

NIGIRI & SASHIMI

2 PIECES PER ORDER

Maguro | Yellow Fin Tuna 12

Sake | Salmon 8

Hamachi | Yellowtail 10

Walu | Escolar 8

Madai | Red Snapper 10

Ebi | Shrimp 8

Botan Ebi | Sweet Prawn 8

Tako | Octopus 8

Hotate | Scallop 8

Unagi | Freshwater Eel 7

Tamago | Sweet Duck Egg 4

Ikura | Salmon Roe 8

Masago | Smelt Roe 6

Tobiko | Flying Fish Roe 6

HOSOMAKI ROLLS

Tuna 12

Hamachi 10

Spicy Tuna 12

King Crab 12

Salmon 8

Shrimp 8

Spicy Salmon 8

Tempura Shrimp 8

OMAKASE

Omakase translates to "I will leave it up to the chef" and is equivalent to a Chef's Tasting Menu. It's a fine tradition that gives the chef a creative freedom and the customer a memorable dining experience.

Our Omakase is seasonal and reflects the best available ingredients.

Each course is designed to harmonize with the next.

Tasting menu will consist of

small plates, soup, salad, sashimi, nigiri and dessert .

Please let your chef and server know if you have any food allergies or dietary restrictions.

8 Course | 60

16 Course | 120

SUSHI MORIAWASE

BEACHWALK

Chef's Daily Selection Eight Pieces Nigiri

30

PIER 60

Chef's Daily Selection Ten Pieces Sashimi

38

OCEAN HAI 5

Chef's Daily Selection Four Pieces Nigiri & Six Pieces Sashimi

38

YAMADA

Chef's Daily Selection Sashimi | Sushi Rice | Pickled Vegetable

30

MISSION

Ocean Hai is driven by a deep commitment to environmental and social change; we set out to make an impact in the world. Setting a new standard for restaurants & hotels, we combine the values and guidelines of organizations such as Monterey Bay Aquarium Seafood Watch to ensure every plate we serve reflects our deep dedication to sustainability. As we grow our footprint, we seek to inspire change in the way people eat, the way restaurants and hotels do business and the way we treat our environment.

For your convenience, there is a 19% service charge added to all checks that you may remove lower or raise at your discretion.

*Consuming Raw & undercooked meat, poultry, seafood, shellfish and eggs may be hazardous to your health

MAKIMONO ROLLS

CANDY STRIPE 16

Spicy Tuna | Cucumber | Avocado

Tuna | Escolar | Tobiko

Spicy Mayo | Kobachi

CRAZY RICH ASIAN 20

King Crab | Asparagus | Cream Cheese

Wagyu Beef | Truffle Salt | Tobiko

Sambal Crème | Kabayaki

(Best of Sushi Battle 2019)

HAT TRICK 18

Tuna | Salmon | Yellowtail | Avocado

Sriracha Vinaigrette

CALIFORNIA CRUNCH 16

King Crab | Cucumber | Avocado | Tobiko

Spicy Mayo | Kabayaki | Tempura Crunch

MOUNT FUJI 16

Tempura Shrimp | Cucumber | Cream Cheese

Eel | Avocado | Spicy Tuna

Spicy Mayo | Kabayaki

CTHULHU 16

Spicy Tuna | Cucumber | Jalapeno

Charred Octopus | Chimichurri

Wasabi Mayo | Kabayaki

HAWAII FIVE-O 16

Tuna | Pineapple | Cucumber | Salmon

Sriracha | Lime Zest | Toasted Coconut

Poke Rowl 18

Yellowtail | Mango | Cucumber

Salmon | Tuna | Avocado

Spicy Mayo | Kobachi