

STARTERS

Salmon Chowder 10
house-made creamy chowder, applewood bacon, yukon gold potatoes, lemon oil, grilled bread for dipping

SHAREABLES

Coconut Shrimp 13
crispy crispy shrimp, Thai sweet chili sauce

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

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

SUSHI BAR

STARTS

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

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

Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

Fish Bar

POKES w/ 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 w/ tortilla chips

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

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

SIDES

Thai Brussels 8

Pepita-Pesto Cauliflower 8

Miso-Butter Broccoli 8

Mexican "Elote" Corn on the cob 8

Kimchi Fried Rice 8
add sunny-side egg* +2

House Salad miso dressing 7

Fries 7 sweet potato, furikake, seasoned or regular

Scan here to learn more about our sustainable sourcing



TACOS

with black beans, choice of fries, miso salad or 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

BURGERS

FISH "BURGERS"

black sesame bun, 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

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

LOBSTER ROLL 25

sesame slaw & choice of fries
tarragon-dill lobster salad, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll

WAGYU CHEESEBURGER* 13

6 oz wagyu beef patty, cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onions, citrus aioli, black sesame bun, sesame slaw

+3 add: choice of fries or miso side salad

CHICKEN KATSU SANDO* 13

crispy chicken, grilled pineapple, house katsu sauce, citrus aioli, grilled ciabatta bread, sesame slaw

+3 add: choice of fries or miso side salad

FRESH CATCH



PICK A FISH

Kanpachi Yellowtail 28
Kona, Hawaii

Arctic Salmon 27
Kvarøy Island, Norway

family style

MIXED GRILL FOR TWO 59
kanpachi yellowtail (6oz), salmon (6oz), shrimp (6pc)
pick style + 2 additional sides

MIXED GRILL FOR FOUR 99
kanpachi yellowtail (2pc), salmon (2pc), shrimp (12pc)
pick style + 4 additional sides

PICK A STYLE

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

Asian Herb Chimichurri
fresh herb and garlic marinade with Thai brussels

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

PICK A SIDE

Miso-Butter Broccolini

Pepita-Pesto 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



BOWLS & GREENS

Small 16 | Regular 18 | Add extra protein: + 6

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

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

SUB ANY PROTEIN:
Original Ahi Poke / Salmon / Sea Bass / Chicken Breast / Skirt Steak / Grilled Shrimp / Grilled Tofu / Crab Salad / Chicken Katsu

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

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

Luau | Chicken Katsu
crispy chicken katsu, glazed shiitake mushrooms, edamame, pineapple-ponzu slaw, house katsu sauce, citrus aioli
Base: sushi rice

SUB ANY BASE:
Brown Rice & Quinoa Blend / Brown Rice / Sushi Rice / Organic Mixed Greens / or ½ & ½

KOREAN BBQ* 25

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

STEAK OR RIBS!

POKE CHIRASHI* 23

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

*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

KIDS FOOD

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

Fish & Chips 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

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



TIKI BAR

MAI TAI PUNCH 11

Sabe Gold, house made POG, Orgeat

AGAVE MARGARITA 11

Sabe Blanco, agave nectar, lime juice, half salted rim

GUAVA-RITA 11

Sabe Blanco, Guava puree, agave syrup, fresh lime



BEER

BOTTLES

Kirin Light (JPN) 3.2%	12oz	6
Corona Lager (MEX) 4.6%		5.5
Lagunitas IPA (CA) 6.2%		6.5
Deschutes Mirror Pond Pale Ale (OR) 5%		7
Sapporo 20 oz (JPN) 4.9%		9

CANS

Maui Brewing Company (HI)	12oz	
Coconut Porter 6.0%		7.5
Bikini Blonde 4.8%		7
Big Swell IPA 6.8%		7
Golden State Cider (CA) 6.3%		8
Ballast Point Sculpin IPA (CA) 7.3%		8
Surreal Brewing Co. Red IPA N/A (CA) 0.5%		5.5

White Claw Assorted Flavors 5.0%		5
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SAKE

TY KU Junmai (JPN) 330ml		21
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WHITE WINE

CRISP & REFRESHING (light)

Kung Fu Girl Riesling '19 (Columbia Vly, WA)	9	13	34
Hayes Ranch Pinot Grigio '19 (Livermore)	9	13	34
Whitehaven Sauvignon Blanc '19 (Marlborough, NZ)	11	16	42

SOFT & MELLOW (medium)

Kunde Sauvignon Blanc '19 (Sonoma)	9	13	34
Kim Crawford "Unoaked" Chardonnay '19 (New Zealand)	9	13	34
Souverain Chardonnay '18 (Sonoma)	10	14	38

RICH & LUSCIOUS (full)

Rodney Strong Chardonnay '17 (Sonoma)	12	17	46
Honig Sauvignon Blanc '19 (Napa)	12	17	44

RED WINE

JUICY & FRUIT-FILLED (light)

Vina Calina Cabernet Sauvignon '18 (Central Valle, CH)	9	13	34
Castle Rock Pinot Noir '18 (Central Coast)	10	14	38
The Calling Pinot Noir '18 (Sonoma)			48

SMOOTH & SUPPLE (medium)

Ravenswood "Old Vine" Zinfandel '17 (Lodi)			36
Lincourt "Lindsay's" Pinot Noir '17 (Santa Rita Hills)	14	19	52
Joseph Carr Cabernet Sauvignon '18 (Paso Robles)			48

*Vintages are subject to change

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