

## 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

**Katsu Musubi Roll 12**  
nori wrapped, crispy chicken katsu, grilled pineapple, house katsu sauce, citrus aioli, furikake (4pc roll)

**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\* 29

two ahi tataki "bombs", three coconut shrimp, two sticky ribs, two chicken katsu musubis, house mac salad

## VEGGIES & SIDES

**Thai Brussels 9**

**Shishito Peppers** miso-glazed 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

**House Mac Salad 7**

**Fries 7** sweet potato, furikake, seasoned or regular

## 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\* 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

### AHI "BOMBS"

**3 Bombs 14 | 1 Bomb 5**

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

Scan here to learn more  
about our sustainable  
sourcing



## Fish Bar

### POKES w/ wonton chips 14

**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

### CEVICHEs w/ tortilla chips 14

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

**Scallop Amarillo\***  
bay scallops, Peruvian ají amarillo chile marinade, tomato, red onion, cilantro

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

### POKE & CEVICHE TRIO 25

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

## 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

**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

## 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**  
(2 pc) 14 | (3 pc) 18 | (4 pc) 21

**Coconut Shrimp 16**  
five-spice crispy shrimp, Thai sweet chili sauce

**Mixed Catch 21**  
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

Proud to partner with



## FRESH CATCH

### 1. PICK A FISH

**Kanpachi Yellowtail 29**  
Kona, Hawaii

**Striped Sea Bass 28**  
Baja, Mexico

**Arctic Salmon 28**  
Kvarøy Island, Norway

+9 add: jumbo shrimp (3pc), miso-chili butter  
+8 add: grilled skirt steak (4oz)

### 2. PICK A STYLE

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

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

**Miso-Glazed**  
umami glaze, toasted sesame seeds

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

### 3. PICK TWO SIDES

**Miso-Butter Broccoli**

**Shishito Peppers** miso-glazed

**Thai Brussels**

**"Elote" Corn** on the cob

**Kimchi Fried Rice**

add sunny-side egg\* +2

**Crab Mashed Potatoes** +3

**House Salad** miso dressing

**Fries**

**House Mac Salad**

### MIXED SEAFOOD GRILL

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

**MIXED GRILL FOR TWO 59**  
sea bass (6oz), salmon (6oz), shrimp (4pc)  
pick style + 3 sides

## PACIFIC PLATES

### Korean 34

grilled skirt steak, kimchi fried rice, sunny-side egg, Korean ahi poke, wonton chips, spicy cucumber banchan, kimchi, glazed shiitake mushrooms, edamame, pickled red ginger, pickled carrots

### Hawaiian 32

teriyaki pork ribs, stir fry veggies, sushi rice, crispy chicken katsu musubis, original ahi poke, wonton chips, house mac salad, marinated cucumbers

### Japanese 34

miso-glazed grilled salmon & shisito peppers, two ahi tataki "bombs", miso salad, wakame-cucumber salad, steamed edamame

## 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

**Island Luau | Chicken Katsu**  
crispy chicken katsu, shiitake mushrooms, edamame, mac salad, house katsu sauce, citrus aioli, sushi rice  
**Base:** sushi rice  
**Make it a Big Kahuna** add poke +6

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

### STEAK OR RIBS!

### 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, soy-wasabi vinaigrette, 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



# TIKI BAR

**MAI TAI 13**  
Flor de Caña silver rum, Lahaina dark rum, lime juice, Wray & Nephew overproof rum, house-made "POG"

**PACIFIC PUNCH 14**  
Flor de Caña Añejo rum, lime juice, pineapple, cinnamon, Angostura bitters

**TIKI "OLD FASHIONED" 13**  
Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock

**HAWAIIAN BUTTERFLY 14**  
Vodka, pineapple juice, lemon juice, coconut, Flor de Caña silver rum, orange curaçao, butterfly flower tea tincture

**SPICY PACIFIC 13**  
Pearl Vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)

**CARAMELIZED PIÑA COLADA 15**  
Bacardi Coconut rum, Bacardi silver rum, caramelized pineapple, coconut, Zaya Gran Reserva rum float

## Margarita Bar

**AGAVE MARGARITA 12**  
Lunazul reposado tequila, lime juice, agave nectar, half salt rim

**BLOOD ORANGE MARGARITA 13**  
Lunazul reposado tequila, blood orange, lime juice, agave nectar

**JALA-PIÑA MARGARITA 13**  
Tanteo jalapeño-infused tequila, caramelized pineapple purée, lime juice, jalapeño, grilled pineapple, half jalapeño-salt rim

**GUAVA-RITA 13**  
Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim

## PITCHERS TO SHARE

AGAVE MARGARITA 45 (serves 5)

MAI TAI 48 (serves 5)

LEMONGRASS MOJITO 48 (serves 5)

## Twisted Classics

**COASTAL COOLER 14**  
Cucumber, mint, East Imperial grapefruit soda, lime juice, ginger (your choice of spirit: Mezcal, Tequila, Vodka, Gin, or Rum)

**ISLAND MULE 12**  
Pearl vodka, passion fruit, lime juice, ginger Beer, Angostura bitters, mint

**LEMONGRASS MOJITO 13**  
Flor de Caña silver rum, lemongrass, lime juice, soda water, mint (also available as a traditional Mojito)

**"MANHATTAN" OF THE WEST 14**  
High West double rye, Carpano Antica vermouth, Domaine de Canton ginger, orange bitters, orange twist, cherry, served up

