

GLUTEN FREE

Pacific Catch 

Our gluten sensitive items are made in an active kitchen with non-gluten ingredients, therefore cross contamination may occur.

STARTERS

Guacamole & Chips 12

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

Serrano Ahi Poke* 14

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

Baja Shrimp Ceviche* 14

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

VEGGIES & SIDES

Grilled Broccolini 9

"Elote" Corn 9

chipotle aioli, pickled onion, cotija cheese

SUSHI ROLLS

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

real crab salad, avocado, cucumber, sesame seeds

TACOS

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: ½ brown rice-quinoa blend, ½ mixed organic greens

Mexican Grill Seared Chili-Lime Shrimp*

"elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, Gluten Free tortilla chips, tomatillo dressing, lime crema | Base: ½ brown rice, ½ 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

2. PICK A STYLE

Hawaiian Sea Salt

red alaea salt, citrus oil

Grilled Pineapple Salsa

chile-lime salt, pineapple pico de gallo

Steelhead,
Grilled Pineapple Salsa

3. PICK TWO SIDES

Grilled Broccolini

"Elote" Corn

Brown Rice or Sushi Rice



VEGAN

Our vegan items are made in an active kitchen with non-vegan ingredients, therefore cross contamination may occur.

Japanese Wasabi Bowl Marinated Grilled Tofu 18 | 20

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 Marinated Grilled Tofu 18 | 20

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.