

## STARTERS

### SOUPS

Shiitake Miso Soup 6

Salmon Chowder 12  
house-made creamy chowder, applewood bacon, yukon gold potatoes, lemon oil, grilled bread for dipping

### SUSHI BAR 5

Steamed Edamame Shells

Miso Side Salad

Wakame-Cucumber Salad

### 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

Guacamole & Chips 10

## FishBar

### POKES w/ wonton chips 14

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

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

### CEVICHEs w/ tortilla chips 14

Classic\*  
yellowtail, citrus marinade, red onion, cucumber, Fresno chile, cilantro

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

### POKE & CEVICHE TRIO\* on ice 25

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

### VEGGIES & SIDES

Thai Brussels 9

Shishito Peppers miso-glazed 9

Miso-Butter Broccolini 9

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

Mexican "Elote" Corn 9

House Salad miso dressing 9

Fries 7 sweet potato, seasoned or regular

\*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

## SUSHI BAR

### 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 seeds

### AHI "BOMBS"\*

3 Bombs 14 | 1 Bomb 5

sweet-soy inari pocket, seasoned sushi rice, choice of original ahi poke, serrano ahi poke, or ahi tataki-style

## 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 yellowtail 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 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



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



### 1. PICK A FISH

Check out our Fresh Catch menu for today's selections.

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

## FRESH CATCH

### 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

### 3. PICK TWO SIDES

Miso-Butter Broccolini  
Shishito Peppers miso-glazed

Thai Brussels  
Mexican "Elote" Corn

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

Brown Rice or Sushi Rice

House Salad miso dressing

Choice of Fries

### MIXED SEAFOOD GRILL

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

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



## PACIFIC Plates



### Korean Surf & Turf\* 35

grilled skirt steak, glazed prawns, kimchi fried rice, sunny-side egg, spicy cucumber banchan, glazed shiitake mushrooms, edamame, kimchi, red ginger, pickled carrots

### Japanese Grill\* 34

miso-glazed salmon, ahi tataki inari "bombs", shishito peppers, 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 / Grilled Shrimp / Grilled Tofu / Crab Salad / Skirt Steak +3

### SUB ANY BASE:

Brown Rice & Quinoa Blend / Brown Rice / Sushi Rice / Mixed Organic 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



### CRAB & SHRIMP ROLL 27

dungeness crab, shrimp, tarragon-dill sauce, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll, sesame slaw, choice of fries



## KIDS FOOD

with broccoli, orange

### CRISPY ITEMS 10

**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 12

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

**Mexican 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

**Malasadas 11**  
Hawaiian-style donuts, sugar coated, whipped cream, passion fruit 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

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

## ROSÉ WINE

**Daou Rosé (Paso Robles)** 12 17 48  
clean and refreshing, with flavors of peach, mango, apricot, and honeydew melon

## RED WINE

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



# Pacific Catch REWARDS

Collect points and earn rewards for your next visit!

## HOW DOES IT WORK?

### STEP 1



Sign-up online

### STEP 2



Get a free sign-up reward

### STEP 3



Earn 1pt for every \$1 spent

## WHAT DO I GET?



Free food



Birthday Gift



Double Points Days



Personalized Offers

Sign up today and receive a

*free shareable*



Scan this QR code with your smartphone or head to [pacificcatch.com](http://pacificcatch.com)