**PACIFIC BLOODY MARY 14**  
Tito's vodka, craft bloody mary mix, poached shrimp, olive, pearl onion, lime, half salt rim

## SPARKLING WINE

**Gruet Brut (New Mexico)** easy drinking with subtle floral apple & cinnamon flavors **11 46**

**Roederer Estate (Anderson Valley)** classic Champagne style with rich notes of brioche & yeast **16 67**

**Bird In Hand Rosé (Australia)** pretty in pink with flavors of strawberries & cream **13 55**

## WHITE WINE

**Hayes Ranch Pinot Grigio (Livermore)** crisp green apple & lime with a hint of minerality **11 16 44**

**Z Alexander Brown Sauvignon Blanc (North Coast)** tropical passion fruit & mango accented by zesty citrus **11 16 44**

**CRU Winery Chardonnay (Washington)** fresh, bright, crisp without a trace of oak **11 16 44**

**Honig Sauvignon Blanc (Napa)** enticing mix of honeysuckle, peach & tropical fruit with citrus & melon **14 19 52**

**Pewsey Vale Riesling (Australia)** fleshy fruits with fresh lime, grapefruit & white-peach flavors **12 17 46**

**Tiki Sauvignon Blanc (New Zealand)** ripe lemon aromas, spicy notes of curry leaf & yeast, with soft texture **12 17 48**

**Hess Collection Chardonnay (Napa)** fragrant & vibrant with ripe apple, pear, citrus zest & vanilla **13 18 52**

**Yalumba Y Series Viognier (Australia)** fresh apricot, white tea, creamy mid-palate with a silky, textural finish **11 16 44**

**Kumeu Village Chardonnay (New Zealand)** fresh & bright with tempting peach & apple on the palate **15 20 56**

**Stag's Leap WC Karia Chardonnay '20 (Napa)** apple pie, stone & toffee aromas, elegant, creamy & medium-bodied **84**

## 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

## NON-ALCOHOLIC

Tropical Iced Tea (unsweetened) **3.5**

Thai Iced Tea (sweet & creamy) **4**

Sparkling Agave Lemonade **4**

Blood Orange Sparkling Lemonade **4.5**

Fresh Mint & Lime "Nojito" **4.5**

Arnold Palmer (Iced Tea & Lemonade) **4**

PC POG (pineapple, orange, guava) **4**

Nina Colada **5**

Hawai'i Volcanic Water (pH 8.0) sparkling or still **6.5**

Fountain Soda **3.5**

## SELTZER, CIDER & KOMBUCHA

Maui Brewing Company (HI) POG Seltzer 5.0% **12oz 6**

JuneShine Hard Kombucha  
Grapefruit Paloma (CA) 6.0% **7.5**  
Mango Daydream (CA) 6.0% **7.5**

Golden State Cider (CA) 6.3% **9**

## SAKE

TY KU Junmai (JPN) 330ml **26**

TY KU Junmai Ginjo (JPN) 330ml **29**

Shimizu-No-Mai "Pure Snow" Nigori (JPN) 300ml **27**

## BEER

### ON TAP

Pacifico Lager (MEX) 4.4% **16oz 7 20oz 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) **7.5 9**

### BOTTLES

Kirin Light (JPN) 3.2% **12oz 6**

Modelo Negra (MEX) 4.4% **6**

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

Maui Brewing Company (HI) **12oz**

Pineapple Mana Wheat 5.5% **6.5**

Coconut Porter 6.0% **8**

Big Swell IPA 6.8% **7**

### NON ALCOHOLIC

Surreal Brewing Juicy Mavs Hazy IPA (CA) **7**

Athletic Brewing Upside Dawn Golden (CA) **7**

## ROSÉ WINE

**Cloudline Pinot Noir (Oregon)** delicate blend of fresh peach, raspberry & white flowers **12 17 48**

**Epiphany Grenache (Santa Barbara County)** aromas of cherry, pink grapefruit, watermelon & guava with refreshing acidity **12 17 48**

## RED WINE

**Cloudline Pinot Noir (Oregon)** cool & fresh with cranberry & plum fruit. Smooth, elegant & lingering **12 17 48**

**Carmel Road Pinot Noir (Santa Lucia Highlands)** lush berry flavors, baking spices layered with notes of black tea **16 21 64**

**Mohua Pinot Noir (New Zealand)** juicy & lively, wild berries mingling with thyme, sage & tobacco **14 19 56**

**Domaine Drouhin Pinot Noir '19 (Oregon)** silky yet powerful texture with wild strawberry & dried herb notes **88**

**Montes Alpha Merlot (Chile)** ripe black & red fruits mixed with notes of black pepper, fresh tobacco & leather **11 16 44**

**Bedrock Zinfandel (Sonoma)** dense black fruit with tang of acidity. Tannins add texture to flavors of exotic spices & herbs **13 18 52**

**Alexander Valley Vineyards Cabernet Sauvignon (Alexander Valley)** full-bodied with silky tannins, aromas of blueberries, blackberries & sage **15 20 64**

**Katherine Goldschmidt Cabernet Sauvignon (Alexander Valley)** ripe dark fruit, vanilla & chocolate. Full-bodied with soft tannins **15 20 56**

**Markham Cabernet Sauvignon '18 (Napa)** vanilla, marzipan, boysenberry & raspberry. Lush texture balances the tannins **85**