

RAW BAR + CHILLED SEAFOOD

- daily selection of oysters —** mp
seasonal mignonette
- poached & chilled colossal shrimp —** 7pc
yuzu-koshu remoulade

NIGIRI + SASHIMI

2 pc nigiri / 3 pc sashimi

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

SMALL PLATES

- charred edamame —** 9
gochujang butter, flaked sea salt
- sunomono salad —** 10
cucumber, radish, carrot, wakame, spicy rice wine vinegar-miso dressing
- warm shokupan bread rolls —** 12
nori, sesame seed, cultured butter, flaky sea salt
- spicy tuna crispy rice —** 18
avocado, scallion, sesame-karashi crema
- honey roasted beet tartare —** 16
spiced date, smoked goat cheese, hazelnut, radicchio, seeded lavash
- wagyu beef tartare —** 20
crispy potato galette, caper, truffle aioli, parmesan, cured egg yolk
- hazelnut crusted scallops —** 21
meyer lemon-fennel jam, parsnip puree, brown butter
- wagyu beef 'tataki' —** 21
sfg rice, black garlic, soy-truffle butter sauce
- tempura shrimp —** 18
spicy honey-garlic-yuzu koshu glaze, scallions, sesame
- grilled calamari —** 23
scallion, fermented black bean, ssamjang butter
- roasted oysters —** 24
hon dashi cream, charred jalapeño, bacon, pernod, parmesan, persillade crust

SPECIALTY SUSHI

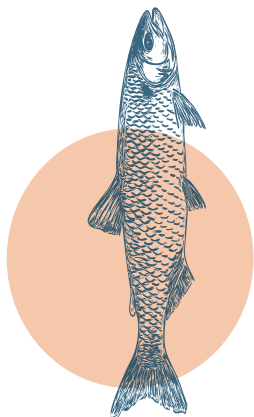
- chirashi bowl —** 35
assorted sashimi, fruits + vegetables, over sushi rice
- unagi bowl —** 20
wood fire grilled eel, rice, scallions, sesame seeds, kabayaki sauce
- sushi nachos —** 21
tuna, salmon, yellowtail, jalapeño, red onion, fried garlic, scallions, red ginger, yuzu mayo, spicy mayo, sriracha,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



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
- tempura shrimp —** 17
avocado, cucumber, spicy tuna, spicy mayo, eel sauce
- 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



LARGE PLATES

- red wine braised short ribs —** 37
winter black truffle risotto, baby carrot, pearl onion, brussels sprouts, bacon lardon, king trumpet mushroom
- livorno fish + shellfish stew —** MP
daily selection of fish + shellfish, tomato brodetto, fregola sarda
- daily fish —** MP
lemon, garlic + caper salsa verde
- vb burger —** 23
8 oz seven bridges farm chuck, short rib + brisket blend, oxtail 'hot sauce', american cheese, shredded lettuce, crispy onions, chipotle aioli, french fries
- 8oz prime hanger steak au poivre —** 41
sansho, sichuan + green peppercorn sauce, frites
- 12oz australian wagyu strip —** 62
garlic butter, tare, crispy onion

SIDES

- french fries —** 10
- duck fat fried brussels sprouts —** 10
palm sugar-fish sauce caramel, freso, apple, pickled mustard seed
- fire roasted japanese sweet potatoes —** 10
creme fraiche, bacon, scallions, crispy garlic
- fire roasted king trumpet mushrooms —** 10
soy, truffle garlic butter glaze, crispy onion
- smoked gouda + cauliflower gratin —** 10
add 4oz lobster — 24

