

FALL/WINTER



SINCE 2003

Starters

- Chowder* *Seasonal!*
- Grilled Salmon 13.95 | Manila Clam 17.95
- house-made creamy chowder, applewood bacon, yukon gold potato, lemon oil, crispy shallots, grilled bread
- Steamed Clams* 19 *Seasonal!*
- steamed Manila clams, herb-garlic butter broth, white wine, fresno chiles, cilantro, lemon, grilled bread
- Shiitake Miso Soup* 6.95

- Steamed Edamame 6.95
- Guacamole & Chips 13.95
- Coconut Shrimp 13.95
- five-spice crispy shrimp, Thai sweet chili sauce
- Cabo Calamari 15.95
- crispy calamari, Fresno peppers, chipotle aioli
- Sticky Ribs 16.50
- pan-glazed Korean-style pork ribs, sesame, scallion
- Guaca-Poke* 16.95
- original ahi poke, guacamole, tortilla chips

- Original Ahi Poke* 14.95
- yellowfin ahi tuna, sesame-soy marinade, wonton chips
- Serrano Ahi Poke* 14.95
- yellowfin ahi tuna, sriracha aioli, sweet onion, serrano chile, wonton chips
- Baja Shrimp Ceviche* 14.95
- shrimp, avocado, lime marinade, tortilla chips

Sampler Platters

- Pupu Platter* 32.50 *New!*
- coconut shrimp (3), sticky ribs (2), sea bass skewers (2), guaca-poke, tortilla chips
- Poke & Ceviche Trio* 27.50
- pokes (2), ceviche (1), romaine spears, wonton chips, tortilla chips

Sushi Bar

- Sashimi Hand Rolls | single 5.95 trio 15.95
- Seared Ahi* | Pacific Yellowtail* | Spicy Salmon*

- Spicy Tuna Roll* 13.95
- serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds
- Shrimp Tempura Roll* 13.95
- tempura shrimp, avocado, cucumber, ginger, soy glaze, sesame seeds
- Firecracker Salmon Roll* 14.95
- tempura salmon, avocado, daikon sprouts, cucumber, crispy shallot, sriracha aioli, sesame seeds
- California Roll 15.95
- real crab salad, avocado, cucumber, sesame seeds
- Lobster California Roll 19.95 *New!*
- lobster salad, avocado, cucumber, sesame seeds, tobiko

From the Grill

PICK A FISH

- Salmon* 29.95
- Patagonia, Chile
- Kanpachi* 34.95
- Kona, Hawaii
- Barramundi Sea Bass* 29.95
- Vân Phong Bay, Vietnam
- + Lobster Tail | 6oz | 19.95
- + Skirt Steak* | 4oz | 9.95
- + Grilled Shrimp* | 4pc | 9.95

PICK A STYLE

- Hawaiian Sea Salt
- red alaea salt, citrus oil
- Asian Herb Chimichurri
- fresh herb-garlic marinade
- Macadamia Nut Crusted *New!*
- coconut-tahini sauce

PICK TWO SIDES

select from the veggies & sides below

Bowls

- West Coast Style | Grilled Salmon* 20.95 | 23.95
- roasted cauliflower, avocado, cilantro-pepita pesto, soy-tahini drizzle, brown rice-quinoa, organic greens
- Japanese Wasabi | Original Ahi Poke* 19.95 | 22.95
- avocado, wakame, daikon sprouts, soy-wasabi vinaigrette, sushi rice, organic greens
- Mexican Grill | Seared Shrimp* 19.95 | 22.95
- Mexican corn, black beans, pico de gallo, guacamole, cotija cheese, tomatillo dressing, tortilla chips, brown rice, organic greens
- Hawaiian Teriyaki | Grilled Chicken 18.95 | 21.95
- grilled pineapple, glazed shiitake mushroom, broccoli, carrot, edamame, teriyaki sauce, sushi rice

Add or Sub your protein, just ask! Upcharge may apply.

