

GLUTEN FREE

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

STARTERS

Steamed Edamame 7.50

Maldon sea salt flakes

Guacamole & Chips 12.95

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

POKE & CEVICHE

Serrano Ahi Poke* 14.95

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

Baja Shrimp Ceviche* 14.95

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

Classic Yellowtail Ceviche* 14.95

kanpachi, citrus marinade, avocado, red onion, cucumber, Fresno chile, cilantro, Gluten Free tortilla chips



TRIO SAMPLER* 27.50

One of Each

sampler of pokes and ceviches, wonton chips, Gluten Free tortilla chips, romaine spears

VEGGIES & SIDES

Grilled Broccolini 9.95

"Elote" Corn 9.95

chipotle aioli, pickled onion, cotija cheese

Mashed Potatoes 9.95

broiled, melted butter, alaea salt, chive
add crab topper + 4

SUSHI "TACOS"

1 Taco 5.50 | 3 Tacos 14.95

sashimi, sushi rice, nori square

Pacific Yellowtail* "Taco"

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

Spicy Salmon* "Taco"

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

SUSHI ROLLS

8pc roll, pickled ginger, wasabi

Spicy Tuna* 12.95

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

California 15.75

real crab salad, avocado, cucumber, sesame seeds

Pacific Catch

BOWLS & GREENS

Small 18.95 | Regular 21.95

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 Chile-Lime Shrimp*

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

TACOS

2 Tacos 18.95 | 3 Tacos 23.95 a la carte Taco 8.50

Baja

Cod* or Shrimp* | Seared

cabbage, avocado-tomatillo, pico de gallo, jalapeño tartar, lime crema, cilantro

FRESH CATCH



1. PICK A FISH

Arctic Salmon* 29.95

Grilled | Norway

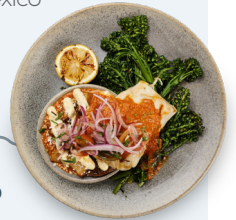
Striped Sea Bass* 33.95

Grilled, skin-on | Baja, Mexico

Kanpachi Yellowtail* 32.50

Grilled | Pacific Coast

Kanpachi Yellowtail,
Peruvian Aji-Amarillo



2. PICK A STYLE

Hawaiian Sea Salt

red alaea salt, citrus oil

Peruvian Aji Amarillo

tomato-chile sauce,
salsa criolla

3. PICK TWO SIDES

Grilled Broccolini

"Elote" Corn

Mashed Potatoes
add crab topper + 4

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 18.95 | 21.95

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 18.95 | 21.95

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.