

COCKTAILS

TIKI BAR

Mai Tai 15
Flor de Caña silver rum, Lahaina dark rum, lime juice, Wray & Nephew overproof rum, house-made "POG"

Spicy Pacific 15
Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)

Hawaiian Butterfly 15.5
Pearl vodka, pineapple juice, lemon juice, coconut, float of Flor de Caña silver rum, orange curaçao, butterfly flower tea

Tiki "Old Fashioned" 15.5
Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock

Caramelized Piña Colada 16.5
Bacardi Coconut rum, Bacardi silver rum, caramelized pineapple, coconut, Zaya Gran Reserva rum float

PITCHERS

(4+ servings)

Agave Margarita 49
Mai Tai 55
Lemongrass Mojito 49

HOUSE CLASSICS

Island Mule 13.5
Pearl vodka, passion fruit, lime juice, ginger beer, Angostura bitters, mint

Lemongrass Mojito 14
Flor de Caña silver rum, lemongrass, lime juice, soda water, mint (also available as a traditional Mojito)

"Mango Daiquiri" *New!* 14.5
Kuleana Hui Hui Hawaiian rum, mango, lime juice, agave nectar, served up

Espresso Martini *New!* 15
Pearl vodka, small batch cold brew, Kahlua, simple syrup, garnished with fresh coffee beans

"Manhattan" of The West 16.5
High West double rye, Carpano Antica vermouth, Domaine de Canton ginger, orange bitters, orange twist, cherry, served up

SELTZER, CIDER & KOMBUCHA

Maui Brewing Company Seltzer, POG (HI) 5.0% 9
Golden State Cider, Mighty Dry (CA) 6.3% 10
JuneShine Hard Kombucha, POG (CA) 6.0% 9
JuneShine Hard Kombucha, Mango Daydream (CA) 6.0% 9

NON-ALCOHOLIC

Tropical Iced Tea (unsweetened) 3.5
Thai Iced Tea (sweet & creamy) 5
Sparkling Agave Lemonade 4.5

Blood Orange Sparkling Lemonade 5
Arnold Palmer (Iced Tea & Lemonade) 4

Hawai'i Volcanic Water (pH 8.0) sparkling or still 26oz 8
Fountain Soda (Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer) 3.5

MOCKTAILS

Niña Colada 6
Fresh Mint & Lime "Nojito" 5
PC POG (pineapple, orange, guava) 5

N/A BEER

Surreal Brewing Juicy Mavs Hazy IPA (CA) 12oz 9
Athletic Brewing Upside Dawn Golden (CA) 9

WINE

SPARKLING WINE

Gruet Brut (New Mexico)	13	16	46
Roederer Estate (Anderson Valley)	18	17	70
Bird In Hand Rosé (Australia)	15	18	58

WHITE WINE

Kung Fu Girl Riesling (Washington)	12	16	46
Hayes Ranch Pinot Grigio (Livermore)	13	17	49
Z Alexander Brown Sauvignon Blanc (Santa Lucia Highlands)	13	17	49
CRU Winery Chardonnay (Arroyo Seco)	13	17	49
Wairau River Sauvignon Blanc (New Zealand)	14	18	52
The Fableist Albariño (Central Coast)	14	18	52
Honig Sauvignon Blanc (Napa)	15	19	58
St Supery Sauvignon Blanc (Napa) <i>New!</i>	14	18	52
Hess Collection Chardonnay (Napa)	15	19	59
Frank Family Chardonnay (Napa) <i>New!</i>	18	26	68

ROSÉ WINE

JAX Y3 Rose of Pinot Noir (Napa) <i>New!</i>	14	19	54
Daou Rosé (Paso Robles)	13	18	52

RED WINE

Cloudline Pinot Noir (Oregon)	14	20	54
Napa Cellars Pinot Noir (Napa) <i>New!</i>	16	22	60
Chalk Hill Pinot Noir (Sonoma Coast)	15	20	58
Domaine Drouhin Pinot Noir (Oregon)			88
Nieto Senetiner Malbec (Argentina)	13	18	50
Alexander Valley Vineyards Cabernet Sauvignon (Anderson VLY)	16	21	66
Katherine Goldschmidt Cabernet Sauvignon (Anderson VLY)	17	22	62
Caymus "California" Cabernet Sauvignon (Napa) <i>New!</i>	22	32	84

