

**Fries 7** sweet potato, furikake, seasoned or regular

# Sushi Bar

## Starts

**Shiitake Miso Soup 5**

**Steamed Edamame Shells 5**

**Miso Side Salad 5**

**Wakame-Cucumber Salad 5**

## Sushi "Tacos"

**3 tacos 13 | 1 taco 5**  
nigiri style, on nori seaweed squares

**Seared Ahi\***  
sesame-crust yellowfin tuna, avocado, wasabi aioli, soy-wasabi vinaigrette, daikon sprouts

**Hawaiian Yellowtail\***  
kanpachi, avocado, citrus aioli, scallions, jalapeño relish

**Spicy Salmon\***  
salmon, avocado, sriracha aioli, scallions, crispy shallots

## Sushi Rolls

**Spicy Tuna\* 10**  
serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

**California Roll 10**  
hand-picked crab salad, avocado, cucumber, sesame

**Ahi Poke\* 10**  
ahi tuna poke, cucumber, ginger, soy-wasabi sauce, wakame on top

# Taco Bar

with black beans, choice of fries or sub chips & salsa  
**2 taco platter 15 | 3 taco platter 19 | a la carte taco 6**

**Traditional Baja** crispy Alaskan cod, cabbage, cilantro, avocado-tomatillo salsa, jalapeño tartar

**Grilled Sea Bass** spice-rubbed, cabbage, cilantro, avocado-tomatillo salsa, lime crema

**Cabo Shrimp** crispy shrimp, avocado, cabbage, cilantro, pico de gallo, jalapeño tartar, tomatillo salsa, lime crema

**Guajillo Shrimp** grilled, citrus-guajillo sauce, avocado, grilled pineapple, cabbage, cilantro, tomatillo salsa, lime crema

**Hot Fish** crispy Alaskan cod, spicy sambal glaze, cabbage, pickled carrots, cilantro, jalapeño, sriracha aioli

**Sriracha Steak** grilled skirt steak, cabbage, pickled carrots, cilantro, jalapeño, crispy shallots, sriracha aioli

# Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

## Fish Bar

### Pokes & Ceviches

**Original Ahi Poke\* 13**  
ahi tuna, sesame-soy marinade, sweet onion, red chili flakes, wonton chips

**Serrano Ahi Poke\* 13**  
ahi tuna, sweet onion, sriracha aioli, serrano chilies, wonton chips

**Salmon Avocado Poke\* 13**  
house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots, wonton chips

**Yellowtail Poke-Ceviche\* 14**  
Hawaiian Kanpachi, orange, yuzu, ginger, mint, pomegranate, crispy quinoa, wonton chips

**Baja Shrimp Ceviche\* 13**  
fresh lime, avocado, Fresno chilies, cilantro, tortilla chips

**POKE & CEVICHE TRIO 23**  
sampler of pokes and ceviches, pick 3, wonton chips, tortilla chips

## Burgers

**Fish "Burgers"**  
signature sandwiches, black sesame bun, with sesame slaw

+3 add: choice of fries or miso side salad

**Seared Ahi\* 13**  
sushi-grade yellowfin tuna, seared rare, avocado, pickled ginger, daikon sprouts, wasabi aioli

**Viet Hot Fish 13**  
crispy Alaskan cod, spicy sambal glaze, sliced serrano chilies, cilantro, pickled carrots, cucumbers, sriracha aioli

**California Style Salmon\* 13**  
grilled salmon, avocado, tomato, greens, citrus aioli

## Wagyu Burger

sesame slaw

+3 add: choice of fries or miso side salad

**WestCoast Cheeseburger\* 13**  
6 oz natural Wagyu beef, cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onions, citrus aioli, black sesame bun

## Crispy Catch

**Fish & Chips**  
sesame slaw, choice of fries

**Crispy Alaskan Cod 13 (2 pc) | 16 (3 pc) | 19 (4 pc)**

**Coconut Shrimp 16**  
five-spice crispy shrimp, Thai sweet chili sauce

**Mixed Catch 19**  
2 pc Alaskan cod, 3 Thai coconut shrimp, calamari, jalapeño tartar, chipotle aioli, Thai sweet chili sauce

Alaska Cod  
Green Rated  
by Seafood Watch



Wild, Natural & Sustainable

## LOBSTER ROLL 19

sesame slaw

tarragon-dill lobster salad, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll

+3 add: choice of fries or miso side salad

# Bowls and Greens

Small 16 | Regular 18 | Add double protein: (+ 6)

