

# 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

## NEW! PUPU PLATTER\* 29

two ahi tatakai "bombs," three coconut shrimp, two bbq pork skewers, two chicken katsu musubis, house mac salad

## 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

black beans & choice of fries, miso salad or chips & salsa  
**2 Taco Platter 18 | 3 Taco Platter 21 | a la carte Taco 7**

**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

## NEW! AHI POKE "BOMBS" 3 Bombs 14 | 1 Bomb 5

inari sweet-soy pocket, seasoned sushi rice, choice of Original, Korean or Serrano pokes

## 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\* 12**  
serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

**California Roll 12**  
hand-picked crab salad, avocado, cucumber, sesame

**Firecracker Salmon\* 14**  
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

### 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 ají amarillo chile marinade, tomato, red onion, cilantro

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

# FISH BURGERS

black sesame bun, sesame slaw

+3 add: choice of fries or miso side salad

**Seared Ahi\* 14**  
sushi-grade yellowfin tuna, seared rare, avocado, pickled ginger, daikon sprouts, wasabi aioli

**Viet Hot Fish 14**  
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\* 14

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 27

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 28**  
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**

**House Salad miso dressing**

**House Mac Salad**

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



# BOWLS & GREENS

Regular 19.5 | Small 17 | 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 25**  
crispy chicken katsu, original ahi poke\*, shiitake mushrooms, edamame, pineapple-ponzu slaw, house katsu sauce, citrus aioli, sushi rice

**KOREAN BBQ 27**  
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 25**  
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% surcharge will be added to all Guest checks to assist with covering costs related to recent increases to minimum wage rates and other benefits for our dedicated Team Members. 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)	14	48
Roederer Estate Brut (Anderson Valley)	16	56
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) 10 16 38
- Hayes Ranch Pinot Grigio '20 (Livermore) 11 16 38
- A to Z Pinot Gris '19 (Oregon) 38
- Whitehaven Sauvignon Blanc '19 (Marlborough, NZ) 13 18 46

**SOFT & MELLOW** (medium)

- Kunde Sauvignon Blanc '20 (Sonoma) 11 16 38
- Kim Crawford "Unoaked" Chardonnay '20 (New Zealand) 12 17 42
- Souverain Chardonnay '19 (Sonoma) 12 17 40
- Black Stallion Sauvignon Blanc '19 (Napa) 12 17 38

**RICH & LUSCIOUS** (full)

- Ferrari Carano Fume Blanc '20 (Sonoma) 12 17 40
- Honig Sauvignon Blanc '20 (Napa) 14 19 50
- Rodney Strong Chardonnay '19 (Sonoma) 14 19 50
- Hess Collection Chardonnay '19 (Napa) 14 19 52
- Panthera Chardonnay '17 (Napa) 72

# RED WINE

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

- Vina Calina Cabernet Sauvignon '19 (Central Valle, CH) 10 16 38
- Castle Rock Pinot Noir '18 (Central Coast) 11 16 38
- The Calling Pinot Noir '19 (Sonoma) 52

**SMOOTH & SUPPLE** (medium)

- Ravenswood "Old Vine" Zinfandel '17 (Lodi) 38
- Z Alexander Pinot Noir '19 (Napa, Sonoma) 13 18 46
- Lincourt "Lindsay's" Pinot Noir '17 (Santa Rita Hills) 15 20 56
- Joseph Carr Cabernet Sauvignon '18 (Paso Robles) 50
- Rutherford Ranch Cabernet Sauvignon '18 (Napa) 60

**BIG & BOLD** (full)

- Napa Cellars Merlot '18 (Napa) 14 19 52
- Katherine Goldschmidt Cabernet Sauvignon '19 (Alexander Valley) 15 20 56
- Patz & Hall Pinot Noir '17 (Napa) 72
- Mt. Veeder Cabernet Sauvignon '18 (Napa) 72

# 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%	12oz	6
JuneShine Hard Kombucha Blood Orange Mint (CA) 6.0%		7.5
JuneShine Hard Kombucha Grapefruit Paloma (CA) 6.0%		7.5
Golden State Cider (CA) 6.3%		9

# 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%	7.5	9
Ballast Point Sculpin IPA (CA) 7.0%	7.5	9
21st Amendment Seasonal (CA) Seasonal Release	7.5	9

## 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%	8
Big Swell IPA 6.8%	7
Surreal Brewing Co. Red IPA N/A (CA) 0.5%	7

# ROSÉ WINE

Coppola Diamond Rosé Pinot Noir '20 (Sonoma)	11	16	38
Diora Rosé Pino Noir '20 (Monterey)	11	16	38
ViNo Columbia Valley Rosé Sangiovese '20 (Columbia Vly, WA)	12	17	40

# SAKE

TY KU Junmai (JPN) 330ml	24
TY KU Junmai Ginjo (JPN) 330ml	28
Shimizu-No-Mai "Pure Snow" Nigori (JPN) 300ml	25

# 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