



## SUSHI & OYSTER BAR

### Cold

<b>House Salad</b>	<b>14</b>
arcadian mixed greens   cherry tomatoes   japanese cucumbers   edamame   carrots   beets sweet soy vinaigrette	
<b>Sashimi Salad</b>	<b>28</b>
micro rainbow mix   arugula   tuna   salmon   yellowtail   cherry tomatoes   cucumbers   yuzu vinaigrette	
<b>A5 Carpaccio</b>	<b>54</b>
soy truffle sauce   micro greens   chimichurri	
<b>Tuna Carpaccio</b>	<b>28</b>
avocado   aji amarillo paste   japanese soy dressing   fried garlic chips   micro greens	
<b>Hamachi Carpaccio</b>	<b>27</b>
yuzu   ponzu sauce   olive oil   serrano peppers   pink peppercorn	
<b>Salmon Carpaccio</b>	<b>24</b>
yuzu kōshō paste   garlic   shallots   ponzu sauce   olive oil   sesame oil   chives   sesame seeds	
<b>Shrimp Cocktail</b>	<b>21</b>
cocktail sauce   lemon	
<b>Poke Tacos</b>	<b>20</b>
tuna   spicy mayo   ponzu sauce   green onions   ume guacamole   mango	
<b>Oyster Shooters (3)</b>	<b>16</b>
quail eggs   ponzu jelly   masago   micro cilantro	
<b>Oysters on the Half Shell</b>	<b>MP</b>
choice of: half dozen   dozen Please ask server for daily selection.	
<b>Lobster Tacos</b>	<b>32</b>
yuzu crème fraîche   pomegranate salsa   micro shiso   wonton shell	

### Hot

<b>Miso Soup</b>	<b>10</b>
tofu   wakame   green onions	
<b>Japanese Milk Bread</b>	<b>8</b>
sea salt   butter	
<b>Spicy Edamame</b>	<b>9</b>
spicy garlic	
<b>Chicken Karaage</b>	<b>14</b>
spicy ginger aioli   micro greens	
<b>Tempura</b>	<b>18</b>
choice of: shrimp   vegetable (asparagus   lotus root   kabocha   bell pepper)	
<b>Fried Shishito Peppers</b>	<b>15</b>
tempura batter   eel sauce   spicy aioli   togarashi	
<b>Beef Skewers</b>	<b>16</b>
marinated tenderloin   pickled shallots   yakiniku sauce	
<b>Grilled Prawns</b>	<b>18</b>
ginger   white soy sauce   pickled shallots   kabocha ginger purée	
<b>Wagyu Hot Rock</b>	<b>MP</b>
miyazaki beef   housemade yakiniku sauce	
<b>Pork Belly Udon Soup</b>	<b>28</b>
tokyo onions   shiitake mushrooms   kurobuta pork belly	
<b>Crispy Rice</b>	
choice of: <b>Spicy Tuna</b>   17 micro greens   sweet sauce   jalapeño   avocado <b>A5 Wagyu</b>   48 micro greens   yakiniku sauce	

## Chilled Seafood Platter For Two

jumbo shrimp | oysters | spicy scallops | spicy tuna poke | king crab leg **MP**  
add: 2.5 lb. maine lobster **MP**

## Entrées

<b>Chilean Sea Bass</b>	<b>MP</b>	<b>Surf &amp; Turf</b>	<b>MP</b>
cauliflower purée   green beans   yuzu miso sauce		6 oz. prime filet mignon   8 oz. australian lobster tail   broccolini   wasabi mashed potatoes   demi-glace   yuzu soy butter	
<b>Kokuto Salmon</b>	<b>50</b>	<b>14 oz. Ribeye</b>	<b>70</b>
asparagus   edamame succotash   kokuto sauce		broccolini   carrots   okinawa mashed potatoes   demi-glace	
<b>Whole Lobster</b>	<b>MP</b>	<b>Grilled Halibut</b>	<b>48</b>
clarified butter choice of: grilled   steamed		seasonal mushrooms   kabocha ginger purée   yuzu soy butter	