SAKE

TY KU Junmai (Japan) 330ml	28
Shimizu-No-Mai "Pure Snow" Nigori (Japan) 300ml	29

BEER

ON TAP

Modelo Especial (MEX) 4.4%	7.5	9
Maui Bikini Blonde Lager (HI) 4.8%	8	9.5
Sapporo Lager (JPN) 4.9%	8	9.5
Allagash White Wheat (ME) 5.2%	8.5	10
Drakes 1500 Pale Ale (CA) 5.5%	8	9.5
Deschutes Fresh Haze IPA (OR) 6.5%	8	9.5
Coronado Weekend Vibes, IPA (CA) 6.8%	8.5	10
Seasonal Selection	8	9.5

BOTTLES

Sapporo Light (JPN) 3.9%	12oz	7
Modelo Negra (MEX) 4.4%	7	
Corona Lager (MEX) 4.6%	6	
Deschutes Mirror Pond Pale Ale (OR) 5.0% <i>New!</i>	7	
Alaskan Amber Ale (AK) 5.3%	6	
Lagunitas IPA (CA) 6.2%	7	
Elysian Space Dust IPA (WA) 8.2% <i>New!</i>	7	

CANS	12oz
Maui Brewing Company (HI)	
Pineapple Mana Wheat 5.5%	8
Coconut Porter 6.0%	8
Big Swell IPA 6.8%	8



Pacific Catch

FALL & WINTER MENU

SUSTAINABLE SEAFOOD
WEST COAST STYLE

STARTERS

Coconut Shrimp 13.95
five-spice crispy shrimp,
Thai sweet chili sauce

Cabo Calamari 15.50
crispy calamari, fried lemon slices,
Fresno chile, chipotle aioli

Sticky Ribs 16.25
pan-glazed Korean-style pork
ribs, sesame seeds, scallion

Guaca-Poke* 16.95
original ahi poke, guacamole,
tortilla chips

Guacamole & Chips 12.95
avocado, onion, serrano chile,
cilantro, lime

Steamed Edamame 7.50
Maldon sea salt flakes

CHOWDER

Grilled Salmon* 13.50
Manila Clam 17.50 *New!*

house-made creamy chowder,
applewood bacon, yukon
gold potato, lemon oil, crispy
shallots, grilled bread

MISO SOUP

Shiitake 6.95
glazed shiitake mushroom,
soft tofu, scallion

New Noodles!

Clam Udon 19.95
steamed Manila clams, udon
noodles, miso broth, shiitake
mushroom, soft tofu, scallion

To Share

PUPU PLATTER* 28.95

coconut shrimp (4), sticky ribs (2), spicy salmon sushi tacos (2),
guaca-poke, tortilla chips, spicy cucumber banchan

POKE & CEVICHE 14.95

Original Ahi Poke*
yellowfin ahi tuna, sesame-soy
marinade, sweet onion, red
pepper flakes, wonton chips

Serrano Ahi Poke*
yellowfin ahi tuna, sweet onion,
sriracha aioli, serrano chile,
wonton chips

Classic Yellowtail Ceviche*
kanpachi, citrus marinade,
avocado, red onion, cucumber,
Fresno chile, cilantro, tortilla chips

Baja Shrimp Ceviche*
shrimp, fresh lime marinade,
avocado, Fresno chile, cilantro,
tortilla chips

To Share

TRIO SAMPLER* 27.50

pick 3 pokes and ceviches, wonton chips, tortilla chips,
romaine spears, wakame, crudités

