

# STARTERS

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

**Peruvian Chupe 12**  
spicy tomato-based seafood chowder, Manila clams, shrimp, fresh fish, rice, grilled bread with aji amarillo pepper aioli

## 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

## PUPU PLATTER\* 25

two original ahi poke bombs, two sticky ribs, three coconut shrimp, classic sea bass ceviche, tortilla chips

## VEGGIES & 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

**Crab Mashed Potatoes 12**

**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, avocado-tomatillo salsa, lime crema

# SUSHI BAR

## STARTS 5

**Shiitake Miso Soup**

**Steamed Edamame Shells**

**Miso Side Salad**

**Wakame-Cucumber Salad**

## SUSHI "TACOS"

**3 Tacos 14 | 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

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, daikon sprouts, crispy shallots, sriracha aioli

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

**Guajillo Shrimp** seared, citrus-guajillo sauce, avocado, grilled pineapple, cabbage, cilantro, avocado-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 13

**Original Ahi\***  
yellowfin tuna, sesame-soy marinade, sweet onion, red pepper flakes

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

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

### AHI POKE "BOMBS"

3 Bombs 14 | 1 Bomb 5

inari sweet-soy pocket, seasoned sushi rice, choice of pokes

### POKE & CEVICHE TRIO 23

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

### CEVICHEs w/ tortilla chips 13

**Classic Sea Bass\***  
striped sea bass, citrus marinade, red onion, cucumber, Fresno chile, cilantro

**Spicy Yellowtail\***  
Hawaiian kanpachi, Peruvian aji amarillo chile marinade, tomato, red onion, cilantro

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

### CEVICHE "TACOS"

3 Tacos 14 | 1 Taco 5

fresh jicama shells, shredded lettuce, choice of ceviches

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

**California Style Salmon\* 14**  
grilled salmon, avocado, tomato, greens, citrus aioli

## 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

# 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 27

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

## RAINBOW SUSHI BOWL 25

sashimi slices\* (2 ea) of yellowtail, salmon and sesame-seared ahi, crab salad, yuzu tobiko, avocado, wakame, marinated cucumber, pickled ginger, daikon sprouts, soy-wasabi vinaigrette, sushi rice

# FRESH CATCH



## 1. PICK A FISH

**Kanpachi Yellowtail 29**  
Kona, Hawaii

**Striped Sea Bass 28**  
Baja, Mexico

**Arctic Salmon 27**  
Kvarøy Island, Norway

+8 add: jumbo shrimp (3pc), miso-chili butter  
+8 add: grilled skirt steak (4oz)

## MIXED SEAFOOD GRILL

**MIXED GRILL FOR ONE 39**  
sea bass (4oz), salmon (4oz), shrimp (3pc)  
pick style + 2 sides

**MIXED GRILL FOR TWO 59**  
sea bass (6oz), salmon (6oz), shrimp (6pc)  
pick style + 3 sides

**MIXED GRILL FOR FOUR 99**  
sea bass (12oz), salmon (12oz), shrimp (12pc)  
pick style + 5 sides

## 2. PICK A STYLE

**Hawaiian Sea Salt**  
red alaea salt, citrus oil

**Asian Herb Chimichurri**  
fresh herb-garlic marinade

**Golden Turmeric**  
fresh coconut-turmeric-tahini sauce, Fresno chile, toasted almonds, mint

**Mexican BBQ**  
citrus-guajillo adobo sauce, white corn tortillas



Scan here to learn more about our sustainable sourcing

## 3. PICK TWO SIDES

**Miso-Butter Broccolini**  
**Turmeric-Tahini Cauliflower**

**Thai Brussels**

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

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

**Crab Mashed Potatoes +3**

**Brown Rice or Sushi Rice**  
**House Salad**

**Fries**  
sweet potato, furikake, seasoned or regular



# BOWLS & GREENS

Regular 19 | Small 16 | 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 / Grilled Shrimp / Grilled Tofu / Crab Salad / Chicken Katsu / Chicken Breast / Skirt Steak +2

**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

**Bibimbap | Korean Poke**  
spicy cucumber banchan, kimchi, pickled carrot, shiitake mushrooms, edamame, gochujang soy-chili sauce  
add sunny-side egg\* +2  
**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, Korean; wakame seaweed, spicy cucumber banchan, 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, Liquid Alchemist coconut, grated nutmeg

**SPICY PACIFIC 13**  
Pearl craft vodka, serrano chile, 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 nectar, 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, craft Bloody Mary mix, poached shrimp, olive, pickled onion, lime, half chili-salt rim

