



RAW BAR + CHILLED SEAFOOD

daily selection of oysters	mp	seafood platter	
snow crab	mp	small	75
jumbo shrimp cocktail	4ea	large	140
		an assortment of chilled shellfish served with lemon + assortment of sauces	

TEMAKI TACOS

three per order, one of each —	15
- smoked salmon, cream cheese, red onion, everything seasoning	
- tuna, avocado, pico de gallo	
- yellowtail, scallion, pickled haba ñ ero	

SMALL PLATES

charred edamame —	9
gochujang butter, flaked sea salt	
gem lettuce —	14
shaved vegetables crudit � s, cherry tomatoes, avocado, pickled onions, russian dressing	
jesse’s salt bread —	14
cultured butter, housemade ricotta, pepper jam	
tuna crudo —	18
heirloom tomato, misozuke cucumber, watermelon, avocado, radish, shiso, sesame	
blue crab croquettes —	21
sweet corn, jalape � o, bacon	
prime beef tartare —	19
crispy potato galette, caper, truffle aioli, parmesan, cured egg yolk	

NIGIRI + SASHIMI

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

wagyu beef ‘tataki’ —	21
sfg rice, soy-truffle butter	
steamed mussels ‘mouclade’ —	16
brandy, leek, curry, cream, crostini	
wood roasted octopus —	19
thai red curry aioli, coconut, cilantro, peanut	
grilled calamari —	18
samjang butter, charred shishito peppers, scallions, fermented black bean	
crispy fried shrimp—	18
spicy honey-garlic-yuzu koshu glaze, scallions, sesame	
wood grilled pork belly ‘char sui’ —	16
crispy rice, bonito, ramp aioli	
roasted macadamia crusted scallops —	21
rhubarb-strawberry gouchujang, ginger, corn custard, brown butter	

SPECIALTY SUSHI

special nigiri 5pc —	22	unagi bowl —	20
tuna— poke sauce, fried garlic		wood fire grilled eel, rice, scallions,	
eel— kabayaki, sesame seed		sesame seeds, kabayaki sauce	
yellowtail— aguachile			
salmon— spicy mayo		chirashi bowl —	35
white fish— ponzu, scallion		assorted sashimi, fruits + vegetables,	
		over sushi rice	
sushi nachos —	21	snow crab crispy rice —	23
tuna, salmon, yellowtail, jalape � o, red onion, fried garlic, scallions, red ginger, yuzu mayo, spicy mayo, sriracha, bonito flakes, togarashi wontons		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 sauce, scallion
- electric feel —** 18
f.w. eel, avocado, cucumber, cream cheese,
spicy mayo, scallions, fried garlic, kabayaki
sauce
- rosarito —** 17
tempura white fish, cabbage, avocado,
spicy mayo, pico de gallo
- sushi combo #1—** 30
choice of 1 house roll, 3pc sashimi or nigiri,
seaweed salad
- sushi combo #2—** 45
choice of 2 house rolls, 3pc sashimi or nigiri,
seaweed salad



SPECIALTY ROLLS

- sfg —** 30
crab, sweet potato, avocado, warm lobster,
scallion, garlic miso cream sauce
- surf + turf —** 36
crab, cucumber, avocado, wrapped with
wagyu beef, warm garlic miso lobster
truffle 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

- maine lobster roll —** 37
butter poached lobster, toasted brioche,
chive, french fries
- 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

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 japanese sweet potatoes —** 9
creme fraiche, bacon, scallions, crispy garlic,
bonito
- fire roasted potatoes —** 9
lemon, herb butter
- smoked gouda + cauliflower gratin —** 9
add 4oz lobster — 14
- charred shishito peppers —** 9
togarashi, bonito-miso aioli, kabayaki sauce,
crispy garlic

