

COLD BAR

YELLOWTAIL CRUDO 21

pineapple mignonette, truffle-pepper ponzu, sunomono salad

OYSTERS ON THE HALF SHELL 24

half dozen, pineapple mignonette, cocktail sauce

SHRIMP AGUACHILE 21

chile-lime marinated shrimp, salsa negra, avocado, onion, cucumber

CHEF'S NIGIRI OR SASHIMI 23

tuna, salmon, yellowtail, or shrimp

MIXED FISH POKE 22

tuna, yellowtail, salmon, cucumber, red onion, jalapeño, wakame, spicy garlic ponzu

SHRIMP COCKTAIL 24

tomato & pineapple-poached shrimp, cocktail sauce

OCEANA SEAFOOD TOWER 135

king crab legs, oysters, shrimp cocktail, steamed mussels & clams, shrimp aguachile, dipping sauces (serves 2-4)

TRIPLE TOWER 187

king crab legs, oysters, shrimp cocktail, steamed mussels & clams, shrimp aguachile, nine-piece sashimi and mixed fish poke, dipping sauces (serves 4-6)

SUSHI ROLLS

TORCH & TIDE 23

salmon, shrimp tempura, spicy tuna, ikura, spicy aioli, garlic ponzu

AKIKAZE 22

yellowtail, spicy tuna, Asian pear, jalapeño, yuzu tobiko, avocado, cucumber, pepper ponzu

DA KINE 23

tuna, ebi, charred pineapple, shrimp tempura, spicy garlic ponzu, black tobiko

CRISPY SHRIMP 21

tempura shrimp, crab, cucumber, avocado, tempura crunch

SALMON CITRUS 21

fresh and smoked salmon, crab, cucumber, lemon, yuzu tobiko, serrano, cilantro-lemon aioli

OCEANA 23

eel, shrimp tempura, crab, nori, avocado, sweet soy

SATSUMA 20

tempura sweet potato, shiso, gobo, avocado, pepper ponzu

KAI KOA 24

smoked salmon, shrimp, yellowtail, crab, ikura, avocado, cucumber, wakame, cilantro aioli, soy paper, crunchy garlic, red pepper soy (no rice)

SIDES

CRISPY BRUSSELS SPROUTS 8

garlic aioli & shaved parmesan

SMOKED POTATO PUREE 8

smoked cream cheese & chives

GRILLED BROCCOLINI 8

garlic & chili flake

ROASTED CARROTS 8

herbs & chili crisp

MARKET VEGETABLES 8

roasted farmer's selection

GARLIC & ROSEMARY FRIES 8

sea salt & parmesan

START & SHARE

ARTISAN SOURDOUGH 12

lemon-basil butter, smoked Hawaiian sea salt butter, olive oil

CRUDITÉ MEZZE 16

smoked carrot & almond dip, whipped feta, crudité, olives, warm flatbread

ROASTED SQUASH SOUP 15

tahitian squash, sourdough crisp, coconut cream, scallion oil

MAPLE-BOURBON PORK BELLY 22

roasted apple compote, toasted hazelnuts, herbs

GARLIC BUTTER MUSSELS 24

shallots, garlic, fennel, white wine, Fresno chiles, butter, grilled sourdough

BLISTERED SHISHITO PEPPERS 12

lemon tahini sauce, bonito

BEET CARPACCIO 16

red and golden beets, fromage blanc, citrus, candied pistachio, puffed quinoa, frisée

CAESAR SALAD 15

baby romaine, shaved parmesan, garlic croutons, pickled onions

LOCAL GREENS 17

mixed greens, Bosc pear, shaved fennel, toasted hazelnut, herbed goat cheese, honey-champagne vinaigrette

HARVEST SALAD 19

crisp apples, roasted sweet potato & Brussels sprouts, pomegranate, garbanzo beans, cranberries, pepitas, baby kale, maple-Dijon vinaigrette, spiced Greek yogurt

PLATES

FAROE ISLAND SALMON 36

harvest vegetables, potato-leek purée, salsa verde

SEARED SCALLOPS 42

roasted cauliflower puree, sautéed spinach, pomegranate-port wine reduction, smoked bacon lardons

CATALINA SEA BASS 42

crispy-skin sea bass, saffron risotto, smoked tomato velouté, oven-dried heirloom tomatoes, pickled shallots

PRIME NY STEAK 65

smoked potato purée & Espelette demi

GRILLED BONE-IN PORK CHOP 45

fig & pickled red onion jus, roasted heirloom carrots, garlic-chili crisp

HARVEST VEGETABLES & TOFU 30

crispy vadouvan tofu, roasted red beets, broccolini, roasted cauliflower puree, chopped pistachios, sesame seeds

MUSHROOM PAPPARDELLE 32

mushroom pomodoro ragu, parmesan, basil

WAGYU BURGER 28

house beef blend, aged white cheddar cheese, grilled onion, chili crisp bacon jam, heirloom tomato, arugula, brioche, garlic & rosemary fries

FISH & CHIPS 24

tempura fried local rockfish, preserved lemon remoulade, sunomono salad, garlic & rosemary fries

 Gluten-Free |  Vegetarian |  Vegan

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Your check includes a 3% kitchen appreciation fee, shared 100% amongst our hardworking kitchen employees allowing them to participate in the success of the restaurant.