**Sub Any Protein:** original ahi poke, salmon, chicken breast, skirt steak, grilled shrimp, grilled tofu, crab salad

**Sub Any Base:** brown rice-quinoa blend, brown rice, sushi rice, organic mixed greens or ½ & ½

**Japanese Wasabi | Original Ahi Poke\***  
avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, soy-wasabi vinaigrette | **Base:** ½ sushi rice, ½ mixed organic greens

**Westcoast Style | Grilled Salmon (VEGAN: SUB TOFU!)** roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle | **Base:** ½ brown rice-quinoa blend, ½ mixed organic greens

**Mexican Grill | Seared Guajillo Shrimp**  
citrus-guajillo adobo sauce, "elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema | **Base:** ½ brown rice, ½ mixed organic greens

**Asian Chimichurri Salad | Grilled Salmon**  
roasted cauliflower, avocado, cucumber, tomato, edamame, daikon sprouts, Asian herb chimichurri, miso dressing  
**Base:** mixed organic greens with quinoa blend

**Hawaiian Teriyaki | Grilled Chicken**  
Rocky Jr® breast, grilled pineapple, stir fry of glazed shiitake mushrooms, broccoli, carrots, edamame, crispy shallots, sesame seeds, teriyaki sauce | **Base:** sushi rice

**POKE CHIRASHI\* 23** trio of pokes: original ahi, salmon avocado and serrano ahi, wakame seaweed salad, spicy cucumber banchan, warm sushi rice

**KOREAN BBQ\* 23** *Steak or Ribs!* skirt steak (6 oz) or glazed ribs, sunny-side egg, Thai Brussels sprouts, kimchi fried rice, spicy cucumber banchan, Korean BBQ sauce, sriracha aioli

## Fresh Catch ENTREES

### PICK A FISH

**Kanpachi Yellowtail 28**  
Kona, Hawaii

**Striped Sea Bass 27**  
Baja, Mexico

**Arctic Salmon 25**  
Kvarøy Island, Norway

### family style

**Mixed Grill for two 59**  
Salmon (6oz), Kanpachi Yellowtail (6oz), Shrimp (6pc)

pick style, incl. side + pick 2 additional sides

**Mixed Grill for four 99**  
Salmon (2pc), Kanpachi Yellowtail (2pc), Shrimp (12pc)

pick style, incl. side + pick 4 additional sides

### PICK A STYLE

*Includes one side!*

**Hawaiian Sea Salt**  
red Alaea salt and citrus oil with miso-butter broccolini

**Asian Herb Chimichurri**  
fresh herb and garlic marinade with Thai Brussels

**Golden Turmeric**  
fresh coconut-turmeric-tahini sauce, Fresno chilies, toasted almonds, fresh mint, with roasted cauliflower

**Pescado Asado**  
citrus-guajillo adobo sauce with Mexican "elote" corn on the cob, tortillas

### PICK A SIDE

**Miso-Butter Broccolini**  
Turmeric-Tahini Cauliflower

**Thai Brussels**

**Mexican "Elote" Corn**  
on the cob

**Kimchi Fried Rice**  
add sunny-side egg\* +2

**Brown Rice or Sushi Rice**

**House Salad**

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

Good for you.  
GOOD FOR THE OCEAN.



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\*may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
COVID-19 safety & sanitation surcharge 2% | SF only: 5% surcharge for COVID and SF employer mandates

# Handcrafted Cocktails

## Island Classics

**Mai Tai** 13 Flor de Caña silver rum, Lahaina dark rum, Wray & Nephew overproof rum, house-made "POG"

**Agave Margarita** 12 Lunazul reposado tequila, agave nectar, lime juice, half salted rim

**Mojito** 12 Flor de Caña silver rum, muddled fresh mint, lime, raw sugar

**Pisco Sour** 14 Barsol pisco, egg whites, lemon juice, lime juice, Angostura bitters

**Jala-Piña Margarita** 13 Tanteo jalapeño-infused tequila, caramelized pineapple puree, lime, agave, jalapeño slice, grilled pineapple, jalapeño-salt half rim

**Caramelized Piña Colada** 15 Cruzan coconut and silver rum, Zaya Gran Reserva aged rum float, Liquid Alchemist coconut, caramelized pineapple puree, grilled pineapple, brandied cherry, crushed ice

