

Starters

Shareables

Cabo Calamari 13
crispy calamari, fried lemon slices,
Fresno chiles, 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* 15
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 10

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

Shiitake Miso Soup 5

Steamed Edamame Shells 5

Miso Side Salad 5

Wakame-Cucumber Salad 5

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

Firecracker Salmon* 13
tempura salmon, avocado, cucumber,
daikon sprouts, shallots, sriracha aioli

Rainbow Roll* 18
California roll inside, kanpachi, salmon
and seared ahi sashimi outside, yuzu
tobiko, ponzu, scallions

Sushi "Tacos"

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

Seared Ahi* sesame-crusted 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

Pacific Catch

WESTCOAST FISH HOUSE

Fish Bar

Pokes wonton chips

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

Kona Kanpachi* 13 Hawaiian
yellowtail, ogo seaweed,
Maui onions, white soy, ponzu,
marinated cucumbers

Serrano Ahi* 13
ahi tuna, sweet onion, sriracha aioli,
serrano chiles

Ceviches tortilla chips

Classic Sea Bass* 13 striped sea bass,
lime marinade, avocado, red onion,
cucumber, fresno chiles, cilantro

Lomi Lomi Salmon* 13 flash-cured
salmon, tamari, lime, tomato, onion,
cilantro, chiles

Baja Shrimp 13 fresh lime marinade,
avocado, Fresno chiles, cilantro

POKE & CEVICHE TRIO 23

sampler of pokes and ceviches, pick 3,
wonton and/or tortilla chips

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 Fish choice of sea bass or
salmon, 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

Spicy Sriracha choice of grilled chicken or
skirt steak, cabbage, pickled carrots, cilantro,
jalapeño, crispy shallots, sriracha aioli

Bowls and Greens

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

Sub Any Protein: original ahi poke, salmon,
sea bass, 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 1/2 & 1/2

Japanese Wasabi | Original Ahi Poke*
avocado, wakame seaweed salad,
marinated cucumber, pickled ginger,
daikon sprouts, furikake, soy-wasabi
vinaigrette | **Base:** 1/2 sushi rice, 1/2 mixed
organic greens

Westcoast Style | Grilled Salmon
(**VEGAN: SUB TOFU!**) roasted
cauliflower, avocado, marinated
cucumber, radish salad, cilantro-pepita
pesto, soy-tahini drizzle
Base: 1/2 brown rice-quinoa blend,
1/2 mixed organic greens

POKE CHIRASHI* 23 trio
of pokes: original ahi, kona kanpachi
and serrano ahi, wakame seaweed
salad, spicy cucumber banchan, ogo
seaweed, warm sushi rice

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:** 1/2
brown rice, 1/2 mixed organic greens

Asian Chimichurri Salad | Grilled Sea Bass
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

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

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
chiles, 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

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

Kids

for little Ocean Lovers
with broccoli, fruit

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

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

Mexi Grill Bowl 9 choose your grilled protein (salmon, chicken, shrimp, steak) white rice, black beans, cotija cheese, tortilla chips & tomatillo salsa

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

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

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

Kids Avocado Roll 6 avocado, sesame seeds

Dessert

Chocolate Brownie 5
Sustainable Peruvian chocolate
Sweet Street Brand



Good for you.
GOOD FOR THE OCEAN.

Beverages

1/2 price
WINE

NON-ALCOHOLIC

- Diet Coke, Coke or Sprite Can 2**
- Coconut Water 5**
- Tropical Iced Tea (unsweetened) 3.5**
- Thai Iced Tea (sweet & creamy) 4**
- Blood Orange Lemonade 4**
- Fresh Mint & Lime "Nojito" 4.5**
- Arnold Palmer (Iced Tea & Lemonade) 4**
- Sparkling Agave Lemonade 4**
- Hawai'i Volcanic Still Water 6.5**
- Hawai'i Volcanic Sparkling 6.5**

WINE BOTTLES

- Kung Fu Girl Riesling '18 (Columbia Vly, WA) 17**
- Hayes Ranch Pinot Grigio '19 (Livermore) 17**
- Kunde Sauvignon Blanc '19 (Sonoma) 17**
- Honig Sauvignon Blanc '19 (Napa) 20**
- Souverain Chardonnay '18 (Sonoma) 19**
- Rodney Strong Chardonnay '17 (Sonoma) 24**
- Castle Rock Pinot Noir '18 (Central Coast) 19**
- Joseph Carr Cabernet Sauvignon '17 (Paso Robles) 24**
- Z Alexander Pinot Noir '18 (Napa) 19**
- Napa Cellars Merlot '18 (Napa) 23**

WHITE CLAW

Assorted Flavors 5% 5

SAKE

- Shimizu-No-Mai (JPN - 300ml)**
- Pure (Junmai) 10**

BEER CANS

- Bikini Blonde Lager (HI) 4.8% 5**
- Pineapple Mana Wheat (HI) 5.5% 5**
- Big Swell IPA (HI) 6.8% 5**
- Coconut Porter (CA) 6% 5**
- Golden State Cider (CA) 6.3% 6**
- Surreal Brewing Co. Red IPA Non-Alcoholic (CA) 0.5% 5.5**

TAKE-OUT BAR

by Pacific Catch

12 oz | shake and pour over ice
equals two servings

Agave Margarita 17
Lunazul repasado tequila, agave nectar, lime juice

Mai Tai 19
Flor de Cana sliver rum, Lahaina dark rum, Wray & Nephew overproof rum, housemade POG

Blood Orange Margarita 19
Lunazul reposado tequila, blood orange, fresh squeezed lime, agave nectar

Spicy Pacific 19
Pearl vodka, fresh serrano chiles, passion fruit puree

Bloody Mary 21
Tito's Handmade vodka, Top Hat craft Bloody Mary mix

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for every order!

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