

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

VEGGIES & SIDES

Thai Brussels 9

Miso-Butter Broccoli 9

Shishito Peppers miso-glazed 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

SUSHI BAR

STARTS 5

Shiitake Miso Soup
Steamed Edamame Shells
Miso Side Salad
Wakame-Cucumber Salad

SUSHI ROLLS 12

8pc roll, pickled ginger, wasabi

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

California Roll
hand-picked crab salad, avocado, cucumber, sesame seeds

NEW! AHI POKE “BOMBS” 3 Bombs 14 | 1 Bomb 5

inari sweet-soy pocket, seasoned sushi rice, choice of original, Korean or serrano pokes, or Tataki-style



Want to learn more about where we source our sustainable seafood?



*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

FishBar

POKES w/ wonton chips

Original Ahi* 14
yellowfin tuna, sesame-soy marinade, sweet onion, red pepper flakes

Korean Ahi* 14
yellowfin tuna, gochujang, soy glaze, kimchi, onions, sesame seeds

Serrano Ahi* 14
yellowfin tuna, sweet onion, sriracha aioli, serrano chile

POKE & CEVICHE TRIO 25

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

CEVICHEs w/ tortilla chips

Classic Sea Bass* 14
striped sea bass, lime marinade, avocado, red onion, cucumber, Fresno chile, cilantro

Baja Shrimp 14
fresh lime marinade, avocado, Fresno chile, cilantro

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

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

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



FRESH CATCH

1. PICK A FISH

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
Brown Rice or Sushi Rice
House Salad miso dressing
Fries

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

Japanese 34

miso-glazed grilled salmon, shishito 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 / 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

Island Luau | Chicken Katsu
crispy chicken katsu, shiitake mushrooms, edamame, pineapple slaw, 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!

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 pokes: original, serrano and Korean, wakame seaweed, spicy cucumber banchan, over warm sushi rice

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 Roll" 11
cheesecake filling, dulce de leche gelato, caramel sauce

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

Scoop of Ice Cream 5
ask server for current flavors

NON-ALCOHOLIC

Coke, Diet Coke or Sprite 3.5

Tropical Iced Tea (unsweetened) 3.5

Thai Iced Tea (sweet & creamy) 4

Sparkling Agave Lemonade 4

Arnold Palmer (Iced Tea & Lemonade) 4

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



TIKI BAR

MAI TAI PUNCH 13
Sabe Gold, house made POG, Orgeat

AGAVE MARGARITA 13
Sabe Blanco, agave nectar, lime juice, half salted rim

GUAVA-RITA 13
Sabe Blanco, Guava puree, agave syrup, fresh lime



BEER

BOTTLES

Kirin Light (JPN) 3.2%	12oz	6
Corona Lager (MEX) 4.6%		5.5
Lagunitas IPA (CA) 6.2%		6.5
Deschutes Mirror Pond Pale Ale (OR) 5%		7
Sapporo 20 oz (JPN) 4.9%		9

CANS

Maui Brewing Company (HI)	12oz	
Coconut Porter 6.0%		8
Bikini Blonde 4.8%		7
Big Swell IPA 6.8%		7
Ballast Point Sculpin IPA (CA) 7.3%		8
Surreal Brewing Juicy Mavs Hazy IPA (CA)		7

SELTZERS, CIDER & KOMBUCHA

Maui Brewing Company (HI) POG Seltzer 5.0%	12oz	6
Golden State Cider (CA) 6.3%		9
JuneShine Hard Kombucha Mango Daydream (CA) 6.0%		7.5

SAKE

TY KU Junmai (JPN) 330ml	26
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SPARKLING WINE

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

WHITE WINE

Hayes Ranch Pinot Grigio (Livermore) 11 16 44 crisp green apple & lime with a hint of minerality
Z Alexander Brown Sauvignon Blanc (North Coast) 11 16 44 tropical passion fruit & mango accented by zesty citrus
CRU Winery Chardonnay (Washington) 11 16 44 fresh, bright, crisp without a trace of oak
Honig Sauvignon Blanc (Napa) 14 19 52 enticing mix of honeysuckle, peach & tropical fruit with citrus & melon
Hess Collection Chardonnay (Napa) 13 18 52 fragrant & vibrant with ripe apple, pear, citrus zest & vanilla
Yalumba Y Series Viognier (Australia) 11 16 44 fresh apricot, white tea, creamy mid-palate with a silky, textural finish

ROSÉ WINE

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

RED WINE

Cloudline Pinot Noir (Oregon) 12 17 48 cool & fresh with cranberry & plum fruit. Smooth, elegant & lingering
Montes Alpha Merlot (Chile) 11 16 44 ripe black & red fruits mixed with notes of black pepper, fresh tobacco & leather
Bedrock Zinfandel (Sonoma) 13 15 52 dense black fruit with tang of acidity. Tannins add texture to flavors of exotic spices & herbs
Alexander Valley Vineyards Cabernet Sauvignon (Alexander Valley) 15 20 64 full-bodied with silky tannins, aromas of blueberries, blackberries & sage



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