



OCEAN HAI

asian american fusion

BEGINNINGS

CHICKEN POT STICKERS STIR FRY CABBAGE SHOYU SESAME SEED SCALLION	12
MONGOLIAN MEATBALLS GROUND PORK HOISIN SESAME SEEDS CRISP ONION SCALLION	14
VEGETABLE SPRING ROLLS STIR FRY VEGETABLE APRICOT THAI CHILI SCALLION PEANUT	13
CRAB RANGOON BLUE CRAB CREAM CHEESE SCALLION APRICOT THAI CHILI	15
WAGYU BEEF & PEPPER WAGYU BEEF TEMPURA SHISHITO PEPPER STEAK SAUCE	18
KUNG PAO CALAMARI THAI GINGER SAUCE PEANUT SHISHITO PEPPER SCALLION	13
OYSTERS ON THE HALF SHELL DAILY SELECTION KIMCHI COCKTAIL ASIAN MIGNONETTE CHARRED LEMON	
HALF DOZEN \$20 DOZEN \$36	

SOUP & GREENS

MISO SOUP TOFU BABY CORN SHIMEJI MUSHROOM NORI SCALLION RADISH	9
FRIED BRUSSEL SPROUTS CHICK PEA SHIITAKE MUSHROOM CRISP ONION NUOC CHAM WASABI PEA	10
ASIAN BEET SALAD MIXED GREENS BEETS CUCUMBER WASABI PEA RADISH WONTON TAMARI VINAIGRETTE	12
ASIAN CAESAR BABY ROMAINE PICKLED ONION WATER CHESTNUT CARROT CRISP NOODLE CITRUS VINAIGRETTE	11

LAND & SEA

MISOYAKI SALMON LO MEIN NOODLE BABY CARROT BOK CHOY SHIITAKE MUSHROOM MENMA MISOYAKI GLAZE	30
GULF GROUPER FURIKAKE RICE SHIMEJI MUSHROOMS BROCCOLINI GOCHUJANG COULIS	36
PORK TENDERLOIN PURPLE POTATO MOUSSLINE BRUSSEL SROUT BABY CARROT SWEET AND SPICY GLAZE	32
GENERAL TSO CHICKEN LO MEIN NOODLES BROCCOLINI BABY CARROT CRISP RICE NOODLE GENERAL TSO GLAZE	32
RIBEYE FINGERLING POTATO RAINBOW CAULIFLOWER BABY CARROT MISOYAKI DEMI GLAZE	48
SEARED SCALLOPS SCALLOPS SHIITAKE MUSHROOM PORK BELLY MISOYAKI GRITS BOK CHOY CHAR SIU GLAZE	36

NOODLES & RICE

SEAFOOD PAD THAI RICE NOODLE SHRIMP GROUPER SALMON BOK CHOY BABY CARROT BEAN SPROUT PEANUTS	34
MISOYAKI RAMEN PORK BELLY RAMEN NOODLE SCALLION MENMA SHIITAKE NORI SOY EGG	22
CHICKEN PHO' RICE NOODLE SCALLION BEAN SPROUT BASIL JALAPENO SHIMEJI MUSHROOM CULANTRO	22
SHRIMP FRIED RICE JASMINE RICE PEAS & PEPPER SHIITAKE MUSHROOM BEAN SPROUTS EGG VEGETABLE ROLL	26

SUSHI

CANDY STRIPE SPICY TUNA ASPARAGUS AVOCADO TUNA WHITE TUNA SPICY MAYO PONZU	16
CRAZY RICH SNOW CRAB CREAM CHEESE WAGYU BEEF ASPARAGUS TRUFFLE SALT SAMBAL CREAM KBAYAKI	20
CALIFORNIA CRUNCH SNOW CRAB CUCUMBER AVOCADO TOBIKO SPICY MAYO TEMPURA CRUNCH	16
HAT TRICK TUNA HAMACHI SALMON ASPARAGUS BASIL SESAME GLAZE MISO MAYO SCALLION SESAME SEED	18
HAI ROLLER TEMPURA SHRIMP AVOCADO EEL CILANTRO TOBIKO TUNA SALMON PONZU WASABI PEA	16
VEGETABLE ROLL ASPARAGUS AVOCADO PINEAPPLE CUCUMBER PONZU TOASTED COCONUT	14
YA-MADA ROLL HAMACHI MANGO BELL PEPPER SALMON BELLY SESAME SEED PONZU LEMON ZEST	14
VOLCANO ROLL SNOW CRAB AVOCADO CUCUMBER TOBIKO DYNAMITE MIX SPICY MAYO KABAYAKI	20

NIGIRI & SASHIMI

2 PIECES PER ORDER

MAGURO TUNA	12
SAKE SALMON	10
HAMACHI YELLOWTAIL	10
UNAGI FRESHWATER EEL	8

POKE BOWL

TUNA HAMACHI
SALMON PINEAPPLE
CILANTRO SPICY MAYO
KABAYAKI
20

HOSOMAKI ROLLS

6 PIECES PER ROLL

SPICY TUNA	12
SALMON	12
FRESHWATER EEL	10
TEMPURA SHRIMP	10
HAMACHI	10

OCEAN HAI 5

CHEF'S DAILY SELECTION
FOUR PIECES NIGIRI
FOUR PIECES SASHIMI
32

SCAN FOR WINE BEER AND COCKTAIL SELECTION



FOR YOUR CONVENIENCE, THERE IS A 19% SERVICE CHARGE ADDED TO ALL CHECKS THAT YOU MAY REMOVE, LOWER OR RAISE AT YOUR DISCRETION. 18% OF THE SERVICE CHARGE GOES DIRECTLY TO YOUR SERVER AS A GRATUITY, 1% GOES TOWARDS OPERATING COSTS



PLEASE ALSO NOTE THAT THERE IS A \$5 UPCHARGE FOR SPLIT ENTREES

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.