Sushi Bowls

- Sashimi Trio* | Kanpachi, Salmon, Ahi 31.50
- yellowtail (3pc), salmon (3pc), sesame-seared ahi (3pc), avocado, wakame, soy-wasabi, organic greens, sushi rice
- add crab salad +9 | lobster salad +12
- Chirashi* | Ahi Three Ways 27.50
- original poke, serrano poke, sesame-seared ahi, ponzu, wakame, spicy cucumber, sushi rice

Entrees

- Chopped Louie Salad
- Lobster 29.95 | Shrimp 24.95 | Combo 34.95
- avocado, asparagus, egg, cherry tomato, tobiko, wasabi Louie dressing, Hawaiian toast points, romaine
- Miso Black Cod* 34.95
- broiled, glazed Alaska sablefish, furikake rice, sesame green beans
- Korean BBQ*
- Steak or Ribs 31.95 | Steak & Ribs 35.95
- Thai brussels, kimchi fried rice, sunny-side egg
- Grilled Lobster Tail 37.50
- asparagus, mashed potatoes, chimichurri, Hawaiian rolls
- Surf & Turf* 47.50
- grilled lobster tail, skirt steak, asparagus, mashed potatoes, chimichurri, Hawaiian rolls

- Lobster Roll 32.50
- butter-warmed lobster, griddled Hawaiian rolls, sesame slaw, choice of fries or salad

Platters

- choice of fries, salad or chips & salsa
- Taco Platter | two 19.95 three 24.95
- choice of tacos, black beans
- Grilled Chilean Sea Bass | Pineapple Salsa
- Crispy Cod or Shrimp* | Baja Style
- Grilled Steak* | Spicy Sriracha

- Fish & Chips 19.95
- Alaska cod (3pc), jalapeño tartar, sesame slaw



- Mixed Catch 23.95
- 2 pc Alaska cod, 3 coconut shrimp, calamari, jalapeño tartar, chipotle aioli, Thai sweet chili sauce, sesame slaw
- Grilled Salmon Sandwich* 19.95
- avocado, tomato, aioli, sesame bun, sesame slaw
- Wagyu Cheeseburger* 19.95
- cheddar, tomato, baby arugula, pickled onion, aioli, sesame bun, sesame slaw

Veggies & Sides 7.95

- Grilled Asparagus
- Mashed Potatoes
- Thai Brussels
- Choice of Fries
- Sesame Green Beans
- regular, chile-lime, sweet potato
- Mexican Corn
- House Salad
- Kimchi Fried Rice
- add sunny-side egg* +3



ALLERGENS & INGREDIENTS
For gluten sensitive & vegan menu, full ingredients list & photos, scan QR code

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 (5% in San Francisco) will be added to all Guest checks to help offset the rising cost of wages and benefits. This is not gratuity.

House Cocktails

Shark Fin 14 Pearl vodka, honey-guava syrup, lemon, prosecco	Mai Tai 15 Flor de Caña silver rum, Lahaina dark rum, lime juice, overproof rum, house-made “POG” make it a pitcher 56
Lemongrass Mojito 14 Flor de Caña silver rum, lemongrass, lime juice, soda water, mint also available as a traditional Mojito	Spicy Pacific 15 Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)
Blue Hawaii 14 <i>New!</i> Kuleana Hui Hui rum, pineapple juice, lime juice, agave, blue curaçao	Prickly Paradise 15 Lunazul tequila, prickly pear, lime, grapefruit, topped with prosecco
Hurricane 15 <i>New!</i> Flor de Caña silver rum, Kuleana Nanea dark rum, lime juice, orange juice, passion fruit, agave, grenadine	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	Black Pearl 15 Pearl vodka, Mr Black coffee liqueur, cold brew our twist on an espresso martini

Margarita Bar

Agave Margarita 14
Lunazul reposado tequila, lime juice, agave nectar, half salt rim

Jala-Piña Margarita 14.5
Tanteo jalapeño-infused tequila, caramelized pineapple purée, lime juice, half jalapeño-salt rim

Blood Orange Margarita 15
Lunazul reposado tequila, blood orange, lime juice, agave nectar

Guava-Rita 15
Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim



[make it a pitcher 52 \(4+ servings\)](#)

