DINNER

OMAKASE 75

Trust The Chef for a Seasonal Multi-Course Tasting Menu

WINE PAIRING 40

MARISCOS

CLÁSICO TOSTADA 16
Shrimp, Cucumber, Pickled Red Onion, Cilantro, Lime, Chile Oil

ATÚN TOSTADA 18
Tuna, Ponzu, Serranos, Cucumber, Red Onion, Cilantro, Lime, Sesame

CEVICHE MIXTO BOWL 22
Daily Fresh Market Seafood, Vegetables, Herbs, Served With Side Tostadas

PRAWN COCKTAIL 20
Prawns, Charred Lemon, Herbs, Fresh Horseradish

CAVIAR Y CHICHARRÓN 125/200
Sturgeon Caviar, Sturgeon Chips, Crema, Pickled Vegetables
Sterling Royal "Black Gold" | Tsar Nicoulai Golden Reserve

OYSTERS

OMAKASE SET 25
Trust The Chef. Four Premium Oysters

ON THE HALF SHELL 22
1/2 Dozen, Seasonal Mignonette, Cocktail Sauce, Lime

SHOOTER 5
House Ponzu, Tobiko

BROILED 15
Three Oysters, Charred with House Miso Butter

NOT FROM THE SEA

GARDEN CEVICHE 14
Seasonal Vegetables, Cucumber, Red Onion, Cilantro, Lemon Aioli, Lime

AVOCADO PLATE 12
Cilantro, Pickled Onion, Serrano, Served with Tostadas

SOPA DEL DIA 14
Soup of the Day

ENSALADA DE ELOTE 15
Grilled Chicken, Roasted Corn, Seasonal Vegetables, Served with Tostadas

S'MORES 22
Roast Your Own Seasonal Flavored Marshmallows

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEVERAGES

COCKTAILS

- **YUZU SPRITZ** 13
  Sake, Yuzu, Sparkling Water
- **BASIL REFRESHER** 12
  Sake, Lime, Basil
- **COPPER + HONEY** 14
  Rum Infused Sake, Lemon, Honey, Rosemary
- **YUZU LEMON DROP** 14
  Vodka Infused Sake, Yuzu, Lemon, Simple Syrup
- **CUCUMBER GIMLET** 14
  Sake, Lime, Coconut
- **BOULEVARDIER** 16
  Han Smoked Soju, Apertief, Sweet Vermouth
- **BONANTO SPRITZ** 15
  Aperitif, Lemon, Prosecco

BEER

- **MODELO ESPECIAL** 8
- **PACIFICO** 8
- **COORS LIGHT** 7
- **PENTUCKY** 7
- **SAKE BOMB** 8

NON-ALCOHOLIC

- **PINEAPPLE MARGARITA** 10
  Zero-Proof Tequila, Lime, Simple Syrup
- **FRENCH 75** 10
  Zero-Proof Gin, Lemon, Cucumber, Sparkling Water
- **HEINEKEN 0.0%** 6

INQUIRE WITH YOUR SERVER ABOUT OUR ROTATING CANS, DRAFTS, AND MOCKTAIL SPECIALS

LUNCH

MARISCOS

CLÁSICO TOSTADA 16
Shrimp, Cucumber, Pickled Red Onion, Cilantro, Lime, Chile Oil

ATÚN TOSTADA 18
Tuna, Ponzu, Serranos, Cucumber, Red Onion, Cilantro, Lime, Sesame

CEVICHE MIXTO BOWL 22
Daily Fresh Market Seafood, Vegetables, Herbs, Served With Side Tostadas

PRAWN COCKTAIL 20
Prawns, Charred Lemon, Herbs, Fresh Horseradish

CAVIAR Y CHICHARRÓN 125/200
Sturgeon Caviar, Sturgeon Chips, Crema, Pickled Vegetables
Sterling Royal "Black Gold" | Tsar Nicoulai Golden Reserve

OYSTERS

ON THE HALF SHELL 22
1/2 Dozen, Seasonal Mignonette, Cocktail Sauce, Lime

SHOOTER 5
House Ponzu, Tobiko

BROILED 15
Three Oysters, Charred with House Miso Butter

RAW BAR 55
Specialty Oysters, Daily Crudo, Scallops

NOT FROM THE SEA

GARDEN CEVICHE 14
Seasonal Vegetables, Cucumber, Red Onion, Cilantro, Lemon Aioli, Lime

AVOCADO PLATE 12
Cilantro, Pickled Onion, Serrano, Served with Tostadas

SOPA DEL DIA 14
Soup of the Day

ENSALADA DE ELOTE 15
Grilled Chicken, Roasted Corn, Seasonal Vegetables, Served with Tostadas

BARBACOA SOBA BOWL 18
Guajillo Braised Beef, Soba Noodles, Soft Boiled Egg, Pickled Vegetables, Chili Oil, Scallion, Sesame Slaw

APPLE BLUE CHEESE SALAD 12
Chopped Romain Hearts, Blue Cheese Crumbles, Sliced Apple, Pickled Onions, Sesame Dressing. Add Prawns +$8 Chicken +$4

S'MORES 22
Roast Your Own Seasonal Flavored Marshmallows

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BEVERAGES

CHILLED SAKE

WAKAZE CLASSIC FR, French Junmai	15/70
SHIOKAWA "NOPA" JPN, Junmai	14/65
FUKUCHO "SEASIDE" JPN, Sparkling Junmai	15/45
YUKI TORA "SNOW TIGER" JPN, Nigori	11/42
KANBARA "BRIDE OF THE FOX" JPN, Junmai Ginjo	14/65
SEQUOIA COASTAL GENSHU USA, Junmai Genshu	19/90

WINE BY THE GLASS

ORBIS MODERANDI NZ, Sauvignon Blanc, Petillant Naturel	13
COTES DE PROVENCE ROSE GOLD FR, Rosé	13
TORRES PAZO DAS BRUXAS RIAS BAIXAS ESP, Albariño	13
BORELL DIEHL PFALZ DE, Pinot Blanc	14
SOULEIL VIN DE BONTE LE ROUGE FR, Grenache	10
SOULEIL VIN DE BONTE LE BLANC FR, Blend	10
MT BEAUTIFUL BLACK LABEL NZ, Sauvignon Blanc	13
DOMAINE LAROQUE CITE DE CARCASSONE FR, Pinot Noir	12
EL COTO CRIANZA RIOJA ESP, Tempranillo	14
PENLEY ESTATE PHOENIX COONAWARRA AU, Cabernet Sauvignon	13

BEER

MODELO ESPECIAL	8
PACIFICO	8
COORS LIGHT	7
HEINEKEN 0.0%	6
SAKE BOMB	8
PENTUCKY	7

INQUIRE WITH YOUR SERVER ABOUT OUR ROTATING CANS AND DRAFTS