

COCKTAILS

TIKI BAR

Mai Tai Flor de Caña silver rum, Lahaina dark rum, lime juice, Wray & Nephew overproof rum, house-made "POG"	14
Hawaiian Butterfly Pearl vodka, pineapple juice, lemon juice, coconut, float of Flor de Caña silver rum, orange curaçao, butterfly flower tea	15
Tiki "Old Fashioned" Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock	14
Spicy Pacific Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)	14
Caramelized Piña Colada Bacardi Coconut rum, Bacardi silver rum, caramelized pineapple, coconut, Zaya Gran Reserva rum float	15

MARGARITA BAR

Agave Margarita Lunazul reposado tequila, lime juice, agave nectar, half salt rim	13
Blood Orange Margarita Lunazul reposado tequila, blood orange, lime juice, agave nectar	14
Jala-Piña Margarita Tanteo jalapeño-infused tequila, caramelized pineapple purée, lime juice, jalapeño, grilled pineapple, half jalapeño-salt rim	14
Guava-Rita Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim	14

TWISTED CLASSICS

Island Mule Pearl vodka, passion fruit, lime juice, ginger beer, Angostura bitters, mint	13	"Manhattan" of The West High West double rye, Carpano Antica vermouth, Domaine de Canton ginger, orange bitters, orange twist, cherry, served up	15
Lemongrass Mojito Flor de Caña silver rum, lemongrass, lime juice, soda water, mint (also available as a traditional Mojito)	13	Pacific Bloody Mary Tito's vodka, craft Bloody Mary mix, poached shrimp, olive, pearl onion, lime, half salt rim	15

PITCHERS

(4+ servings)

Agave Margarita	49
Mai Tai	55
Lemongrass Mojito	49

SELTZER, CIDER & KOMBUCHA

Maui Brewing Company Seltzer, POG (HI) 5.0%	9
Golden State Cider, Mighty Dry (CA) 6.3%	8
JuneShine Hard Kombucha, POG (CA) 6.0%	9
JuneShine Hard Kombucha, Mango Daydream (CA) 6.0%	9

NON-ALCOHOLIC

Tropical Iced Tea (unsweetened)	3.5
Thai Iced Tea (sweet & creamy)	5
Sparkling Agave Lemonade	4.5
Blood Orange Sparkling Lemonade	5
Arnold Palmer (Iced Tea & Lemonade)	4
Hawai'i Volcanic Water (pH 8.0) sparkling or still 26oz	8
Fountain Soda Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer	3.5

MOCKTAILS

Niña Colada	6
Fresh Mint & Lime "Nojito"	5
PC POG (pineapple, orange, guava)	5
N/A BEER	12oz
Surreal Brewing Juicy Mavs Hazy IPA (CA)	8
Athletic Brewing Upside Dawn Golden (CA)	8

WINE

SPARKLING WINE

Gruet Brut (New Mexico)	12	46
Roederer Estate (Anderson Valley)	17	68
Bird In Hand Rosé (Australia)	14	56

WHITE WINE

Kung Fu Girl Riesling (Washington)	11	15	44
Hayes Ranch Pinot Grigio (Livermore)	12	16	46
Z Alexander Brown Sauvignon Blanc (Santa Lucia Highlands)	12	16	46
CRU Winery Chardonnay (Arroyo Seco)	12	16	46
The Fableist Albariño (Central Coast)	13	17	50
Honig Sauvignon Blanc (Napa)	14	19	54
Hess Collection Chardonnay (Napa)	14	18	56
Wairau River Sauvignon Blanc (New Zealand)	13	17	50
Stag's Leap WC Karia Chardonnay (Napa)			84

ROSÉ WINE

Cloudline Rosé (Oregon)	12	17	48
Daou Rosé (Paso Robles)	13	18	52

RED WINE

Cloudline Pinot Noir (Oregon)	13	19	52
Carmel Road Pinot Noir (Monterey)	16	22	64
Chalk Hill Pinot Noir (Sonoma Coast)	14	19	56
Domaine Drouhin Pinot Noir (Oregon)			88
Nieto Senetiner Malbec (Argentina)	12	17	48
Alexander Valley Vineyards Cabernet Sauvignon (Anderson VLY)	15	20	64
Katherine Goldschmidt Cabernet Sauvignon (Anderson VLY)	16	21	58
Markham Cabernet Sauvignon (Napa)			85

