

STARTERS

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

SHAREABLES

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

Cabo Calamari 14
crispy calamari, fried lemon slices, Fresno chile, 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 "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

8pc roll, pickled ginger, wasabi

Spicy Tuna* 11
serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

California Roll 11
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 sashimis outside, yuzu tobiko, ponzu, scallions

SIDES

Thai Brussels 9

Turmeric-Tahini Cauliflower 9

Miso-Butter Broccoli 9

Mexican "Elote" Corn on the cob 9

Kimchi Fried Rice 9
add sunny-side egg* +2

House Salad miso dressing 9

Fries 7 sweet potato, furikake, seasoned or regular

TACOS

with black beans, choice of fries, miso salad or chips & salsa
2 Taco Platter 16 | 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 seared, 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
yellowfin tuna, sesame-soy marinade, sweet onion, red pepper flakes

Korean Ahi* 13
yellowfin tuna, gochujang, soy glaze, kimchi, onions, sesame seeds

Serrano Ahi* 13
yellowfin tuna, sweet onion, sriracha aioli, serrano chile

CEVICHEs w/ tortilla chips

Classic Sea Bass* 13
striped sea bass, lime marinade, red onion, cucumber, Fresno chile, cilantro

Spicy Yellowtail* 13
Hawaiian kanpachi, Peruvian ají amarillo chile marinade, tomato, red onion, cilantro

Baja Shrimp* 13
fresh lime marinade, avocado, Fresno chile, cilantro

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

FISH BURGERS FISH & CHIPS

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, serrano chile, cilantro, pickled carrots, cucumbers, sriracha aioli

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

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

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

Scan here to learn more about our sustainable sourcing



LOBSTER ROLL 27

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

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 chile, 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 19 | 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

STEAK OR RIBS!

BIG KAHUNA* 23
crispy chicken katsu, original ahi poke, shiitake mushrooms, edamame, pineapple-ponzu slaw, house katsu sauce, citrus aioli, sushi rice

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

POKE CHIRASHI* 23
trio of ahi pokes: original, serrano and Korean, wakame seaweed, spicy cucumber banchan, over 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. A 3% living wage surcharge will be added to all checks. 100% is used to support rising wages and health benefits for our team. SF only: 5% surcharge for 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, serrano chili, 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 48
- 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

Gloria Ferrer Carneros Cuvée (Sonoma)	12	44
Roederer Estate Brut (Anderson Valley)	14	49
Roederer Estate L'Ermitage Brut '13 Tête de Cuvée (Anderson Valley)		99

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
A to Z Pinot Gris '18 (Oregon)	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
Black Stallion Sauvignon Blanc '19 (Napa)	11 16 40

RICH & LUSCIOUS (full)	
Ferrari Carano Fume Blanc '20 (Sonoma)	10 14 38
Honig Sauvignon Blanc '19 (Napa)	12 17 44
Rodney Strong Chardonnay '17 (Sonoma)	13 18 46
Hess Collection Chardonnay '18 (Napa)	14 19 52
Panthera Chardonnay '17 (Napa)	66

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
Z Alexander Pinot Noir '18 (Napa, Sonoma)	10 14 38
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)	13 18 46
Katherine Goldschmidt Cabernet Sauvignon '18 (Alexander Valley)	14 19 52
Mt. Veeder Cabernet Sauvignon '18 (Napa)	66

KIDS FOOD

with broccoli, orange

CRISPY ITEMS

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

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

BOWLS

Kids Teriyaki Bowl 11
choose your grilled protein (salmon, chicken, shrimp, steak) over sushi rice or brown rice

Kids Mexi Grill Bowl 11
choose your grilled protein (chicken, steak, shrimp, salmon), white rice, black beans, cotija cheese, tortilla chips & tomatillo salsa

SUSHI ROLLS

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

Avocado Roll 6
avocado, sesame seeds

DESSERT

Crispy Dulce de Leche "Spring Rolls" 11
cheesecake filling, dulce de leche gelato, caramel sauce

Hula Brownie Sundae 11
brownie, coconut-macadamia cookie-crumble gelato, hot fudge, coconut crisps, macadamia nuts

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

Scoop of Ice Cream 5
hula coconut-macadamia cookie-crumble gelato, or dulce de leche gelato

COFFEE/TEA

Equator Coffee Press Pot 6 | 9

Mighty Leaf Teas (pot) 4

SELZER, CIDER & KOMBUCHA

Maui Brewing Company (HI) POG Seltzer 5.0%	12oz	6
Golden State Cider (CA) 6.3%		8
JuneShine Hard Kombucha Blood Orange Mint (CA) 6.0%		7
JuneShine Hard Kombucha Grapefruit Paloma (CA) 6.0%		7

BEER

ON TAP

Maui Bikini Blonde Lager (HI) 4.8%	16oz	7	8.5
Pacifico Lager (MEX) 4.4%		7	8.5
Sapporo Lager (JPN) 4.9%		7	8.5
Deschutes Fresh Haze IPA (OR) 6.5%		7	8.5
Coronado Weekend Vibes, IPA (CA) 6.8%		7	8.5
21st Amendment Hell or High Watermelon			
Wheat (CA) 4.9%		7	8.5
Ballast Point Sculpin IPA (CA) 7.0%		7	8.5
Seasonal Release			

BOTTLES

Kirin Light (JPN) 3.2%	12oz	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

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

ROSÉ WINE

Coppola Diamond Rosé Pinot Noir '19 (Sonoma)		9 14 38
Diora Rosé Pino Noir '19 (Monterey)		10 14 38
ViNo Columbia Valley Rosé Sangiovese '20 (Columbia Vly. WA)		10 13 34

SAKE

TY KU Junmai (JPN) 330ml		21
TY KU Junmai Ginjo (JPN) 330ml		25
Shimizu-No-Mai "Pure Snow" Nigori (JPN) 300ml		19

NON-ALCOHOLIC

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

*Vintages are subject to change