



OCEAN HAI

asian american fusion

OMAKASE

“CHEF’S CHOICE” A MULTI COURSE TASTING MENU DESIGNED TO ALLOW YOU TO EXPERIENCE OCEAN HAI’S CUISINE.

CONFUCIUS SAYS, IF ONE PERSON CHOOSES OMAKASE, OTHERS SHOULD FOLLOW.

75 PER PERSON / 25 PER WINE PAIRING

BEGINNINGS

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| CHINESE MEATBALLS GROUND PORK SHITAKE MUSHROOM HOISIN MISO SERRANO FRIED GARLIC | 12 |
| CHICKEN POT STICKERS SHOYU TRUFFLE OIL TOASTED SESAME SCALLION | 12 |
| KUNG PAO CALAMARI THAI CHILI SCALLION PEANUT ORANGE GINGER SAUCE | 12 |
| VEGETABLE SPRING ROLLS NAPA CABBAGE STIR FRY VEGETABLE SCALLION APRICOT THAI CHILI | 12 |
| THAI MUSSELS CHINESE SAUSAGE BABY CORN COCONUT CURRY BROTH FURIKAKE CROSTINI | 14 |
| *KANPACHI CRUDO HEARTS OF PALM CUCUMBER RADISH SERRANO YUZU BASIL | 16 |
| WAGYU BEEF SKEWERS SHISHITO PEPPERS HONG KONG STEAK SAUCE | 16 |
| *PANACEA OYSTER CO-OP (6/12) KIMCHI COCKTAIL ASIAN PEAR MIGNONETTE CHARRED LEMON | 18/36 |

SOUP & GREENS

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| HOT & SOUR SOUP MISO DASHI BROTH SHIMEJI MUSHROOM BAMBOO SHOOT TOFU SHOYU | 9 |
| FRIED BRUSSEL SPROUT WASABI PEAS SHITAKE MUSHROOM SCALLION NUOC CHAM | 10 |
| ASIAN GREEN MANDARIN ORANGE WATER CHESTNUT ALMOND WONTON SOY VINAIGRETTE | 10 |
| HEIRLOOM BEET ASIAN PEAR BLUE CHEESE FRISEE WALNUT GINGER VINAIGRETTE | 11 |
| HEARTS OF PALM AVOCADO MOUSSE GRAPEFRUIT HEIRLOOM TOMATO COCONUT ARUGULA | 11 |

FROM THE SEA

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| SCOTTISH SALMON ASPARAGUS MAITAKE MUSHROOM FINGERLING ASIAN SALSA VERDE | 28 |
| HOKKAIDO SCALLOPS PORK BELLY EDAMAME SHIMEJI MUSHROOM PEARL ONION SAMBAL HONEY | 32 |
| YELLOW FIN TUNA TOGARASHI CAULIFLOWER ANCIENT GRAIN BLACK GARLIC VEGETABLE ASH | 32 |
| FLORIDA SNAPPER CARROT GINGER PUREE SUGAR SNAP SHITAKE MUSHROOM QUINOA YUZU CURD | 34 |
| GULF GROUPER CRAB FRIED RICE CHINESE SAUSAGE BOK CHOY SHITAKE MUSHROOM KIMCHI BUTTER | 34 |

FROM THE LAND

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| SHORT RIB RENDANG MALAYSIAN SPICE QUINOA SHIMEJI MUSHROOM BOK CHOY PICKLED CARROT | 28 |
| GENERAL TSO QUAIL ANCIENT GRAIN BROCCOLINI MAITAKE MUSHROOM TIGER SALAD THAI CHILI | 30 |
| DUROC PORK TENDERLOIN FINGERLING BRUSSEL SPROUT SHITAKE MUSHROOM SWEET & SOUR SAUCE | 30 |
| MONGOLIAN LAMB CHOPS CUCUMBER RAITA EGGPLANT FRIES TOMATO SAMBAL CRISP CHICK PEA | 42 |
| FILET MIGNON CAULIFLOWER PUREE BROCCOLINI MAITAKE MUSHROOM SHISHITO PEPPERS STEAK SAUCE | 44 |

NOODLES & RICE

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| PORK BELLY RAMEN EGG NOODLE BOK CHOY BABY CORN SCALLION BAMBOO SHOOT SOY EGG | 18 |
| ADOBO CHICKEN PHO' RICE NOODLE SUGAR SNAP SHITAKE MUSHROOM BROCCOLINI BEAN SPROUT THAI CHILI | 18 |
| LOBSTER FRIED RICE SAFFRON RICE PEAS & CARROT BEAN SPROUT SUNNY EGG SWEET SOY FRIED GARLIC | 20 |
| DUCK DUCK GOOSE FRIED RICE RED RICE CONFIT PROSCIUTTO FOIE GRAS POWDER SUNNY EGG PEAS & MUSHROOM | 20 |
| SEAFOOD HOT POT RICE NOODLE GROUPER SHRIMP SCALLOP STIR FRY VEGETABLE COCONUT CURRY BROTH | 28 |

FOR YOUR CONVENIENCE, THERE IS A 19% SERVICE CHARGE ADDED TO ALL CHECKS THAT YOU MAY REMOVE, LOWER OR RAISE AT YOUR DISCRETION.

THANK YOU FOR BEING OUR GUESTS

*Raw & undercooked food may be hazardous to your health.

*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're at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.