SAKE

TY KU Junmai (Japan) 330ml	26
Shimizu-No-Mai "Pure Snow" Nigori (Japan) 300ml	27

BEER

ON TAP

Modelo Especial (MEX) 4.4%	7.5	9
Maui Bikini Blonde Lager (HI) 4.8%	7.5	9
Sapporo Lager (JPN) 4.9%	7.5	9
Deschutes Fresh Haze IPA (OR) 6.5%	7.5	9
Pizza Port CA Honey Blonde Ale (4.8%)	8	9.5
Coronado Weekend Vibes, IPA (CA) 6.8%	8	9.5
Alpine Beer Co. Nelson IPA (CA) 7.0%	8	9.5
Seasonal Selection	8	9.5

BOTTLES

Sapporo Light (JPN) 3.9%	6
Modelo Negra (MEX) 4.4%	6
Corona Lager (MEX) 4.6%	5.5
Alaskan Amber Ale (AK) 5.3%	5.5
Sierra Nevada Pale Ale (CA) 5.6%	6
Lagunitas IPA (CA) 6.2%	6.5
Deschutes Obsidian Stout (OR) 6.4%	7.5
CANS	12oz
Maui Brewing Company (HI)	
Pineapple Mana Wheat 5.5%	7.5
Coconut Porter 6.0%	7.5
Big Swell IPA 6.8%	7.5



Pacific Catch

SUSTAINABLE SEAFOOD
WEST COAST STYLE

EST. 2003

STARTERS

SHAREABLES

Coconut Shrimp 13
five-spice crispy shrimp, Thai sweet chili sauce

Cabo Calamari 15
crispy calamari, fried lemon slices, Fresno chile, chipotle aioli

Sticky Ribs 16
pan-glazed Korean-style pork ribs, sesame seeds, scallion

Guaca-Poke* 16
original ahi poke, guacamole, tortilla chips

Guacamole & Chips 12
avocado, onion, serrano chile, cilantro, lime

Steamed Edamame 7
Maldon sea salt flakes



PUPU PLATTER* 27 *New!*
coconut shrimp (4), sticky ribs (2), spicy salmon crispy rice (2), guaca-poke, tortilla chips

POKE & CEVICHE

Original Ahi Poke* 14
yellowfin ahi tuna, sesame-soy marinade, sweet onion, red pepper flakes, wonton chips

Serrano Ahi Poke* 14
yellowfin ahi tuna, sweet onion, sriracha aioli, serrano chile, wonton chips

Spicy Salmon-Avocado Poke* 14 *New!*
salmon, spicy sambal marinade, avocado, cucumber, sesame seeds, scallion, lemon, wonton chips

Classic Yellowtail Ceviche* 14
kanpachi, citrus marinade, avocado, red onion, cucumber, Fresno chile, cilantro, tortilla chips

Baja Shrimp Ceviche* 14
shrimp, fresh lime marinade, avocado, Fresno chile, cilantro, tortilla chips



POKE & CEVICHE TRIO* 25
sampler of pokes and ceviches, pick 3, wonton chips, tortilla chips, romaine spears

VEGGIES & SIDES

Thai Brussels 9
honey glaze, crispy shallots

Grilled Broccolini 9
chile-miso butter

"Elote" Corn 9
chipotle aioli, pickled onion, cotija cheese

Mexican Cauliflower *New!* 9
roasted cauliflower, chipotle aioli, pepitas, cotija cheese

Green Curry Veg *New!* 9
roasted delicata squash, zucchini, red bell peppers, broccoli, crispy rice, green curry sauce

Sesame Green Bean *New!* 9
blistered green beans, sesame sauce, lemon

Shiitake Black Rice *New!* 9
glazed shiitake mushrooms, scallion

Kimchi Fried Rice 9
add sunny-side egg* + 3

Creamy Mashed Potatoes 9
melted butter, broiled, alaea salt, chive
add crab topper + 4

Choice of Fries 7
sweet potato, regular, chile-lime

SUSHI BAR

SUSHI "TACOS"

1 Taco 5 | Trio 14
sashimi, sushi rice, nori square

Seared Ahi*
sesame-crust yellowfin tuna, avocado, wasabi aioli, soy-wasabi vinaigrette, daikon sprouts

