

Pacific Catch

WESTCOAST FISH HOUSE

STARTERS

PUPU PLATTER* 29

2 ahi poke bombs, 4 coconut shrimp, 2 sticky ribs, 4pc California roll, steamed edamame, spicy cucumber banchan

SOUPS

Shiitake Miso Soup 6

Salmon Chowder 12
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

Guacamole & Chips 10

Fish Bar

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 Broccoli 9

Mexican “Elote” Corn 9

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

Crab Mashed Potatoes 12

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 “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

Pacific 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

Rising Sun* 16
tempura shrimp inside, sesame-crust ahi outside, avocado, ginger, cucumber, ponzu

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

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

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 steak or chicken, 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 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



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

FRESH CATCH

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)

2. PICK A STYLE

Hawaiian Sea Salt
red alaea salt, citrus oil

Asian Herb Chimichurri
fresh herb-garlic marinade

Umami Miso-Glazed
house miso sauce, toasted sesame seeds

California Tomato Confit
roasted tomatoes, garlic & thinly sliced lemon

3. PICK TWO SIDES

Miso-Butter Broccoli

Thai Brussels

Shishito Peppers miso-glazed

Mexican “Elote” Corn

Kimchi Fried Rice
add sunny-side egg* +2

Crab Mashed Potatoes +3

House Salad miso dressing

Choice of Fries

MIXED SEAFOOD GRILL

MIXED GRILL FOR ONE* 39

kanpachi (4oz), salmon (4oz), jumbo shrimp (2pc) **pick style + 2 sides**

MIXED GRILL FOR TWO* 59

kanpachi (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

Hawaiian Luau* 32

teriyaki pork ribs, coconut shrimp, original ahi poke, wonton chips, stir fry veggies, sushi rice, pineapple sesame slaw, marinated cucumbers

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 / Grilled Shrimp / Grilled Tofu / Crab Salad / Chicken Breast / Skirt Steak +3

SUB ANY BASE:

Brown Rice & Quinoa Blend / Brown Rice / Sushi Rice / Mixed Organic 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, 1/2 mixed organic greens, 1/2 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

Ahi Chirashi* 25

trio of ahi: original & serrano pokes, sesame ahi tataki, ponzu, 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"

HAWAIIAN BUTTERFLY 15
Pearl vodka, pineapple juice, lemon juice, coconut, float of Flor de Caña silver rum, orange curaçao, butterfly flower tea tincture

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

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 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*
choice of 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
- 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 12oz
- Athletic Brewing Upside Dawn Golden (CA) 7 7

ROSÉ WINE

- Cloudline Rosé (Oregon) delicate blend of fresh peach, raspberry & white flowers 12 17 48
- Daou Rosé (Paso Robles) clean and refreshing, with flavors of peach, mango, apricot, and honeydew melon 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 full-bodied with silky tannins, aromas of blueberries, blackberries & sage (Alexander Valley) 15 20 64
- Katherine Goldschmidt Cabernet Sauvignon ripe dark fruit, vanilla & chocolate. Full-bodied with soft tannins (Alexander Valley) 15 20 56
- Markham Cabernet Sauvignon '18 (Napa) vanilla, marzipan, boysenberry & raspberry. Lush texture balances the tannins 85