

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 —	10
gochujang butter, flaked sea salt	
tempura battered vegetables —	14
shishito peppers, squash, maitake mushrooms with roasted shallot aioli + togarashi	
jesse's salt bread —	14
cultured butter, housemade ricotta, pepper jam	
honey roasted baby beets —	14
apple, shiso, creamy sesame dressing, buckwheat + sesame crumble	
gem lettuce —	14
chives, crispy garlic, parmesan, miso caesar dressing, white anchovy	
prime beef tartare —	19
crispy potato galette, chive, caper, truffle aioli, parmesan, cured egg yolk	
char grilled waygu beef 'tataki' —	19
sfg rice, soy truffle butter	
steamed duck gyoza —	17
pickled radish, sansho pepper, spiced duck ponzu	
lobster steam buns —	18
butter poached lobster, chives, caviar cream	
wood grilled whole tiger prawns —	18
garlic-yuzu koshu butter	
grilled stuffed squid —	18
braised pork shank, turnip kimchi, smoked pork dashi	
lightly poached hamachi—	17
honey nut squash, pickled shemeii mushroom, ginger-brown butter emulsion	

TEMAKI TACOS

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

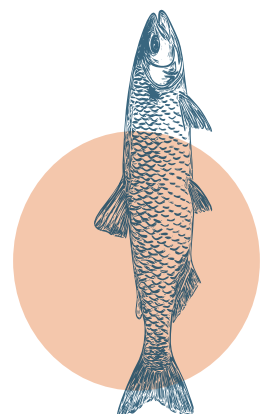
NIGIRI + SASHIMI

2 pc nigiri / 3 pc sashimi

tuna	9 / 13
salmon	8 / 11
yellowtail	9 / 13
eel	9 / 13
madai	9 / 13

SPECIALTY SUSHI

special nigiri 5pc —	22
tuna— spicy sauce, scallion	
eel— scallion, fried garlic, sesame, kabayaki	
torched yellowtail— apple, ponzu, scallion	
torched salmon— miso glaze, scallion	
madai— aguachile	
sushi nachos —	21
tuna, salmon, yellowtail, jalapeño, red onion, fried garlic, scallions, red ginger, yuzu mayo, spicy mayo, sriracha, bonito flakes, togarashi wontons	
unagi bowl —	20
wood fire grilled eel, rice, scallions, sesame seeds, kabayaki sauce	
chirashi bowl —	35
assorted sashimi, fruits + vegetables, over sushi rice	
king crab crispy rice —	21
yuzu koshu, shio kombu, apple	





SUSHI

HOUSE ROLLS

- tanuki —** 17
tuna, avocado, pickled carrot, yuzu mayo
- garden grove —** 15
cucumber, avocado, pickled carrot, sweet potato, scallion, fried garlic, sesame seed
- 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, sweet potato, 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
- kitsune —** 24
tempura shrimp, cucumber roll wrapped
with eel, avocado, kabayaki sauce,
sesame seed

LARGE PLATES

- long island duck—** 52
breast roasted with coffee, pistachio +
prune, confit thigh, chestnuts, roasted red
grapes, sweet potato, braised red cabbage
- livorno fish + shellfish stew —** MP
daily selection of fish + shellfish, tomato
brodetto, fregola sarda
- bacon crusted scallops —** 38
almond, sunchoke, savoy cabbage, maitake
mushroom, mushroom veloute
- 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

JOIN US AT THE BAR FOR
HAPPY HOUR
TUESDAY THROUGH THURSDAY
5p-7p

