

## SALADS

add **CHICKEN** 10  
add **SHRIMP** 12 \*

add **VEGAN CHICKEN** 11  
add **SALMON** 15 \*

### CAESAR <sup>V</sup>

baby gem, romaine, creamy miso dressing,  
crispy wontons, parmesan  
21

### ASIAN CHOPPED <sup>GF V</sup>

napa cabbage, crispy rice noodles, carrot,  
cucumber, orange, soy ginger dressing  
21

### CRISPY TOFU

mango and papaya salad,  
nước chấm dressing, peanut sauce  
21

## SANDWICHES & WRAPS

### CHICKEN KATSU CLUB

avocado, bacon, tonkatsu sauce, chips  
29

**MAKE IT A WRAP +3**

### GRILLED VEGETABLE BURRITO <sup>V</sup>

asparagus, avocado, bell pepper,  
cilantro, pepper jack cheese  
29

### KOREAN FRIED CHICKEN SLIDERS

gochugaru seasoning,  
chili sesame glaze, spiced fries  
29

### BEACH DOUBLE CHEESEBURGER \*

gem lettuce, tomato, American cheese,  
Thai mayo, spiced fries  
32

### CALIFORNIA BURRITO

kalbi steak, french fries, avocado,  
pico de gallo, cheese  
35

### LOBSTER ROLL \*

garlic yuzu kosho aioli, kimchi, fresh herbs  
36

## SUSHI BAR

### OYSTERS ON THE HALF SHELL \*

ponzu mignonette  
7 each  
**ADD CAVIAR 7 each \***

### SASHIMI • NIGIRI

**COOKED SHRIMP** 9  
**SALMON** 9 \*  
**TUNA** 10 \*  
**YELLOWTAIL** 10 \*  
**TORO** 17 \*  
**KING CRAB** 21

### SUSHI COMBO PLATTERS \*

169 | 189 | 259  
Chef's selection

## SPECIALTY ROLLS

### VEGETABLE <sup>V</sup>

eight treasure vegetables, soy paper  
23

### YELLOWTAIL JALAPEÑO \*

jalapeño aioli, crispy jalapeño  
25

### SOY TUNA \*

soy paper, spicy tuna, avocado,  
tempura flakes  
26

### SALMON \*

salmon tartare, tomato ponzu  
28

### ROCK SHRIMP TEMPURA

wasabi honey sauce  
31

### SPICY KING CRAB <sup>GF</sup>

ponzu soy butter  
40

## PLATES TO SHARE

### WOK-CHARRED EDAMAME <sup>V</sup>

crispy chili garlic  
18

### FRIED SHISHITO PEPPERS <sup>V</sup>

yuzu ponzu, miso mustard  
18

### STEAMED CHICKEN GYOZA

chili garlic sauce  
25

### VEGAN CHICKEN LETTUCE WRAPS <sup>VG</sup>

black pepper chili sauce  
26

### BBQ CHICKEN SATAY

papaya salad, cilantro,  
peanut sauce  
27

### SPICY TUNA TARTARE ON CRISPY RICE \*

spicy mayonnaise, kabayaki sauce  
27

### CRISPY ROCK SHRIMP TACOS \*

jalapeño aioli, cabbage,  
pickled red onion  
29

### CHILEAN SEA BASS TACOS <sup>GF \*</sup>

cabbage, mango salsa,  
togarashi lime crema, radish  
30

### SKIRT STEAK BULGOGI TACOS

guacamole, cotija cheese,  
kimchi, spicy mayo  
30

### WAGYU BEEF YAKITORI \*

robata dare, sea salt  
32

### THAI BBQ CHICKEN QUESADILLA

corn, cilantro, red jalapeño,  
togarashi lime crema, Thai bbq sauce  
34

### KUNG PAO CHICKEN WINGS

peanuts, sesame seeds, jalapeño ranch  
36

### FRESH SEASONAL FRUIT <sup>GF VG</sup>

assorted berries, watermelon,  
honeydew, cantaloupe, pineapple  
36

### SALT & PEPPER SHRIMP \*

tempura, garlic, 5 spice,  
bell pepper, cilantro lime dip  
36

## SIDES

### HOUSE CHIPS <sup>V</sup>

jalapeño ranch  
16

### SPICED FRIES <sup>V</sup>

wasabi, togarashi  
17

### PAPAYA SALAD <sup>GF</sup>

nước chấm, peanuts  
17

### SWEET POTATO WAFFLE FRIES <sup>V</sup>

curry aioli, mango ketchup  
21

## SHAREABLE SWEETS

**GIANT FORTUNE COOKIE** white chocolate and dark chocolate mousse  
26

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

An 8.375% sales tax and 14% admin fee are automatically added to all table service.

25.03.01