



RAW BAR + CHILLED SEAFOOD

daily selection of oysters	mp
king crab	mp
jumbo shrimp cocktail	4ea
seafood platter	
small	75
large	140

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	
king crab crispy rice —	21
yuzu koshu, shio kombu, apple	

SMALL PLATES

charred edamame —	11	roasted east coast oysters —	23
kimchi butter, flaked sea salt		hon dashi cream, charred jalapeño, bourbon, parmesan, bacon, ritz cracker crumbs	
grilled shishito peppers —	13	smoked steelhead trout croquettes —	16
bonito, togarashi, crispy garlic, sesame, black garlic tamari		creme fraiche, trout roe, pickled leeks, dill	
jesse's salt bread —	14	black garlic glazed spanish octopus —	24
cultured butter, sunflower seed 'pesto', housemade ricotta		roasted peppers, grilled potato + olive salad, romesco	
hamachi crudo —	17	fried oyster po' boy sliders —	24
avocado, cucumber, scallion, ruby grapefruit aguachile, pink peppercorn		house made buttered milk bread rolls, shredded lettuce, spring onion-buttermilk remoulade	
roasted baby beets —	17	rock shrimp tagliarini —	26
straciatella, speck, date, balsamic, pistachio pesto, radicchio		white wine, saffron, meyer lemon, peas, tarragon, black olive crumb	
butterhead lettuce salad —	14	grilled crab stuffed calamari —	19
fresh herbs, radish, cucumber, pickled onion, smoked gouda, croutons, green goddess dressing		ajo blanco, spicy tomato-coriander + pepper chutney, chorizo	
prime beef tartare —	19	PEI mussels —	17
crispy potato galette, chive, caper, truffle aioli, parmesan, cured egg yolk		calabrian chile, 'nduja sausage, roasted cherry tomato, oregano, breadcrumbs, parmesan	



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, snap peas, scallion, fried garlic
- 805 —** 15
poached shrimp, avocado, red ginger, basil
- 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
- oxnard—** 16
salmon, pickled strawberries, shiso, scallions, strawberry gastrique
- 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, snap peas, 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
- roc city —** 25
tuna, salmon, yellowtail, wasabi, red ginger, sriracha, spicy mayo, kabayaki sauce, scallions, fried garlic

LARGE PLATES

- maple miso glazed king salmon —** 43
brown butter-carrot puree, peas, braised green onion, maitake mushroom, ginger-shellfish butter
- livorno fish + shellfish stew —** MP
daily selection of fish + shellfish, tomato brodetto, fregola sarda
- hazelnut crusted scallops —** 39
truffled cauliflower puree, braised bacon + beet greens, pearl onions, warm beet-hazelnut vinaigrette
- 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
- smoked tofu agedashi —** 25
cauliflower puree, maitake mushroom, spring vegetables, black quinoa, poached egg, black garlic-barley miso dashi

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