## Sides

<b>Anori Truffle Fries</b>	<b>13</b>	<b>Japanese Elote Corn</b>	<b>14</b>
shoestring fries   yuzu ketchup		grilled corn   togarashi   yuzu crème fraîche   percorino romano cheese   furikake   micro cilantro	
<b>Okinawa Mashed Potatoes</b>	<b>12</b>	<b>Sunomono</b>	<b>12</b>
browned butter   sesame seeds   chives		cucumbers   sweet vinegar   sesame oil   black sesame seeds   micro arugula   togarashi threads	



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### Sushi and Sashimi

<b>albacore – white tuna</b>	<b>12</b>	<b>maguro – tuna</b>	<b>16</b>
<b>amaebi – sweet shrimp</b>	<b>12</b>	<b>sake – salmon</b>	<b>12</b>
<b>ebi – shrimp</b>	<b>11</b>	<b>hirame – halibut</b>	<b>12</b>
<b>hamachi – yellowtail</b>	<b>16</b>	<b>tako – octopus</b>	<b>12</b>
<b>ika – squid</b>	<b>11</b>	<b>unagi – freshwater eel</b>	<b>16</b>
<b>ikura – salmon roe</b>	<b>13</b>	<b>uni – sea urchin</b>	<b>MP</b>
<b>kani – alaskan king crab</b>	<b>20</b>		

### Sushi Platter

tuna | salmon | yellowtail | halibut | albacore | shrimp | king crab | scallops **46**

### Sashimi Platter

tuna | yellowtail | salmon | albacore | halibut | tako **52**

### Maki – Rolls

<b>California</b>	<b>12</b>	<b>Spider Roll</b>	<b>17</b>
inside: avocado   crab   cucumber		inside: soft-shell crab   avocado   crab   cucumber	
outside: masago   sesame seeds		outside: sesame seeds	
<b>Lobster Roll</b>	<b>28</b>	<b>Temecula Fire</b>	<b>19</b>
inside: lobster   avocado   mango		inside: avocado   crab   cucumber	
outside: wasabi   cream sauce   eel sauce   deep fried		outside: spicy tuna   eel sauce   spicy aioli	
<b>Wagyu</b>	<b>52</b>	on the side: tempura shishito peppers   tempura crunch	
inside: carrot   asparagus   avocado   cucumber   kaiware sprouts		<b>Garlic Seared Hamachi</b>	<b>21</b>
outside: A5 beef   yakiniku sauce   micro greens   yuzu koshō sauce		inside: cucumber   avocado   mango	
<b>Orange Ray</b>	<b>21</b>	outside: garlic   seared hamachi   yuzu skin   yuzu jelly   ponzu yuzu sauce   micro rainbow mix	
inside: spicy tuna   avocado   cucumber		<b>Unagi</b>	<b>17</b>
outside: salmon   fresh orange salsa   micro cilantro   lime juice   soy paper		inside: eel   avocado   cucumber	
<b>UMI Sunset</b>	<b>30</b>	outside: sesame seeds	
no rice		<b>Hand Roll Trio</b>	<b>26</b>
inside: king crab   mango   mint   avocado   kaiware sprouts   crushed peanuts		salmon   yellowtail   spicy tuna   kaiware sprouts	
outside: soy paper   honey   lime   yuzu aioli		<i>*no substitutions</i>	
<b>Spicy Tuna</b>	<b>16</b>	<b>UMI Katana</b>	<b>35</b>
inside: spicy tuna   avocado   cucumber		inside: nori   snow crab   asparagus	
outside: sesame seeds		outside: toro   halibut   black truffle pesto   yuzu vinaigrette   micro greens	
<b>Baked Snow Crab Hand Rolls (2)</b>	<b>26</b>	<b>Tuna Date Night</b>	<b>22</b>
soy paper   baked   spicy aioli		inside: spicy tuna   cucumber	
<b>Vegetable Medley</b>	<b>22</b>	outside: tuna   avocado   garlic sweet soy   tokyo onions   arugula   dates	
inside: asparagus   red bell pepper   artichoke   avocado			
outside: yuzu vinaigrette   pine nuts   micro greens			