

GLUTEN FREE MENU

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

Salmon Avocado* 13 house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots, romaine spears

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

SASHIMI

Salmon Aburi* 14 lightly-torched, flash-cured salmon, wasabi aioli, cucumber-wakame, scallions, crispy salmon skin, ponzu

Seared Ahi* 13 sesame-crustured lightly-cured ahi tuna, ponzu, scallions, jalapeño, micro greens

SHELLFISH COCKTAILS

Shrimp Cocktail 14 house poached shrimp (6), yuzu cocktail sauce, wasabi aioli, watermelon radish, cucumber, lemon wedge, on ice

Crab "Louie" Cocktail 17 handpicked Dungeness and blue crab, avocado, cherry tomato, yuzu tobiko, chives, radish, house "Louie" dressing, lemon, romaine

Lobster Cocktail 19 tarragon-dill lobster salad, avocado, radish, chives, shredded romaine

BOWLS Small 15 | 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

Thai Green Curry | Grilled Salmon* sautéed eggplant, squash, red pepper, Thai-style salad, marinated cucumber, toasted coconut strips, house-made green curry sauce

Base: ½ sushi rice, ½ mixed organic greens

Mexican Grill | Seared Guajillo 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

Pacific Rockfish 6 spice-rubbed, cabbage, cilantro, avocado-tomatillo salsa, lime crema

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

Guajillo Shrimp 6 citrus-guajillo adobo sauce, avocado, roasted pineapple, cabbage, lime crema

FRESH CATCH ask about today's selection from the grill

Pescado Asado citrus-guajillo adobo sauce, over Mexican "elote" corn, pick a side

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

Golden Turmeric fresh turmeric-tahini-coconut sauce, with roasted cauliflower, Fresno chilies, toasted almonds, fresh mint

SIDES

Turmeric-Tahini Cauliflower 7

Mexican "Elote" Corn 7

Sautéed Baby Kale & Maitake Mushrooms 7

Grilled Broccolini 7

Crab Mashed Potatoes 9

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