



OCEAN HAI

asian american fusion

BEGINNINGS

	CHICKEN POT STICKERS STIR FRY CABBAGE SHOYU SESAME SEED SCALLION	12
	MONGOLIAN MEATBALLS GROUND PORK 5 SPICE HOISIN SESAME SEEDS CRISP ONION SCALLION	14
	VEGETABLE SPRING ROLLS STIR FRY VEGETABLE APRICOT THAI CHILI SCALLION	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 BROCCOLINI FENNEL APPLE SLAW SCALLION	14
	OYSTERS ON THE HALF SHELL DAILY SELECTION KIMCHI COCKTAIL ASIAN MIGNONETTE CHARRED LEMON	
	HALF DOZEN \$22 DOZEN \$36	

SOUP & GREENS

	THAI COCONUT SOUP TOFU BABY CORN SHIMEJI MUSHROOM NORI SCALLION	10
	FRIED BRUSSEL SPROUTS SHIMEJI MUSHROOM WASABI PEA CANDY PECAN CRISP ONION APPLE CIDER VINAIGRETTE APPLE	10
	ASIAN GREEN SALAD MIX GREENS WATER CHESTNUT MANDRAIN ORANGE CHICK PEA ALMOND WONTON SHOYU VINAIGRETTE	10
	TOGARASHI TUNA NAPA CABBAGE PICKLED ONION SHAVED CARROT GRAPEFRUITS CITRUS MISO VINAIGRETTE CRISP NOODLES	14

LAND & SEA

	GULF GROUPER JASMINE RICE BABY SHITAKE MUSHROOM BABY BOK CHOY WASABI CRUMBLE THAI CURRY BROTH	36
	TERIYAKI SALMON BUTTERNUT PUREE BRUSSEL SPROUTS BABY CARROT BABY BOK CHOY TERIYAKI SAUCE	30
	SNAPPER FINGERLING POTATO BOK CHOY & CARROTS SHITAKE MUSHROOM CRISPY KALE DASHI PEA BROTH	36
	PORK BELLY UBE POTATO SOUFFLÉ BOK CHOY RAINBOW CARROT FENNEL APPLE SLAW 5 SPICE HOISIN GLAZE	32
	SWEET & SOUR CHICKEN KIMCHI RICE SHITAKE MUSHROOM ASPARAGUS SWISS CHARD TEMPURA ONION RING	32
	BEEF TENDERLOIN	
	TRUFFLE FINGERLING POTATO BUTTERNUT PUREE BROCCOLINI BABY CARROT TEMPURA PEPPER SHALLOT STEAK SAUCE	58

NOODLES & RICE

	WAYGU BEEF PHO RICE NOODLE SCALLION BEAN SPROUT THAI BASIL JALAPENO HOISIN SRIRACHA	24
	DA GRAND RAMEN NOODLE SCALLION MENMA NORI SOY EGG PORK BELLY HOISIN VEGAN FISH SAUCE MISO BROTH	22
	SHRIMP FRIED RICE JASMINE RICE PEAS & CARROT SHIMEJI MUSHROOM BEAN SPROUTS CRISPY NOODLES VEGETABLE ROLL	26
	VEGETABLE THAI CURRY	
	RAMEN NOODLE BOK CHOY BABY CARROT BEAN SPROUT BABY SHIITAKE MUSHROOMS THAI BASIL & MINT CURRY BROTH	22
	<i>ADD ONS: CHICKEN \$8 TOFU \$6 BEEF \$12 SHRIMP \$12</i>	

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

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
18% OF THE SERVICE CHARGE GOES DIRECTLY TO YOUR SERVER AS A GRATUITY, 1% GOES TOWARDS OPERATING COSTS
FL STATUTES 509.214

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.