## WestCoast Style

**Blood Orange Margarita** 13 Lunazul reposado tequila, blood orange, fresh squeezed lime, agave nectar

**Lemongrass Mojito** 13 house-infused lemongrass Flor de Caña rum, fresh mint, lemongrass, raw sugar, lime

**Spicy Pacific** 13 Pearl vodka, fresh serrano chilies, passion fruit puree (or substitute reposado tequila!)

**Coconut Mai Tai** 14 Cruzan Coconut rum, Cruzan Black Strap rum, coconut water, pineapple juice, citrus, orgeat, grilled pineapple, coconut chips

**Island Mule** 12 Pearl craft vodka, passion fruit, ginger beer, tiki bitters, lime

**Pacific Bloody Mary** 14 Tito's Handmade vodka, Top Hat craft Bloody Mary mix, poached shrimp, olive, pickled onion, lime, half chili-salt rim

## Twisted Classics

**"Manhattan" of the West** 14 High West double rye, Carpano Antica vermouth, Domaine de Canton ginger liqueur, orange bitters, candied ginger, orange peel, served up

**Tiki "Old Fashioned"** 13 Zaya Gran Reserva aged rum, Orange Curacao, tiki bitters, charred pineapple, orange slice, on a rock



## PITCHERS TO SHARE

equals 5 servings  
**Agave Margarita** 45  
**Classic Mai Tai** 45  
**Lemongrass Mojito** 48

# White Wines

## Crisp & Refreshing (light)

<b>Kung Fu Girl Riesling '16</b> (Columbia Vly, WA)	9	13	34
<b>Hayes Ranch Pinot Grigio '18</b> (Livermore)	9	13	34
<b>Acrobat Pinot Gris '17</b> (Eugene, OR)			34
<b>Acha Albariño '17</b> (Lodi)			36
<b>Whitehaven Sauvignon Blanc '19</b> (Marlborough, NZ)	11	16	42

## Soft & Mellow (medium)

<b>Bernardus Sauvignon Blanc '18</b> (Arroyo Seco)			32
<b>Kunde Sauvignon Blanc '18</b> (Sonoma)	9	13	34
<b>Kim Crawford "Unoaked" Chardonnay '17</b> (New Zealand)	9	13	34
<b>Souverain Chardonnay '17</b> (Sonoma)	10	14	38
<b>Pine Ridge Chenin Blanc-Viognier '18</b> (Napa)			35
<b>Fess Parker Viognier '17</b> (Santa Barbara)	11	16	40
<b>Honig Sauvignon Blanc '18</b> (Napa)	11	16	40

## Rich & Luscious (full)

<b>Kenwood Chardonnay '18</b> (Sonoma)			34
<b>Murrieta's Well "The Whip" '17</b> (Livermore)			34
<b>Ferrari Carano Fume Blanc '19</b> (Sonoma)	10	14	38
<b>Singing Tree Chardonnay '17</b> (Sonoma)			44
<b>Rodney Strong Chardonnay '17</b> (Sonoma)	12	17	46
<b>Hess Collection Chardonnay '17</b> (Napa)	14	19	52
<b>Chalk Hill Chardonnay '16</b> (Sonoma)			78

## Sparkling Wines

<b>Kenwood Cuvée Brut</b> (Lodi)	10		36
<b>Gloria Ferrer Carneros Cuvée</b> (Sonoma)	12		44
<b>Roederer Estate Brut</b> (Anderson Valley)			49
<b>Roederer Estate L'Ermitage Brut '12</b> Tête de Cuvée (Anderson Valley)			99

## Rosé Wine

<b>Martin Ray '18</b> (Sonoma)	9	13	34
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\*Vintages are subject to change

# Non-Alcoholic

<b>Tropical Iced Tea</b> (unsweetened)	3.25
<b>Thai Iced Tea</b> (sweet & creamy)	4
<b>Hawai'i Volcanic Water</b> (pH 8.0) sparkling or still	6.5
<b>Fountain Soda</b>	3.25

<b>Sparkling Agave Lemonade</b>	3.5
<b>Blood Orange Lemonade</b>	4
<b>Fresh Mint &amp; Lime "Nojito"</b>	4.5
<b>Arnold Palmer</b> (Iced Tea & Lemonade)	4
<b>Juice Selection</b>	3.5

## Kids

for little Ocean Lovers

**Kids Teriyaki Bowl** 9 choose your protein (salmon, chicken, shrimp, steak) over sushi rice or brown rice, broccoli, fruit