VEGGIES & SIDES 9.95

Thai Brussels
honey-lime glaze, crispy shallots

Grilled Broccoli
chile-miso butter

"Elote" Corn
chipotle aioli, pickled onion,
cotija cheese

Sesame Green Beans
blistered green beans, sesame
sauce, lemon

Glazed Eggplant *New!*
Japanese bbq glaze,
sesame-pepita crumble

House Salad
organic greens, shiitake
mushroom, cucumber, tomato,
edamame, daikon sprouts,
miso dressing

Kimchi Fried Rice
add sunny-side egg* + 3

Mashed Potatoes
broiled, melted butter,
alaea salt, chive
add crab topper + 4
add lobster topper +9 *New!*

Choice of Fries 7.95
regular fries, chile-lime fries,
sweet potato fries

SUSHI BAR

SUSHI "TACOS"

1 Taco 5.50 | Trio 14.95
sashimi, sushi rice, nori square

Seared Ahi*
sesame-crust yellowfin
tuna, avocado, wasabi aioli,
soy-wasabi vinaigrette, daikon
sprouts

CLASSIC 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

Firecracker Salmon* 14.95
tempura salmon, avocado,
daikon sprouts, cucumber, crispy
shallot, sriracha aioli, sesame
seeds

Shrimp Tempura* 12.95
tempura shrimp, avocado,
cucumber, ginger, soy glaze,
sesame seeds

Pacific Yellowtail*
kanpachi, avocado, citrus aioli,
scallion-jalapeño relish

Spicy Salmon*
salmon, avocado, sriracha aioli,
scallion, crispy shallots

SPECIALTY ROLLS

8pc roll, pickled ginger, wasabi

Rising Sun* 18.50
shrimp tempura roll inside,
sesame-crust ahi outside,
avocado, ginger, cucumber,
ponzu

Rainbow* 21.95
California roll inside, kanpachi,
salmon and seared ahi sashimis
outside, yuzu tobiko, ponzu,
scallion

Salmon Lover* 19.95
tempura salmon and avocado
inside, salmon sashimi outside,
yuzu tobiko, lemon, ponzu,
sesame seeds

SUSHI BOWLS

Double Rainbow* 31.50
sashimi (2 ea) of kanpachi 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

Sashimi Trio* 29.95
sashimi (3 ea) of kanpachi yellowtail, salmon and sesame-
seared ahi, yuzu tobiko, ponzu, avocado, wakame, marinated
cucumber, pickled ginger, daikon, lemon, soy- wasabi
vinaigrette, 1/2 mixed organic greens, 1/2 sushi rice

Ahi Chirashi* 27.50
original poke, serrano poke, sesame ahi tataki, ponzu,
wakame seaweed, spicy cucumber banchan, sushi rice

LUNCH SPECIALS

Available Monday - Friday 11:00-3:00PM

Monday Salmon Chowder & House Salad

Tuesday 2 Taco Platter

Wednesday West Coast Salmon Bowl *small*

Thursday Burger & Fries

Friday Hawaiian Ahi Poke Bowl *small*

WEEKDAYS
15.95
MON TO FRI

FRESH CATCH

1. PICK A FISH (6oz)

Salmon* 29.95
Grilled | Patagonia, Chile

Striped Sea Bass* 33.95
Grilled skin-on | Baja, Mexico

Kanpachi* 34.95
Grilled | Kona, Hawaii

2. PICK A STYLE

Hawaiian Sea Salt
red alaea salt, citrus oil

Asian Herb Chimichurri
fresh herb-garlic marinade

Spicy Green Curry *New!*
house-made green curry
sauce, crispy shallots, cilantro

Add Protein:

Grilled Loster Tail | 6oz | 19.95

Grilled Skirt Steak* | 4oz | 9.95

Butterflied Shrimp* | 4pc | 9.95

3. PICK TWO SIDES

select options from Veggies
& Sides

GUEST FAVORITES

Miso Black Cod* 34.95
broiled miso Alaskan sablefish (6oz), furikake
rice, sesame green beans



Korean BBQ*
Steak (6oz) or Ribs (6pc) 31.95 | Steak (4oz) & Ribs (4pc) 35.95
marinated skirt steak and/or glazed pork ribs, sunny-side egg,
kimchi fried rice, Thai brussels, spicy cucumber banchan, Korean
BBQ sauce, sriracha aioli

