



MONDAY - SUNDAY : 3:00 PM - 9:45 PM

GF = Gluten Free | VG = Vegan | V = Vegetarian | PC = Pescatarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us to any allergies. Any substitution are subjects to a surcharge. 20% gratuity will be added to the checks on parties of six or more. You need a credit card to open a tab. Prices do not include Tax or server gratuity. No more than 4 seperate checks.

## RAW BAR

### Yellowtail Carpaccio \$20 PC

Hamachi | Ponzu Sauce | Crunchy Garlic Chili Oil | Microgreens | Black Truffle

### Wild Caught Jumbo Shrimp Cocktail \$24 GF PC

Atomic Horseradish | Traditional Cocktail Sauce

### Oysters Half \$23 / Full \$46 PC GF

Oyster of the day | Lemons | House Cocktail Sauce

### Miyazaki A5 \$46

Seared Thin Sliced A5 Wagyu | Myoga | Microgreens | Caramelize Ginger Garlic Onion Purée

## SALAD & SOUP

### Organic Quinoa Salad \$17 VG GF

Power Green Salad | Quinoa | Mandarin Orange | Pumpkin Seed Brittle | Dried Cranberries | Citrus Vinaigrette

### Caprese Salad \$17

Fresh basil | Tomato | Mozzarella | Balsamic Vinaigrette

### Antipasto Chopped Salad \$17 GF

Romaine | Cannellini Beans | Tomato | Radish | Salami | Avocado | Tarragon Dijon Dressing

### Grilled Asian Chicken Salad \$22

Power Green Salad | Red Chili | Mandarin Orange | Ginger Sesame Dressing | Crispy Wonton Skin

### Clam Chowder \$13 PC

Chopped Manilla Clams | Potato | Mirepoix | Cream | Sourdough

### Tomato Bisque Soup \$13 V

Tomato Puree | Cream | Roasted Red Pepper | Onion | Sourdough

## BREAD

### Cheddar Biscuits \$14 V

Sharp Cheddar | Scallions | Honey Butter

### Larder Bakery Sourdough \$8 V

Toasted Seaweed Butter | Sea Salt

### Margherita Flatbread \$18 V

Fresh Mozzarella | Torn Basil | Roast Tomato | Parmesan | Black Pepper

### Gorgonzola Flatbread \$18 V

Shaved Apples | Thyme | Parmesan | Honey

RAW BAR | SALAD & SOUP | BREAD

## BAR FOOD

### Chile-Garlic Edamame \$11 V

Soy Bean | Garlic Butter | Crushed Red Chili | Soy Sauce

### Jalapeño Popper \$13 PC

Spicy Tuna | Cream Cheese | Jalapeño | Spicy Mayo

### Crispy Rice Spicy Tuna Bite \$18 PC

Japanese rice | Spicy Mayo | Eel Sauce | Jalapeño

### Brussels Sprouts \$13 VG

Balsamic Soy Vinaigrette | Mandarin Orange

### ~B+B Fried Chicken \$17

Boneless Chicken Thighs | Soy Garlic | Ginger | House Made Spicy Mayo

### Asian Fried Chicken Wings \$18

Choice of : Dry Rub / Garlic Soy Glazed  
Marinated Chicken Wings | Celery Sticks | Ranch

### Calamari Fries \$19 PC

Giant Squid | Mint | Fresno Chili | Lime | Yuzu Tartar Sauce

### Carnitas Tacos \$18 GF

Braised Shredded Pork | Pepita & Almond Chile Oil | Onion | Jalapeño | Cilantro | Corn Tortillas | Salsa Verde

### Chicken Tacos \$18

Grilled Shredded Chicken Teriyaki | Onion | Cilantro | Jalapeño | Corn Tortillas | Salsa Verde

### Tempura Fish Tacos \$18 PC

Housemade Cilantro Slaw | Radish | Spicy Mayo | Corn Tortillas

### Carnitas Nachos \$20 GF

Three Cheese Sauce | Black Beans | Pickled Onion | Jalapeño | Cilantro | Sour Cream | Guacamole

### Parm Truffle Fries \$13 V

White Truffle Oil, Parmesan, Thyme, Parsley

### Kurobuta Smoked Bite \$12

Kurobuta Smoked Sausage

### Fresh Chips and Guacamole \$10 VG

### French Fries \$8 VG

BAR FOOD

## ENTREE

### Albacore Tuna Sandwich \$18 PC

House-made Albacore Tuna Salad | Tomato | Lettuce | Sourdough Bread | Mix Green Salad | Citrus Vinaigrette

