



RAW BAR + CHILLED SEAFOOD

- daily selection of oysters — mp
seasonal mignonette
- poached & chilled colossal shrimp — 7ea
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

- | | | | |
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| charred edamame —
gochujang butter, flaked sea salt | 9 | heirloom tomato carpaccio —
tosazu, smoked ricotta, pinenut-sesame
aioli, calabrian chile, marinated white
anchovies, pickled onion, thai basil,
rice cracker | 17 |
| sunomono salad —
cucumber, radish, carrot, wakame, spicy
rice wine vinegar-miso dressing | 10 | wagyu beef ‘tataki’ —
sfg rice, black garlic, soy-truffle butter | 21 |
| warm shokupan bread rolls —
nori, sesame seed, cultured butter,
flaky sea salt | 12 | tempura shrimp —
garlic-yuzu koshu glaze,
scallions, sesame | 18 |
| spicy tuna crispy rice —
avocado, scallion, sesame-karashi
mustard crema | 18 | grilled calamari —
spicy fire roasted cherry tomatoes, cured
olive breadcrumbs | 18 |
| steamed little neck clams —
sake, green garlic confit, leeks, sea
beans, shio kombu butter | 19 | grilled hamachi teriyaki —
charred onion, brown butter teriyaki,
daikon, korean melon | 18 |
| steamed scallop + prawn dumpling —
citrus ponzu butter, chile oil, snow peas,
garlic chives | 18 | wagyu beef tartare —
crispy potato galette, caper,
truffle aioli, parmesan, cured egg yolk | 20 |
| almond crusted sea scallops —
cauliflower, vadouvan-brown butter, crispy
capers, peach, yogurt | 21 | | |

SPECIALTY SUSHI

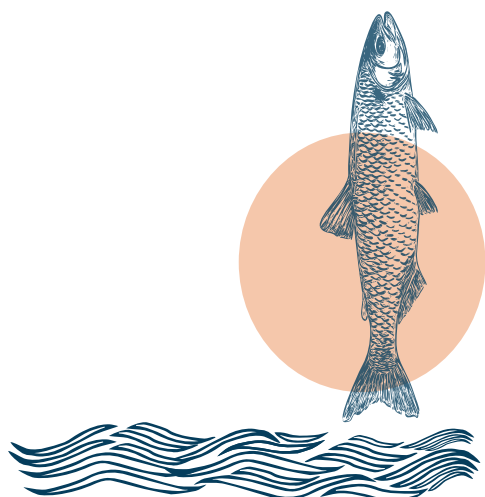
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| chirashi bowl —
assorted sashimi, fruits + vegetables,
over sushi rice | 35 | sfg —
crab, asparagus, avocado,
warm lobster, scallion, garlic
miso cream sauce | 25 |
| unagi bowl —
wood fire grilled eel, rice, scallions,
sesame seeds, kabayaki sauce | 20 | t.n.t. —
crab, avocado, cucumber roll topped
with baked scallops, onion, bacon,
mushrooms, sweet soy, scallions | 27 |
| sushi nachos —
tuna, salmon, yellowtail, jalapeño, red
onion, fried garlic, scallions, red ginger,
yuzu mayo, spicy mayo, sriracha,
bonito flakes, togarashi wontons | 21 | roc city —
tuna, salmon, yellowtail, wasabi,
red ginger, sriracha, spicy mayo,
kabayaki sauce, scallions, fried garlic | 25 |
| tempura lobster tail roll—
passionfruit leche de tigre, avocado,
wrapped in hamachi, cilantro | 21 | | |



SUSHI

HOUSE ROLLS

- tanuki —** 17
tuna, avocado, pickled carrot, yuzu mayo
- garden grove —** 15
cucumber, avocado, pickled carrot, asparagus, scallion, fried garlic, sesame seed
- california —** 14
crab, avocado, cucumber
- spicy roll —** 16
choice of one: tuna, salmon, yellowtail
spicy sauce, scallion
- coconut shrimp —** 16
avocado, thai red curry mayo, spicy peanut-coconut crumble, cilantro
- eelectric feel —** 18
f.w. eel, avocado, cucumber, cream cheese, spicy mayo, scallions, fried garlic, kabayaki sauce
- spicy kani —** 16
pickled jalapeno, cucumber, scallion, wrapped in tuna, yuzu-wasabi mayo, tempura crisp
- 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

- butter poached lobster roll —** 34
toasted brioche, tarragon-calabrian chili aioli, chives, french fries
- atlantic halibut —** 38
sweet corn, saffron, spiced lobster-coconut sauce, korean pear-fennel salad
- livorno fish + shellfish stew —** 45
daily selection of fish + shellfish, tomato brodetto, fregola sarda
- daily fish —** MP
lemon, garlic + caper salsa verde
- vb burger —** 24
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 —** 42
sansho, sichuan + green peppercorn au poivre sauce, french fries
- 12oz australian wagyu strip —** 65
garlic butter, tare, crispy onion

SIDES

- french fries —** 10
- duck fat fried brussels sprouts —** 10
palm sugar-fish sauce caramel, fresno, apple, pickled mustard seed
- fire roasted japanese sweet potatoes —** 10
creme fraiche, bacon, scallions, crispy garlic
- fire roasted king trumpet mushrooms —** 10
soy-garlic butter glaze, crispy onion
- fire roasted japanese eggplant —** 10
maple-miso + tomato jam, caramelized onion, goat cheese, sesame
- smoked gouda + cauliflower gratin —** 10
add 4oz lobster — 24
- tempura onion rings —** 10
wasabi-mustard sauce