Zero Proof Cocktails

Mai Tai 14 <i>New!</i> Lyre’s N/A white cane spirit, Trader Vic’s orgeat, POG, lime juice, Lyre’s N/A dark cane spirit float	Virgin Margy 14 Ritual zero proof tequila, lime juice, agave nectar, half salt rim
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Beer

ON TAP	16oz	20oz	BOTTLES	12oz
Modelo Especial 4.4%	7.5	9	Sapporo Light 3.9%	7
Firestone Walker 805 Pale Ale 4.7%	8	9.5	Modelo Negra 4.4%	7
Maui Bikini Blonde Lager 4.8%	8	9.5	Corona Lager 4.6%	7
Sapporo Lager 4.9%	8	9.5	Lagunitas IPA 6.2%	7
Trumer Pils German Pilsner 4.9%	8	9.5		
Firestone Walker Cali Squeeze Blood Orange 5.0%	8.5	10	CANS	12oz
Deschutes Fresh Haze IPA 6.5%	8	9.5	Maui Brewing Company	
Coronado Weekend Vibes IPA 6.8%	8.5	10	Pineapple Mana Wheat 5.5%	8
			Coconut Porter 6.0%	8
N/A CANS		12oz	Big Swell IPA 6.8%	8
Athletic Brewing Upside Dawn Golden		9		
Athletic Brewing Run Wild IPA		9		

Seltzer, Cider & Kombucha

Sincere Apple Cider (16oz) 5.9%	10
High Noon Grapefruit (12oz) 6.3%	9
JuneShine Hard Kombucha, Mango Daydream (12oz) 6.0%	9

Wine

SPARKLING						
Ruggeri Prosecco (Italy)	13			46		
J Vineyards Cuvee (California)	16			62		
Taittinger Brut (France)				95		
Bird In Hand Rosé (Australia)	16			62		
WHITE						
Trefethen Riesling (Napa)	14	20		54		
Scarpetta Pinot Grigio (Italy)	12	16		46		
Alba de Vetus Albariño (Spain)	14	20		56		
CRU Winery Chardonnay (Arroyo Seco)	13	17		49		
Wairau River Sauvignon Blanc (New Zealand)	14	18		52		
Marc Brédif Chenin Blanc (France)	15	21		60		
Comte Lafond Sancerre Sauvignon Blanc (France)				84		
Honig Sauvignon Blanc (Napa)	15	20		58		
St. Supery Dollarhide Sauvignon Blanc (Napa)				58		
Hess Collection Chardonnay (Napa)	15	20		56		
Frank Family Chardonnay (Napa)	18	26		68		
ROSÉ						
Daou (Paso Robles)	13	18		52		
Whispering Angel (France)	15	21		62		
RED						
Cloudline Pinot Noir (Oregon)	14	20		54		
Trenel Gamay (France)	13	18		50		
Chalk Hill Pinot Noir (Sonoma Coast)	15	20		58		
Klinker Brick Zinfandel (Lodi)	15	21		60		
Domaine Drouhin Pinot Noir (Oregon)				88		
Nieto Senetiner Malbec (Argentina)	13	18		50		
Sixth Sense Syrah (Lodi)	13	18		50		
Alexander Valley Vineyards Cabernet Sauvignon (Anderson Valley)	16	21		66		
Caymus "California" Cabernet Sauvignon (Napa)	22	32		84		





WINE TASTING NOTES

Scan here for tasting notes and pairings



ALOHA HOUR	
WEEKDAYS 3-6PM	
WEEKENDS 3-5PM	
Tropical Iced Tea 4	“Open Water” Reusable Aluminum Bottle 6.5 still or sparkling
Thai Iced Tea 6	Fountain Soda 4 Coke, Diet Coke, Coke Zero, Sprite, Barq’s Root Beer
Agave Sparkling Lemonade 4.5	Equator Coffee batch drip 6
Blood Orange Sparkling Lemonade 5	Mighty Leaf Tea pot 4
“POG” Pineapple, Orange & Guava 5	
Arnold Palmer 4	
Niña Colada 7	
Fresh Mint & Lime “Nojito” 6	

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