

# 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\* 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 8**

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

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

**House Salad 7** miso dressing

**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

**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

# 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

# Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

## 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

# 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

# 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 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 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

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

**KOREAN BBQ\* 23** *Steak or Ribs!* skirt steak (6 oz) or glazed ribs, sunny-side egg, Thai Brussels, 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 broccoli

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

**Golden Turmeric**  
fresh coconut-turmeric-tahini sauce, Fresno chiles, 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 Broccoli**  
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

## TIKI BAR

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

**Painkiller 14** Bacardi Reserva Ocho aged rum, pineapple juice, orange juice, coconut cream, grated nutmeg

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

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

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

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

## Margarita Bar

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

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

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

**Guava-rita 13** Cazadores reposado tequila, guava puree, agave nectar, fresh lime

## PITCHERS TO SHARE

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

## Twisted Classics

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

**Lemongrass Mojito 13** house-infused lemongrass Flor de Caña rum, fresh mint, lemongrass, raw sugar, lime (also available as a traditional mojito)

**"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

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

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

## Non-Alcoholic

**Tropical Iced Tea (unsweetened) 3.25**

**Thai Iced Tea (sweet & creamy) 4**

**Hawai'i Volcanic Water (pH 8.0) sparkling or still 6.5**

**Fountain Soda 3.25**

**Sparkling Agave Lemonade 3.5**

**Blood Orange Lemonade 4**

**Fresh Mint & Lime "Nojito" 4.5**

**Arnold Palmer (Iced Tea & Lemonade) 4**

**Juice Selection 3.5**

## 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 (chicken, steak, shrimp, salmon), 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

## Coffee/Tea

**Equator Coffee Press Pot 5 | 8**

**Mighty Leaf Teas (pot) 4**

## 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 coconut-macadamia cookie crumble gelato

## Beer

### On Tap

	16 oz	20 oz
<b>Golden Road Mango Wheat (CA) 4.0%</b>	7	8.5
<b>Drakes Flyaway Pilsner (CA) 4.5%</b>	7	8.5
<b>Maui Bikini Blonde Lager (HI) 4.8%</b>	7	8.5
<b>Sapporo Lager (JPN) 4.9%</b>	7	8.5
<b>Deschutes Mirror Pond Pale Ale (OR) 5.0%</b>	7	8.5
<b>Altamont Maui Wauai IPA (CA) 6.5%</b>	7	8.5
<b>Ballast Point Sculpin IPA (CA) 7.0%</b>	7	8.5
<b>Seasonal Release</b>		

### Bottles

	12 oz	16 oz	20 oz
<b>Kirin Light (JPN) 3.2%</b>		6	
<b>Corona Lager (MEX) 4.6%</b>		5.5	
<b>Tiger Beer Pilsner (SGP) 5%</b>		6	
<b>Alaskan Amber Ale (AK) 5.3%</b>		6.5	
<b>Sierra Nevada Pale Ale (CA) 5.6%</b>		6	
<b>Lagunitas IPA (CA) 6.2%</b>		6.5	
<b>Deschutes Obsidian Stout (OR) 6.4%</b>		7.5	

### Cans

	12 oz	16 oz	20 oz
<b>Maui Brewing Company (HI)</b>			
<b>Pineapple Mana Wheat 5.5%</b>		6.5	
<b>Coconut Porter 6.0%</b>		7.5	
<b>Big Swell IPA 6.8%</b>		7	
<b>Golden State Cider (CA) 6.3%</b>		8	
<b>Surreal Brewing Co. Red IPA N/A (CA) 0.5%</b>		5.5	

**White Claw Assorted Flavors 5.0%** 5

## White Wines

### Crisp & Refreshing (light)

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

### Soft & Mellow (medium)

<b>Bernardus Sauvignon Blanc '18 (Arroyo Seco)</b>			32
<b>Kunde Sauvignon Blanc '19 (Sonoma)</b>	9	13	34
<b>Kim Crawford "Unoaked" Chardonnay '18 (New Zealand)</b>	9	13	34
<b>Souverain Chardonnay '18 (Sonoma)</b>	10	14	38
<b>Cline Viognier '19 (Napa)</b>	10	14	38
<b>Black Stallion Sauvignon Blanc '19 (Napa)</b>	11	16	40

\*Vintages are subject to change

### Rich & Luscious (full)

<b>Kenwood Chardonnay '18 (Sonoma)</b>			34
<b>Ferrari Carano Fume Blanc '19 (Sonoma)</b>	10	14	38
<b>Girard Chardonnay '18 (Napa)</b>			44
<b>Honig Sauvignon Blanc '19 (Napa)</b>	12	17	44
<b>Rodney Strong Chardonnay '17 (Sonoma)</b>	12	17	46
<b>Hess Collection Chardonnay '18 (Napa)</b>	14	19	52
<b>Panthera Chardonnay '17 (Napa)</b>			66

### Sparkling Wines

<b>Kenwood Cuvée Brut (Lodi)</b>	10		36
<b>Gloria Ferrer Carneros Cuvée (Sonoma)</b>	12		44
<b>Roederer Estate Brut (Anderson Valley)</b>			49
<b>Roederer Estate L'Ermitage Brut '13 Tête de Cuvée (Anderson Valley)</b>			99

### Rosé Wine

<b>Martin Ray '18 (Sonoma)</b>	9	13	34
<b>Diora Rose '19 (Monterey)</b>	10	14	38

## Red Wines

### Juicy & Fruit-filled (light)

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

### Smooth & Supple (medium)

<b>Ravenswood "Old Vine" Zinfandel '17 (Lodi)</b>			36
<b>Z Alexander Pinot Noir '18 (Napa, Sonoma)</b>	10	14	38
<b>Clos de Los Siete Malbec '17 (Mendoza, ARG)</b>	11	15	40

\*Vintages are subject to change

## Sake

### Bottles

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

**Coppola Cabernet Sauvignon '16 (Sonoma)**

**Lincourt "Lindsay's" Pinot Noir '17 (Santa Rita Hills)** 14 19 52

**Joseph Carr Cabernet Sauvignon '17 (Paso Robles)** 48

**Rutherford Ranch Cabernet Sauvignon '16 (Napa)** 52

**Patz & Hall Pinot Noir '17 (Napa)** 66

### Big & Bold (FULL)

**Napa Cellars Merlot '18 (Napa)** 12 17 46

**Rabble Tempranillo '17 (Paso Robles)** 48

**Katherine Goldschmidt Cabernet Sauvignon '18 (Alexander Valley)** 14 19 52

**Mt. Veeder Cabernet Sauvignon '17 (Napa)** 66

**Pacific Catch**  
WESTCOAST FISH HOUSE