

S/NCE 1941

## RAW BAR

\*OYSTERS east and west, ½ oz 21

TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon

24

\*SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil

\*HAMACHI YUZU KOSHO thai chili, lime zest, chili powder, cilantro 22

## SUSHI ROLLS & SASHIMI

\*SPICY TUNA ROLL yuzu guacamole, sriracha, puffed rice

\*YELLOWTAIL & JALAPENO grated ginger, avocado, soy glaze

SPICY-CRISPY ROCK SHRIMP chili-lime mayo, cucumber, sesame

17

\*KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts

\*AHI TUNA & SALMON POKE pickled ginger, puffed rice, wasabi tobiko, hijiki 15

> COCONUT-MACADAMIA SHRIMP yuzu ginger-kewpi 17

SOBE VEGGIE yam,cucumber, avocado, yuzu, hoisin, shiso 14

> CRUNCHY CURRIED LUMP CRAB mango, cilantro 18

\*NIGIRI & SASHIMI - 2 pieces per order ahi tuna 11, spicy tuna 8, yellowtail 9, king salmon 9, teriyaki eel 9

<sup>\*</sup> Consuming raw or undercooked meats,eggs or fish may increase your risk of Foodborne illness especially if you have certain medicalconditions there is a risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of your risk, consult a physician.