



RAW BAR + CHILLED SEAFOOD

daily selection of oysters	mp
king crab	mp
jumbo shrimp cocktail	4ea
seafood platter	
small	60
large	120

an assortment of chilled shellfish served with lemon + assortment of sauces

“make not the sauce till you have caught the fish”
- english proverb



NIGIRI + SASHIMI

2 pc nigiri / 3 pc sashimi	N / S
tuna	9 / 13
salmon	8 / 11
yellowtail	9 / 13
eel	9 / 13

SPECIALTY SUSHI

unagi bowl —	20
wood fire grilled eel, rice, scallions sesame seeds, kabayaki sauce	
chirashi bowl —	35
assorted sashimi, fruits + vegetables, over sushi rice	
sushi nachos —	21
tuna, salmon, yellowtail, jalapeño, red onion, fried garlic, scallions, red ginger, yuzu mayo, spicy mayo, sriracha, bonito flakes, togarashi wontons	
crispy rice —	18
spicy salmon, scallions, fried sushi rice	

SMALL PLATES

grilled edamame —	11	roasted east coast oysters —	23
doubanjiang butter		hon dashi butter, charred jalapeño, bourbon, parmesan, bacon, ritz cracker crumbs	
grilled shishito peppers —	12	black garlic glazed spanish octopus —	24
bonito, togarashi, crispy garlic, sesame, black garlic tamari		roasted peppers, grilled potato + olive salad, chimichurri	
jesse's salt bread —	14	fried gulf shrimp —	18
cultured butter, pumpkin seed + date jam, housemade ricotta		chickpea battered, berbere and preserved lemon aioli	
smoked whitefish croquettes —	15	lobster risotto —	32
apple, dill, caper, pickled onion		fall squash, brown butter, crispy sage, pumpkin seed pesto	
roasted beets —	17	prime beef tartare —	19
warm goat cheese, speck, roasted + pickled red grapes, pistachio, radicchio		crispy potato galette, chive, caper, truffle, parmesan	
iceberg wedge salad —	14	grilled calamari —	20
avocado, radish, pickled onions, bacon lardons, smoked bleu cheese dressing, fried chickpeas		chorizo, roasted tomato + pepper stew, chickpeas, salsa verde, black crumb olive	



SUSHI

HOUSE ROLLS

- tanuki —** 17
tuna, avocado, pickled carrot, yuzu mayo
- philly —** 17
smoked salmon, cucumber, cream cheese, everything seasoning
- garden grove —** 15
cucumber, avocado, pickled carrot, sweet potato, scallion, fried garlic
- roc city —** 25
tuna, salmon, yellowtail, wasabi, red ginger, sriracha, spicy mayo, kabayaki sauce, scallions, fried garlic
- eelectric feel —** 18
fresh water eel, avocado, cucumber, cream cheese, fried garlic, spicy mayo, kabayaki sauce
- BAMF—** 17
yellowtail, avocado, pickled daikon, pickled ginger habanero
- yakumi —** 8
flight of sauces: spicy mayo, ponzu, kabayaki sauce, habanero whiskey

SPECIALTY ROLLS

- rainbow —** 38
california roll—crab, avocado, cucumber— wrapped with tuna, salmon, yellowtail, eel, smoked salmon, avocado + topped with kabiyaki sauce, scallions, fried garlic, sesame seeds
- sfg —** 30
crab, sweet potato, avocado, lobster, warm garlic miso cream sauce
- t.n.t. —** 32
crab, avocado, cucumber roll topped with baked scallops, onion, bacon, mushrooms, sweet soy, scallions

LARGE PLATES

- sea scallop + red wine braised short rib —** 42
black truffle caramelized onion soubise, duck fat fried potatoes, baby carrots, trumpet mushrooms
- livorno fish + shellfish stew —** MP
daily selection of fish + shellfish, tomato brodetto, fregola sarda
- vb burger —** 23
8 oz seven bridges farm chuck, short rib + brisket blend, oxtail 'hot sauce', american cheese, shredded lettuce, tomato, chipotle aioli, french fries
- roasted cauliflower —** 25
z'aatar spice, beluga lentils, tahini-yogurt sauce, baby carrots, sweet + sour dates, almond

FROM THE WOODBURNING HEARTH

- daily fish —** MP
lemon, garlic + caper salsa verde
- 16 oz prime ny strip —** 56
VB steak sauce

SIDES

- house cut french fries —** 9
- charred rapini —** 9
garlic, olive oil, chile flake, parmesan, candied pine nuts
- duck fat fried brussels sprouts —** 9
pickled mustard seeds, apple
- fire roasted potatoes —** 9
lemon, herb butter
- smoked gouda + cauliflower gratin —** 9
add 4oz lobster — 14