Pacific Yellowtail*
kanpachi, avocado, citrus aioli, scallion, jalapeño relish

Spicy Salmon*
salmon, avocado, sriracha aioli, scallion, crispy shallots

CLASSIC ROLLS

8pc roll, pickled ginger, wasabi

Spicy Tuna* 12
serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds

California 14
real crab salad, avocado, cucumber, sesame seeds

Firecracker Salmon* 14
tempura salmon, avocado, daikon sprouts, cucumber, crispy shallot, sriracha aioli, sesame seeds

Shrimp Tempura* 12
tempura shrimp, avocado, cucumber, ginger, soy glaze, sesame seeds

CRISPY RICE *New!*
1 Cake 5 | Trio 14
crispy black rice cakes

Spicy Salmon-Avocado Poke*
sesame seeds, green onion, lemon

Original Ahi Poke*
sesame seeds, daikon sprout

Serrano Ahi Poke*
serrano chile, togarashi



Crispy Rice Cake Trio

SPECIALTY ROLLS

8pc roll, pickled ginger, wasabi

Rising Sun* 16
shrimp tempura roll inside, sesame-crust ahi outside, avocado, ginger, cucumber, ponzu

Rainbow* 19
California roll inside, kanpachi, salmon and seared ahi sashimis outside, yuzu tobiko, ponzu, scallion

Salmon Lover* 18
tempura salmon and avocado inside, salmon sashimi outside, yuzu tobiko, lemon, ponzu, sesame seeds



Rising Sun

SUSHI BOWLS



Double Rainbow

Double Rainbow* 29
sashimi slices (2 ea) of kanpachi yellowtail, salmon and sesame-seared ahi, crab salad, yuzu tobiko, avocado, wakame, marinated cucumber, pickled ginger, daikon, soy-wasabi vinaigrette, 1/2 mixed organic greens, 1/2 sushi rice

Sashimi Bowl* 27 *New!*
sashimi slices (3 ea) of kanpachi yellowtail, salmon and sesame-seared ahi, yuzu tobiko, ponzu, avocado, wakame, marinated cucumber, pickled ginger, daikon, lemon, soy-wasabi vinaigrette, 1/2 mixed organic greens, 1/2 sushi rice

Ahi Chirashi* 25
original poke, serrano poke, sesame ahi tataki, ponzu, wakame seaweed, spicy cucumber banchan, sushi rice

Spicy Salmon* 21 *New!*
spicy salmon-avocado poke, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, lemon, soy-wasabi vinaigrette, 1/2 sushi rice, 1/2 mixed organic greens

ENTREES

FRESH CATCH

1. PICK A FISH

Steelhead* 27
Grilled, skin-on | Snake River, ID

Arctic Salmon* 29
Grilled | Kvarøy Island, Norway

Market Fish* MP
(ask about today's selection)

+ add Steak*
grilled skirt steak (4oz) + 9

+ add Shrimp*
grilled jumbo shrimp (4pc), chile-miso butter + 9

Kanpachi Yellowtail* 32
Grilled | Pacific Coast, Panama

Striped Sea Bass* 33
Grilled, skin-on | Baja, Mexico



Kanpachi Yellowtail, Asian Herb Chimichurri

2. PICK A STYLE

Hawaiian Sea Salt
red alaea salt, citrus oil

Thai Green Curry *New!*
coconut curry sauce, toasted coconut chips, Thai basil, cilantro

3. PICK TWO SIDES

Grilled Broccolini

Thai Brussels

"Elote" Corn

Mexican Cauliflower *New!*

Green Curry Mixed Veg *New!*

Sesame Green Bean *New!*

Grilled Pineapple Salsa
chile-lime salt, pineapple pico de gallo

Asian Herb Chimichurri
fresh herb-garlic marinade

Creamy Mashed Potatoes
add crab topper + 4

Kimchi Fried Rice
add sunnyside-egg* + 3

Shiitake Black Rice *New!*

House Salad

Choice of Fries
sweet potato, regular, chile-lime

MIXED SEAFOOD GRILL

Mixed Grill for One* 39
kanpachi (4oz), salmon (4oz), jumbo shrimp (2pc), chile-miso butter
pick style + 2 sides from above

Mixed Grill for Two* 59
kanpachi (6oz), salmon (6oz), jumbo shrimp (4pc), chile-miso butter
pick style + 3 sides from above



