

# GLUTEN FREE

Pacific Catch 

## STARTERS

### Guacamole & Chips 12

avocado, onion, serrano chile, cilantro, lime, special Gluten Free tortilla chips

### Serrano Ahi Poke\* 14

yellowfin ahi tuna, sweet onion, sriracha aioli, serrano chile, special Gluten Free tortilla chips

### Baja Shrimp Ceviche\* 14

shrimp, fresh lime marinade, avocado, Fresno chile, cilantro, special Gluten Free tortilla chips

## VEGGIES & SIDES

### Grilled Broccolini 9

### Mexican "Elote" Corn 9

chipotle aioli, pickled onion, cotija cheese

## SUSHI BAR

### Spicy Tuna Roll\* 12

serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds

### California Roll 14

real crab salad, avocado, cucumber, sesame seeds

### Pacific Yellowtail\* "Taco" 5

kanpachi, avocado, sushi rice, nori square, citrus aioli, scallion, jalapeño relish

### Spicy Salmon\* "Taco" 5

salmon, avocado, sushi rice, nori square, sriracha aioli, scallion, crispy shallots

## TACO BAR

### Classic Grilled | Yellowtail, Shrimp\* or Chicken 8

chile-lime rub, cabbage, avocado-tomatillo, pico de gallo, lime crema, cilantro

## BOWLS & GREENS

Small 18 | Regular 21

### West Coast Style Grilled Salmon\*

roasted cauliflower, avocado, marinated cucumber, radish salad, scallion, cilantro-pepita pesto, soy-tahini drizzle | Base: 1/2 brown rice-quinoa blend, 1/2 mixed organic greens

### Mexican Grill Seared Chili-Lime Shrimp\*

"elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema | Base: 1/2 brown rice, 1/2 mixed organic greens

## FRESH CATCH

### 1. PICK A FISH

#### Steelhead\* 27 *New!*

Grilled, skin-on | Snake River, ID

#### Arctic Salmon\* 29

Grilled | Kvarøy Island, Norway

#### Kanpachi Yellowtail\* 32

Grilled | Pacific Coast, Panama

#### Striped Sea Bass\* 33

Grilled, skin-on | Baja, Mexico

### 2. PICK A STYLE

#### Hawaiian Sea Salt

red alaea salt, citrus oil

#### Grilled Pineapple Salsa *New!*

chile-lime salt, pineapple pico de gallo

### 3. PICK TWO SIDES

Grilled Broccolini

Mexican "Elote" Corn

Brown Rice or Sushi Rice



## VEGAN MENU | CURRENT FOODS

Made for fluid flexitarians, veteran vegans, and exploratory omnivores, it's "tuna" that just happens to be made out of plants!

### Plant-Based "Tuna" Poke 16

Current Foods™ plant-based tuna (pea protein), original poke marinade, wonton chips



Plant-Based "Tuna" Poke

### Japanese Wasabi Bowl | Plant-Based "Tuna"\* 20 | 23

plant-based "tuna" poke, avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprout, furikake, soy-wasabi vinaigrette, 1/2 sushi rice, 1/2 mixed organic greens

### West Coast Bowl | Plant-Based "Tuna"\* 20 | 23

plant-based "tuna" poke, roasted cauliflower, avocado, marinated cucumber, radish salad, scallion, cilantro-pepita pesto, soy-tahini drizzle, 1/2 brown rice-quinoa blend, 1/2 mixed organic greens

### West Coast Bowl | Grilled Tofu 18 | 21

marinated grilled tofu, roasted cauliflower, avocado, marinated cucumber, radish salad, scallion, cilantro-pepita pesto, soy-tahini drizzle, 1/2 brown rice-quinoa blend, 1/2 mixed organic greens

\* May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Note: A 3% surcharge will be added to all Guest checks to help cover increasing operating costs and in support of recent increases to minimum wage and benefits for our dedicated Team Members. In SF only, surcharge is 5% for additional SF employer mandates. This is not a tip or gratuity.