

LIONFISH

MODERN COASTAL CUISINE

Executive Chef JoJo Ruiz

Soup, Vegetables & Greens

✓  **KURI SQUASH SOUP** 16

Roasted Red Kuri Squash, Roasted Apple, Candied Spiced Pumpkin Seeds

✓ **KALE SALAD** 18

Carrot, Sesame Seed, Soft Poached Egg, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

TOMATO AND CUCUMBER SALAD 19

Heirloom Tomato, Izakaya Cucumber, Basil Seeds, Dashi Pickled Onions, Petite Shiso, Amazu Rayu Vinaigrette

COLD PLATES

BIG-EYE TUNA PIZZA 26

Truffle Mustard, Red Onions, Micro Shiso

WAGYU BEEF TATAKI 19

Mustard Seed, Scallion, Garlic Ponzu, Beef Fat Aioli

BIG EYE TUNA TARTARE 28

Crunchy Garlic Sauce, Caviar, Chives

 **KAMPACHI CRUDO** 21

Black Garlic Chip, Orange, Dashi Onions, Harissa, Baby Mizuna

SPECIALTY "KING" SALMON SASHIMI 26

Chili Garlic, Bubu Arare, White Truffle Honey Ponzu, Market Truffle

HOT PLATES

CRISPY ROCK SHRIMP 26

Gochujang, Japanese Style Aioli, Negi

 **SPICY GRILLED OCTOPUS** 28

Fermented Chile, Crispy Garlic, Crispy Potatoes, Cilantro Aioli

 **MARISCOS "AL FUEGO"** 32

Hokkaido Scallops and Shrimp, Togarashi Butter

 **LAMB LOLLIPOP ANTICUCHO** 33

Anticucho Miso Sauce, Chive, Mustard Frill

BUTTER POACHED KING CRAB LEG MKT

Caviar, Leeks, Lemon and Roasted Garlic Butter

DUCK CONFIT TOSTADAS 17

Crema Mexicana, Charred Scallion, Savoy Cabbage

BAD BUNNY

 125

Bester "Beluga" Caviar, Everything Spice Cream Cheese, Blinis

Robata

BACON WRAPPED BACON "BLT" 21

Sriracha Glaze, Tomato Jam, Avocado, Red Mustard Frill

 **SURF AND TURF** 27

Wagyu Skirt, Marinated Shrimp, Cherry Tomato, Tare, Bagna

SWORDFISH AL PASTOR 24

Avocado Chimichurri, Pineapple Shoyu Glaze, Pineapple Aji Panca

Specialty Nigiri Flights

 3 PIECES PER FLIGHT

BIG EYE TUNA 21

Truffle Dijon, Marinated Mushroom | Seared Beef Fat, Smoked Salt | Red Kosho Yuzu

KING SALMON 19

Brown Butter, Smoked Salt, Sweet Soy | Ikura, Nikiri | Crunchy Garlic, Lemon

KAMPACHI 19

Marinated Serrano, Nikiri | Yuzu, Smoked Salt | White Ponzu Aioli, Caviar

Daily Selection of Oysters

 Served with White Balsamic Mignonette and Lemon

EAST COAST | WEST COAST | BAJA 1/2 DOZEN 21 • 1 DOZEN 39



In our continued efforts to protect the Planet's Oceans and reduce waste, cocktail straws and to-go bags are available only on request.

FRESH CATCH

ROBATA DIVER SCALLOPS 47

Pork Belly, Roasted Mushrooms, Komatsuna Greens, Shiitake Bacon, Shiitake Tentsuyu Sauce, Negi

BROILED BIG GLORY BAY SALMON 44

Corn Butter Sabayon, Chard Leeks, Corn, Crispy Potatoes, Puffed "Popcorn"

SPAGHETTI LOBSTER "HOMARD" 52

1/2 Lobster, Nueske Bacon Lardon, Dashi Cognac Cream, Chives

"ANGRY" WHOLE GRILLED FISH 62

Thai Basil, Citrus, Fermented Chili, Garlic Butter Sauce, Grilled Flatbread

Entrée

✓ WILD MUSHROOM & POTATO GNOCCHI 32

Wild Mushroom, California Seaweed, Humboldt Fog

TRUFFLE FRIED CHICKEN AND WAFFLES 50

Korean Hot Chicken, Mochi Waffles, Truffle Butter, House Hot Sauce, Smoked Maple

8 OZ. CENTER CUT FILET 58

Blistered Tomatoes, Demi Glacé

14OZ KUROBUTA PORK CHOP 65

Braised Green, Cherry Bomb Peppers, Andouille, Crispy Fingerling Potatoes, Hot Honey Mustard Sauce

18OZ PRIME KC CUT STRIPLOIN "OSCAR" 78

Blue Crab Crusted, Butter Braised Asparagus, Tarragon Bearnaise

36oz BLACK OPAL WAGYU TOMAHAWK 160

Crispy Potatoes and Onions, LF1, Horsey Ranch, Koji Chimichurri

Nigiri / Sashimi Sushi 2 Pieces on Rice / Sashimi 4 Pieces Sliced

ALBACORE Hawaii 7/14

BIG EYE TUNA Hawaii 9/18

KAMPACHI Baja 8/16

KING SALMON New Zealand 8/16

BLUEFIN TORO Baja MKT

UNI San Diego / Santa Barbara MKT

SPECIALTY ROLLS

GEISHA 25

Kampachi, Spicy Tuna, Avocado, Bubu Arare, Yamagobo, Shiso, Red Kosho Aioli, White Yuzu Ponzu

BEZERK 26

Shrimp Tempura, Avocado, Ooba, Salmon Belly, Brown Butter Aioli, Citrus, Negi, Sweet Soy

SURF AND TURF 36

Seared Wagyu, Avocado, Maine Lobster, Grilled Asparagus, Garlic Ponzu, Crispy Shallots

✓ THE GODDESS 23

Avocado, Marinated Mushroom, Shiso, Asparagus, Gobo, Cucumber, Sweet Soy

EL MANIAKZ 26

Spicy Baja Crab, Soft Shell Crab, Tajin Seared Albacore, Avocado, Lemon, Macha Ponzu, Chipotle Aioli, Cilantro

BONECRUSHA 50

King Crab, Tuna Toro, Caviar, Crispy Shoe Strings, White Truffle Shoyu, Bone Marrow Butter

Sides

✓ BRUSSELS AND SQUASH 11

Rice Wine Vinaigrette, Fromage Blanc Goat Cheese

✓ "PSL" SWEET POTATOES 12

Honey Coffee Vinaigrette, Whipped Piloncillo Butter, Pumpkin Seed Crumble

✓ ASPARAGUS "CAESAR" 14

Parmesan, Green Goddess Caesar Dressing, Bread Crumb

✓ PATATAS BRAVAS 9

Harissa Aioli, Chive

 Gluten Free  Vegetarian

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