**YUZU PISCO SOUR 14**  
Barsol pisco, egg whites, yuzu juice, lime juice, Angostura bitters

**ROSE SPRITZ 12**  
Haus Rose Rosé aperitif, sparkling wine, soda water, fresh lemon juice



# 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 '20 (Columbia Vly, WA)     | 9  | 13 | 34 |
| Hayes Ranch Pinot Grigio '20 (Livermore)         | 9  | 13 | 34 |
| A to Z Pinot Gris '19 (Oregon)                   |    |    | 34 |
| Whitehaven Sauvignon Blanc '19 (Marlborough, NZ) | 11 | 16 | 42 |

**SOFT & MELLOW** (medium)

|   |    |    |    |
|---|----|----|----|
| Kunde Sauvignon Blanc '20 (Sonoma)                  | 9  | 13 | 34 |
| Kim Crawford "Unoaked" Chardonnay '20 (New Zealand) | 9  | 13 | 34 |
| Souverain Chardonnay '19 (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 '20 (Napa)       | 13 | 18 | 46 |
| Rodney Strong Chardonnay '19 (Sonoma)  | 13 | 18 | 46 |
| Hess Collection Chardonnay '19 (Napa)  | 14 | 19 | 52 |
| Panthera Chardonnay '17 (Napa)         |    |    | 66 |

# RED WINE

**JUICY & FRUIT-FILLED** (light)

|  |    |    |    |
|--|----|----|----|
| Vina Calina Cabernet Sauvignon '19 (Central Valle, CH) | 9  | 13 | 34 |
| Castle Rock Pinot Noir '18 (Central Coast)             | 10 | 14 | 38 |
| The Calling Pinot Noir '19 (Sonoma)                    |    |    | 48 |

**SMOOTH & SUPPLE** (medium)

|  |    |    |    |
|--|----|----|----|
| Ravenswood "Old Vine" Zinfandel '17 (Lodi)             |    |    | 36 |
| Z Alexander Pinot Noir '19 (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 '18 (Napa)         |    |    | 52 |

**BIG & BOLD** (full)

|   |    |    |    |
|---|----|----|----|
| Napa Cellars Merlot '18 (Napa)                                  | 13 | 18 | 46 |
| Katherine Goldschmidt Cabernet Sauvignon '19 (Alexander Valley) | 14 | 19 | 52 |
| Patz & Hall Pinot Noir '17 (Napa)                               |    |    | 66 |
| Mt. Veeder Cabernet Sauvignon '18 (Napa)                        |    |    | 66 |

# KIDS FOOD

with broccoli, orange

## CRISPY ITEMS 9

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

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

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

## BOWLS 11

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

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

## SUSHI ROLLS

**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, vanilla or dulce de leche gelato

## COFFEE/TEA

**Equator Coffee Press Pot 6 | 9**

**Mighty Leaf Teas (pot) 4**

# SELTZER, CIDER & KOMBUCHA

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

# BEER

## ON TAP

|                                       | 16oz | 20oz |
|---------------------------------------|------|------|
| Pacifico Lager (MEX) 4.4%             | 7    | 8.5  |
| Maui Bikini Blonde Lager (HI) 4.8%    | 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  |
| Ballast Point Sculpin IPA (CA) 7.0%   | 7    | 8.5  |
| 21st Amendment Seasonal (CA)          | 7    | 8.5  |
| Seasonal Release                      |      |      |

## BOTTLES

|                                    | 12oz |
|------------------------------------|------|
| Kirin Light (JPN) 3.2%             | 6    |
| Modelo Especial Pilsner (MEX) 4.4% | 5.5  |
| Corona Lager (MEX) 4.6%            | 5.5  |
| 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    |
| Surreal Brewing Co. Red IPA N/A (CA) 0.5% | 5.5  |

# ROSÉ WINE

|   |    |    |    |
|---|----|----|----|
| Coppola Diamond Rosé Pinot Noir '20 (Sonoma)                | 9  | 14 | 38 |
| Diora Rosé Pino Noir '20 (Monterey)                         | 10 | 14 | 38 |
| ViNo Columbia Valley Rosé Sangiovese '20 (Columbia Vly, WA) | 11 | 16 | 40 |

# 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) | 3.5 | 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        | 4   | PC POG (pineapple, orange, guava)                  | 4   |
| Blood Orange Sparkling Lemonade | 4.5 | Nina Colada  | 5   |
| Fresh Mint & Lime "Nojito"      | 4.5 | Fountain Soda                                      | 3.5 |

\*Vintages are subject to change