

# GLUTEN FREE MENU

## SUSHI ROLLS

**Spicy Tuna\* 10** serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

**California Roll 10** hand-picked crab salad, avocado, cucumber, sesame seeds

## POKES

**Serrano Ahi\* 13** ahi tuna, sweet onions, sriracha aioli, serrano chiles, romaine spears

**Salmon Avocado\* 13** salmon, avocado, toasted shallot oil, scallions, lemon, romaine spears

## SHAREABLES

**Seared Ahi Tataki\* 12** sesame-crusted, lightly-cured ahi tuna, ponzu, scallions, jalapeño, micro greens

## CRAB "LOUIE" SALAD

**Crab "Louie" Salad 18** hand-picked Dungeness and blue crab, avocado, cherry tomato, yuzu tobiko, chives, radish, lemon, romaine lettuce, citrus vinaigrette, house "Louie" dressing, romaine spears for scooping

**Combo "Louie" +6** adds: poached jumbo shrimp (3), spicy cocktail sauce

## SHRIMP COCKTAIL

**half dozen 14 | dozen 25**

house poached shrimp (6), spicy cocktail sauce, wasabi aioli, watermelon radish, cucumber, lemon wedge, on ice

## BOWLS Small 16 | Regular 18

**WestCoast Style | Grilled Salmon\*** roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle | Base: ½ brown rice-quinoa blend, ½ mixed organic greens

**Mexican Grill | Guajillo Adobo Shrimp** citrus-guajillo adobo sauce, "elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, gluten free chips, tomatillo dressing, lime crema | Base: ½ brown rice, ½ mixed organic greens

## TACOS

**Grilled Salmon 6** guajillo glazed, guacamole, cabbage, cilantro, mango pico de gallo, lime crema

**Spicy Chicken 6** grilled Rocky Jr.® breast, guacamole, cabbage, cilantro, pico de gallo, chipotle aioli

**Guajillo Shrimp 6** citrus-guajillo adobo shrimp, avocado, roasted pineapple, cabbage, cilantro, lime crema

## FRESH CATCH ask about today's selection from the grill

**Pascado Asado** citrus-guajillo adobo sauce, Mexican "elote" corn, pick a side

**Hawaiian Sea Salt** red Alaea salt and citrus oil, grilled broccolini, pick a side

**Golden Tumeric** fresh coconut-turmeric-tahini sauce, roasted cauliflower, Fresno chilies, toasted almonds, fresh mint, pick a side

## SIDES

**Turmeric-Tahini Cauliflower 8**  
**Mexican "Elote" Corn 8**

**Crab Mashed Potatoes 9**  
**Grilled Broccolini 8**

While our kitchen will do their best to accommodate, we are unable to guarantee that any menu item can be completely free of allergens

\*may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
SF only: 5% surcharge added to check for SF employer mandates  
Palo Alto only: 2% back-of-house service charge