Mixed Grill For One

FEATURED ENTREES

KOREAN BBQ*
Steak or Ribs 29 | Steak & Ribs 33
marinated skirt steak and/or glazed pork ribs, sunny-side egg, kimchi fried rice, Thai brussels, spicy cucumber banchan, Korean BBQ sauce, sriracha aioli

MISO BLACK COD* 33 *New!*
broiled miso Alaska sablefish (wild, natural, sustainable), shiitake black rice, sesame green beans



ALASKA SEAFOOD
Wild, Natural & Sustainable

BOWLS & GREENS

Small 18 | Regular 21 | add extra protein: + 6

Japanese Wasabi Original Ahi Poke*
avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprout, furikake, soy-wasabi vinaigrette | **Base:** 1/2 sushi rice, 1/2 mixed organic greens

West Coast Style Grilled Salmon*
Make it vegan, sub grilled tofu
roasted cauliflower, avocado, marinated cucumber, radish salad, scallion, cilantro-pepita pesto, soy-tahini drizzle | **Base:** 1/2 brown rice-quinoa blend, 1/2 mixed organic greens

Hawaiian Teriyaki Grilled Chicken
grilled pineapple, stir fry of glazed shiitake mushroom, broccoli, carrot, edamame, crispy shallots, sesame seeds, teriyaki sauce | **Base:** sushi rice

Asian Chimichurri Salad Grilled Kanpachi*
roasted cauliflower, avocado, cucumber, tomato, edamame, daikon sprouts, Asian herb chimichurri, miso dressing | **Base:** mixed organic greens with quinoa blend

Mexican Grill Seared Chile-Lime Shrimp*
"elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema | **Base:** 1/2 brown rice, 1/2 mixed organic greens

Thai Green Curry *New!* Grilled Salmon*
roasted delicata squash, zucchini, red bell peppers, broccoli, green papaya salad, coconut curry sauce, Thai basil | **Base:** sushi rice, mixed organic greens



Green Curry

SUB ANY BASE: Brown Rice & Quinoa Blend | Brown Rice | Sushi Rice | Mixed Organic Greens | or 1/2 & 1/2

SUB ANY PROTEIN*: Original Ahi Poke | Salmon | Kanpachi | Grilled Shrimp | Grilled Tofu | Chicken Breast | Skirt Steak + 3

FISH & CHIPS

Crispy Alaska Cod 23
(2 pc) 15 | (3 pc) 19 | (4 pc) 23

Coconut Shrimp 18
five-spice crispy shrimp, Thai sweet chili sauce

Mixed Catch 23
2 pc Alaska cod, 3 Thai coconut shrimp, calamari, jalapeño tartar, chipotle aioli, Thai sweet chili sauce

sesame slaw & choice of fries

TACOS

black beans & choice of fries, miso side salad or chips & salsa

2 Taco Platter 18 | 3 Taco Platter 23 | a la carte Taco 8

Crispy Baja | Cod or Shrimp
cabbage, avocado-tomatillo, pico de gallo, jalapeño tartar, cilantro

Classic Grilled | Yellowtail, Shrimp* or Chicken
chile-lime rub, cabbage, avocado-tomatillo, pico de gallo, lime crema, cilantro

Hot Fish
crispy cod, spicy sambal glaze, cabbage, pickled carrot, cilantro, jalapeño, sriracha aioli

Spicy Steak*
grilled marinated skirt steak, cabbage, pickled carrot, cilantro, jalapeño, sriracha aioli

BURGERS

Wagyu Cheeseburger* 15
6 oz wagyu beef patty, cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onion, citrus aioli, sesame slaw

Seared Ahi Burger* 15
yellowfin tuna, seared rare, avocado, pickled ginger, daikon sprouts, wasabi aioli

Salmon Avocado* 15
grilled salmon, avocado, tomato, greens, citrus aioli

Hot Fish 15
crispy Alaska cod, spicy sambal glaze, serrano chile, cilantro, pickled carrot, cucumber, sriracha aioli

* May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Note: A 3% surcharge will be added to all Guest checks to help cover increasing operating costs and in support of recent increases to minimum wage and benefits for our dedicated Team Members. In SF only, surcharge is 5% for additional SF employer mandates. This surcharge is not a tip or gratuity.