BOWLS GRAINS & GREENS

Small 19.95 | Regular 22.95 | add extra protein: +6.95

Japanese Wasabi Original Ahi Poke*
avocado, wakame seaweed
salad, marinated cucumber,
pickled ginger, daikon sprout,
furikake, soy-wasabi vinaigrette
Base: ½ sushi rice, ½ mixed
organic greens

West Coast Style Grilled Salmon*
Make it vegan, sub grilled tofu
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 Chile-Lime Shrimp*
"elote" corn, black beans, pico de
gallo, guacamole, cotija cheese,
cilantro, tortilla chips, tomatillo
dressing, lime crema | **Base:** ½
brown rice, ½ mixed organic greens

Spicy Green Curry *New!* Grilled Salmon*
grilled salmon grilled eggplant,
broccoli, green beans, carrots,
marinated cucumber, house-
made green curry sauce, crispy
shallots, cilantro | **Base:** mixed
organic greens with red quinoa

Hawaiian Teriyaki Grilled Chicken
grilled pineapple, stir fry of glazed
shiitake mushroom, broccoli,
carrot, edamame, crispy shallots,
sesame seeds, teriyaki sauce
Base: sushi rice

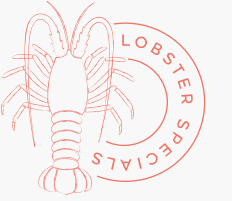
SUB ANY BASE:
brown rice & quinoa blend
brown rice | sushi rice
mixed organic greens | or 1/2 & 1/2

SUB ANY PROTEIN:
original ahi poke* | salmon*
shrimp* | tofu | chicken breast
skirt steak* + 3

Classic

Hawaiian Ahi Poke Bowl
Small 19.95 | Regular 22.95
original ahi poke, serrano ahi poke, edamame, wakame
seaweed salad, marinated cucumber, citrus ponzu
Base: sushi rice, mixed organic greens (add avocado +3)

LOBSTER



ENTREES

grilled chile-miso broccolini, mashed
potatoes, griddled Hawaiian rolls,
clarified butter, chimichurri, grilled lemon

Make it lobster mashed potatoes +9

Grilled Lobster Tail (6oz) 35.95

Surf & Surf* 42.50
Grilled Lobster Tail (6oz), Salmon (4oz)

Surf & Turf* 44.95
Grilled Lobster Tail (6oz), Skirt Steak (4oz)

LOBSTER ROLLS

griddled Hawaiian roll, sesame slaw,
choice of fries

West Coast (chilled) 29.95
tarragon-dill lobster salad, avocado, radish,
romaine, chives

East Coast (warmed) 29.95
butter-warmed lobster, herb aioli

FISH & CHIPS

choice of fries, sesame slaw

Crispy Alaska Cod
2pc 15.95 | 3pc 19.95 | 4pc 23.95
jalapeño tartar

Mixed Catch 23.95
2 pc Alaska cod, 3 Thai coconut
shrimp, calamari, jalapeño
tartar, chipotle aioli, Thai sweet
chili sauce

TACOS

2 Taco Platter 18.95 | 3 Taco Platter 23.95 | a la carte Taco 8.50
black beans & choice of fries, miso side salad or chips & salsa

Baja Cod* or Shrimp* | Crispy or Seared
cabbage, avocado-tomatillo,
pico de gallo, jalapeño tartar, lime
crema, cilantro

Spicy Sriracha Steak* or Chicken | Grilled
cabbage, pickled carrot, cilantro,
jalapeño, sriracha aioli

BURGERS 15.50

toasted black sesame bun, sesame slaw
add choice of fries or miso side salad + 4

Wagyu Cheeseburger*
6 oz wagyu beef patty, cooked
medium (pink inside), white
cheddar, tomato, baby arugula,
pickled onion, citrus aioli,

Salmon Avocado*
grilled salmon, tomato, greens,
citrus aioli

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