

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

SMALL PLATES

charred edamame — gochujang butter, flaked sea salt	10
grilled shishito peppers — bonito, togarashi, sesame, black garlic teriyaki	12
jesse's salt bread — cultured butter, housemade ricotta, sweet chile + tomato jam	14
roasted oysters motoyaki— bacon, chile crisp, miso arare cracker	23
heirloom tomatoes — cucumber, watermelon, avocado, radish, shiso, pickled wild leek, creamy sesame dressing	14
gem lettuce — chives, crispy garlic, furikake, parmesan, miso caesar dressing	14
prime beef tartare — crispy potato galette, chive, caper, truffle aioli, parmesan, cured egg yolk	19

SPECIALTY SUSHI

sushi nachos — tuna, salmon, yellowtail, jalapeño, red onion, fried garlic, scallions, red ginger, yuzu mayo, spicy mayo, sriracha, bonito flakes, togarashi wontons	21
king crab crispy rice — yuzu koshu, shio kombu, apple	21
poke bowl — choice of tuna or salmon with avocado, cucumber, scallions	16

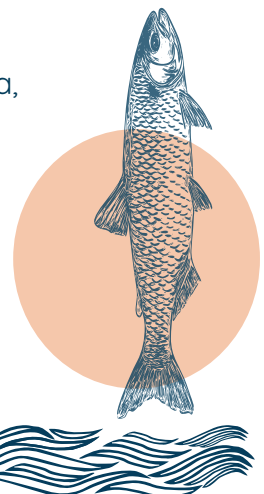
TEMAKI TACOS

three per order, one of each —	15
- salmon, spicy mayo, scallion, sesame seed	
- tuna, avocado, cucumber, poke sauce	
- yellowtail, scallion, ponzu	

NIGIRI + SASHIMI

2 pc nigiri / 3 pc sashimi

tuna	9 / 13
salmon	8 / 11
yellowtail	9 / 13
eel	9 / 13
pan fried rock shrimp gyoza — napa cabbage, garlic chives, spicy dipping sauce	17
blue crab croquettes — peperonata, sauce maitaise	16
wood grilled whole tiger prawns — garlic-yuzu koshu butter	18
grilled duck meatball tsukune — sweet tare, sushi rice, sansho pepper, pickled mustard, egg yolk	14
grilled calamari — harissa, chickpeas, chorizo, roasted tomato-pepper stew, ajo blanco	21
yellowtail sashimi— jalapeño, scallion, ponzu	15
tuna tataki— togarashi seared tuna, tataki sauce	15



unagi bowl — wood fire grilled eel, rice, scallions sesame seeds, kabayaki sauce	20
chirashi bowl — assorted sashimi, fruits + vegetables, over sushi rice	35



SUSHI

HOUSE ROLLS

- tanuki —** 17
tuna, avocado, pickled carrot, yuzu mayo
- tempura shrimp —** 16
bacon, avocado, scallion, spicy mayo, kabayaki
- garden grove —** 15
cucumber, avocado, pickled carrot, asparagus, scallion, fried garlic
- tlc —** 19
tempura-lobster-coconut, avocado, mango, spicy sweet + sour sauce
- electric feel —** 18
fresh water eel, avocado, cucumber, cream cheese, fried garlic, spicy mayo, kabayaki sauce
- salmon—** 16
asparagus, avocado, fresno chili crisp
- yellowtail—** 17
cucumber, avocado, truffle ponzu
- california —** 14
crab, avocado, cucumber
- spicy roll —** 16
choice of one: tuna, salmon, yellowtail
spicy mayo, scallion
- sushi combo —** 30
choice of 1 house roll, 3pc sashimi or nigiri, seaweed salad

SPECIALTY ROLLS

- sfg —** 30
crab, snap peas, avocado, warm lobster
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

- new england lobster roll —** 34
butter poached lobster, brioche roll,
chives, french fries
- livorno fish + shellfish stew —** MP
daily selection of fish + shellfish, tomato
brodetto, fregola sarda
- pan roasted scallops —** 36
sweet corn succotash, fingerling potatoes,
truffle soy beurre blanc
- 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

FROM THE WOOD GRILL

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

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

