

STARTERS

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

SHAREABLES

Coconut Shrimp 13
crispy spicy 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

SIDES

Thai Brussels 8

Turmeric-Tahini 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

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

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-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

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

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 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

Pico Salmon* 13
lomi style salmon, pico de gallo, lime, tamari, sesame, scallion

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"

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

Striped Sea Bass 27
Baja, Mexico

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

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 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

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

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



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
(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



SPARKLING WINE

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

WHITE WINE

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

SOFT & MELLOW (medium)			
Bernardus Sauvignon Blanc '18 (Arroyo Seco)			32
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
Cline Viognier '20 (Napa)	10	14	38
Black Stallion Sauvignon Blanc '19 (Napa)	11	16	40

RICH & LUSCIOUS (full)			
Kenwood Chardonnay '18 (Sonoma)			34
Ferrari Carano Fume Blanc '20 (Sonoma)	10	14	38
Girard Chardonnay '18 (Napa)			44
Honig Sauvignon Blanc '19 (Napa)	12	17	44
Rodney Strong Chardonnay '17 (Sonoma)	12	17	46
Hess Collection Chardonnay '18 (Napa)	14	19	52
Panthera Chardonnay '17 (Napa)			66

RED WINE

JUICY & FRUIT-FILLED (light)	9	13	34
Vina Calina Cabernet Sauvignon '18 (Central Valle, CH)			
Castle Rock Pinot Noir '18 (Central Coast)	10	14	38
Casa Smith Barbera '18 (Wahluke Slope, WA)			42
The Calling Pinot Noir '18 (Sonoma)			48

SMOOTH & SUPPLE (medium)			
Ravenswood "Old Vine" Zinfandel '17 (Lodi)			36
Z Alexander Pinot Noir '18 (Napa, Sonoma)	10	14	38
Clos de Los Siete Malbec '17 (Mendoza, ARG)	11	15	40
Coppola Cabernet Sauvignon '16 (Sonoma)			40
Lincourt "Lindsay's" Pinot Noir '17 (Santa Rita Hills)	14	19	52
Joseph Carr Cabernet Sauvignon '18 (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 '18 (Paso Robles)			48
Katherine Goldschmidt Cabernet Sauvignon '18 (Alexander Valley)	14	19	52
Mt. Veeder Cabernet Sauvignon '18 (Napa)			66

ROSÉ WINE

Martin Ray '20 (Sonoma)	9	13	34
Diora Rose '19 (Monterey)	10	14	38

*Vintages are subject to change

SAKE

TY KU Junmai (JPN) 330ml	21
TY KU Junmai Ginjo (JPN) 330ml	25
Shimizu-No-Mai Nigori (JPN) 300ml	19
Momokawa "Organic" (OR) 750 ml Junmai Ginjo	44

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

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

NON-ALCOHOLIC

Tropical Iced Tea (unsweetened)	3.25
Thai Iced Tea (sweet & creamy)	4
Sparkling Agave Lemonade	3.5
Blood Orange Lemonade	4
Fresh Mint & Lime "Nojito"	4.5
Arnold Palmer (Iced Tea & Lemonade)	4
Hawai'i Volcanic Water (pH 8.0) sparkling or still	6.5
Juice Selection	3.5
Fountain Soda	3.25

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-style coconut-macadamia cookie-crumble gelato, hot fudge, coconut crisps, macadamia nuts

Scoop of Ice Cream 5
hula coconut-macadamia cookie crumble gelato

COFFEE/TEA	
Equator Coffee Press Pot	5 8
Mighty Leaf Teas (pot)	4

BEER

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

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

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

White Claw Assorted Flavors 5.0% 5