**Chicken Strips** 9 2 pieces, choice of regular or sweet potato fries, broccoli, fruit

**Fish & Chips** 9 2 pieces, choice of regular or sweet potato fries, broccoli, fruit

**Thai Coconut Shrimp** 9 3 pieces, choice of regular or sweet potato fries, broccoli, fruit

**Kids California Roll** 9 hand-picked crab salad, avocado, sesame seeds, broccoli, fruit

**Kids Avocado Roll** 6 avocado, sesame seeds, broccoli, fruit

## Dessert

**Crispy Dulce de Leche "Spring Roll"** 9 cheesecake filling, vanilla ice cream, caramel sauce

**Mochi Fondue** 9 vanilla, chocolate and coffee mochi balls, chocolate dipping sauce

**Hula Brownie Sundae** 9 brownie, hula coconut-macadamia cookie crumble gelato, hot fudge, coconut crisps, macadamia nuts

**Scoop of Ice Cream** 5 Hula gelato



# Beer

On Tap	16 oz	20 oz
<b>Scrimshaw Pilsner</b> (CA) 4.4%	7	8.5
<b>Sapporo Lager</b> (JPN) 4.9%	7	8.5
<b>Lost Coast Tangerine Wheat</b> (CA) 5.2%	7	8.5
<b>Maui Bikini Blonde Lager</b> (HI) 4.8%	7	8.5
<b>Anchor Liberty Ale</b> (CA) 5.9%	7	8.5
<b>Altamont Maui Wauai IPA</b> (CA) 6.5%	7	8.5
<b>Ballast Point Sculpin IPA</b> (CA) 7.0%	7	8.5
<b>Seasonal Release</b>		

Bottles	12 oz
<b>Sapporo Light Lager</b> (JPN) 3.2%	6
<b>Corona Lager</b> (MEX) 4.6%	5.5
<b>Singha Lager</b> (THA) 5.0%	6
<b>Sierra Nevada Pale Ale</b> (CA) 5.6%	6
<b>Anderson Valley Boont Amber Ale</b> (CA) 5.8%	6.5
<b>Anderson Valley Oatmeal Stout</b> (CA) 5.8%	7.5
<b>Lagunitas IPA</b> (CA) 6.2%	6.5

Cans	12 oz
<b>Maui Brewing Company</b> (HI)	
<b>Pineapple Mana Wheat</b> 5.5%	6.5
<b>Coconut Porter</b> 6.0%	7.5
<b>Big Swell IPA</b> 6.8%	7
<b>Golden State Cider</b> (CA) 6.3%	8
<b>Surreal Brewing Co. Red IPA N/A</b> (CA) 0.5%	5.5

**White Claw Assorted Flavors** 5.0% 5

# Red Wines

## Juicy & Fruit-filled (light)

<b>Vina Calina Cabernet Sauvignon '18</b> (Central Valle, CH)	9	13	34
<b>Castle Rock Pinot Noir '18</b> (Central Coast)	10	14	38
<b>Casa Smith Barbera '17</b> (Wahluke Slope, WA)			42
<b>The Calling Pinot Noir '17</b> (Sonoma)			48

## Smooth & Supple (medium)

<b>Ravenswood "Old Vine" Zinfandel '16</b> (Lodi)			36
<b>Clos de Los Siete Malbec '16</b> (Mendoza, ARG)	11	15	40
<b>Coppola Cabernet Sauvignon '16</b> (Sonoma)			40

## Lincourt "Lindsay's" Pinot Noir '16

(Santa Rita Hills)			14	19	52
<b>Joseph Carr Cabernet Sauvignon '17</b> (Paso Robles)					48
<b>Rutherford Ranch Cabernet Sauvignon '16</b> (Napa)					52
<b>Domaine Drouhin Pinot Noir '16</b> (Willamette Valley, OR)					87

## Big & Bold (FULL)

<b>Columbia Crest "H3" Merlot '16</b> (Horse Heaven Hills, WA)			10	14	38
<b>Rabble Tempranillo '17</b> (Paso Robles)					48
<b>Katherine Goldschmidt Cabernet Sauvignon '18</b> (Alexander Valley)	14	19	52		
<b>Mt. Veeder Cabernet Sauvignon '16</b> (Napa)					66

\*Vintages are subject to change

# Sake

## Bottles

<b>Shimizu-No-Mai</b> (JPN) 300 ml			
<b>Pure Junmai</b>	19		
<b>Pure Dawn Junmai Ginjo</b>	24		
<b>Pure Snow Nigori</b>	19		
<b>Momokawa "Organic"</b> (OR) 750 ml Junmai Ginjo			44