



# OCEAN HAI

asian american fusion

## BEGINNINGS

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

## SOUP & GREENS

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

## LAND & SEA

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

## NOODLES & RICE

<b>MISOYAKI RAMEN</b>   PORK BELLY   RAMEN NOODLE   SCALLION   MENMA   SHIITAKE   NORI   SOY EGG	22
<b>CHICKEN PHO'</b>   RICE NOODLE   SCALLION   BEAN SPROUT   BASIL   JALAPENO   SHIMEJI MUSHROOM   CULANTRO	22
<b>SHRIMP FRIED RICE</b>   JASMINE RICE   PEAS & PEPPER   SHIITAKE MUSHROOM   BEAN SPROUTS   EGG   VEGETABLE ROLL	26
<b>VEGETABLE PAD THAI</b>   RICE NOODLE   BOK CHOY   BABY CARROT   BEAN SPROUT   PEANUTS	20
ADD ONS: CHICKEN \$8 TOFU \$6 BEEF \$12 SHRIMP \$12	

## SUSHI

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

## OCEAN HAI 5

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

## HOSOMAKI ROLLS

6 PIECES PER ROLL

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



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.