### Fried Chicken Sandwich \$21

Buttermilk Fried Chicken | House Made Cilantro Citrus Slaw | Tomato | Lettuce | Housemade Spicy Mayo | Sesame Brioche Bun | Fries

### The Burger \$22

All Natural West Coast Beef | Onion Jam | Pickles | Cheddar | Tomato | Lettuce | Grain Mustard | Sesame Brioche Bun | Fries

### Spicy Tuna Bowl \$22 PC

Choice of : Jasmine Rice or Mixed Green Salad Seaweed Salad  
Avocado | Nori Goma | Spicy Mayo | Poke Sauce

### Fish n' Chips \$28 PC

Beer Battered Cod | Togarashi | Yuzu Tartar Sauce | Fries

### Grilled Yellowtail Collar \$27

Ponzu Sauce | Lemon

### Bolognese Pasta \$24

Fettuccine | Ground Beef and Ground Pork | Roast Tomato Sauce

### Creamy Mushroom Pasta \$22

Fettuccine | White Mushroom | Spinach | Parmigiano-Reggiano Cheese

### Faroe Island Salmon \$34 PC GF

Lemon Butter | Market Vegetable

### Santa Carota Farms Ribeye Steak \$42 GF

Chimichurri | Market Vegetable

### Crispy Pork Knuckle \$40

Beer Braised Pork Knuckle | Mashed Potato | Assorted Pickles | Red Wine Sauce | Jalapeno Garlic Mignonette

## SIDE

Grilled Chicken Breast \$8

Market Vegetables \$8

Rice \$6

Coleslaw \$6

## SOFT DRINK

Sparkling Water \$8

Still Water \$8

Soft Drink \$3

(Coke, Sprite, Diet Coke)

## DESSERT

Citrus Cheesecake \$12

Panna Cotta Fresh Strawberry

Purée \$12

Lemonade \$3

Ice Tea \$3

Hot Coffee \$4

Hot Tea \$4

ENTREE | SIDE | DESSERT | SOFT DRINK

SUSHI (AVAILABLE WEDNESDAY - SUNDAY : 3 PM - 9:45 PM)

### Yellowtail Carpaccio \$20 PC

Hamachi | Ponzu Sauce | Crunchy Garlic Chili Oil | Rainbow Mix Microgreens | Black Truffle

### Salmon Carpaccio \$20

Scottish Salmon | Ponzu Yuzu | Yuzu Kosho | Capers | Mix Microgreen

### Seared Tuna Sashimi \$20

Seared Tuna | Garlic Ponzu | Crispy Onion | Mix Microgreen

### Pepper Albacore Carpaccio \$20

Seared Albacore | Caramelize Ginger Garlic Onion Purée | Mix Microgreen

### Miyazaki A5 \$46

Seared Thin Sliced A5 Wagyu | Myoga | Mix Microgreens | Caramelize Ginger Garlic Onion Purée |

### California Roll \$12

Imitation Crab | Mayo | Avocado | Cucumber | Sesame Seed

### Spicy Tuna Roll \$12

Ground Yellowfin Tuna | Special Marinade Sauce | Cucumber | Sesame Seed

### Shrimp Tempura Roll \$15

Imitation Crab | Avocado | Cucumber | Pickle Daikon | Mayo | Eel Sauce | Sesame Seed

### Tempura Roll \$18

Imitation Crab | Avocado | Cucumber | Spicy Mayo | Eel Sauce

### Truffle Salmon Roll \$24

Scottish Salmon | Imitation Crab | Avocado | Cucumber | Ponzu Yuzu | Truffle Salt

### Crispy Onion Albacore Roll \$22

Seared Albacore | Spicy Tuna | Cucumber | Garlic Ponzu | Crispy Onion

### Spicy Yellowtail Roll \$22

Hamachi | Spicy Tuna | Cucumber | Eel sauce | Ponzu | Jalapeño

### Beach and Brew Roll \$24

Seared Tuna | Spicy Tuna | Cucumber | Eel Sauce | Chili Oil | Garlic Ponzu | Crispy Onion

### Venice Roll \$24

Seared Tuna | Imitation Crab | Shrimp Tempura | Cucumber | Eel Sauce | Chili Oil | Sesame Sauce

### Wagyu Sushi (2 pcs) \$22

Japanese A5 from Miyazaki

Avocado roll \$8 V

Cucumber roll \$8 V

Seaweed Salad \$8 V

Miso Soup \$6 V

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