



shareables

- OYSTERS ON THE HALF*** east coast & west coast 24 GF
- OYSTERS ROCKEFELLER*** hollandaise, spinach butter, bacon, parmesan reggiano 26
- GOAT CHEESE DIP** torched goat cheese, house made marinara, crispy bread 16
- EDAMAME** truffle salt 9 spicy 10 GF
- CALAMARI** pickled lotus root, citrus aioli 19
- CRAB & ARTICHOKE DIP** castroville artichokes, jumbo lump crab, crispy bread 17
- JUMBO LUMP CRAB CAKES** soy ginger aioli, napa cabbage slaw 24
- PRINCE EDWARD ISLAND MUSSELS** one pound, smoky miso broth 18 GF
- SHRIMP COCKTAIL** jumbo shrimp, cocktail sauce 18 GF
- COCONUT SHRIMP** sweet mango chili sauce 17

handcrafted soups and salads

- CLAM CHOWDER** oyster crackers 11
- LOBSTER BISQUE** torched goat cheese 13
- NAPA VALLEY** napa cabbage, candied pecans, ramen crunch, teardrop peruvian peppers, apple cider vinaigrette 9 | 16
- CAESAR** crisp romaine, sourdough croutons, fresh shaved parmesan, caesar dressing 9 | 16 GF
- THE WEDGE** iceberg wedge, prosciutto, tomatoes, buttermilk bleu cheese dressing 12 GF
- BEET & GOAT CHEESE** roasted red and gold salinas beets, goat cheese mousse, baby arugula, candied pecans, shallots, white balsamic vinaigrette 15 GF
- CUCUMBER SALAD** marinated & seasoned cucumber, wakame, sesame seeds 7
- SEAWEED SALAD** wakame, sesame seeds, amazu dressing 8
- salad enhancements - grilled chicken 7 · katsu chicken 8 · salmon 11 · jumbo shrimp 12 · octopus 8 · snow crab 8

land and sea

- BLACKENED GROUPER** lobster risotto, szechuan green beans 55 GF
- MAHI MAHI** parmesan lemon cream sauce, baby spinach, wild mushrooms, house mashed potatoes 40
- MISO BUTTER SEABASS** miso butter, fragrant scallion rice, brussels sprouts, sweet pea puree MP GF
- SEAFOOD RISOTTO** jumbo lump crab risotto, shrimp, scallop 47 GF
- TWIN SOUTH AFRICAN LOBSTER TAILS** drawn butter, asparagus MP GF
- PECAN CRUSTED HALIBUT** brown butter, baby spinach, dijon cream sauce, house mashed potatoes, blistered tomatoes 47
- SCALLOPS*** crispy prosciutto wrapped, house risotto, shaved parmesan, roasted red pepper sauce 49 GF
- AHI TUNA*** bigeye tuna, panko rice cake, baby bok choy, sweet chili sauce 47 GF
- SALMON** sweet chili glaze, forbidden black rice, szechuan green beans, scallion curls 37 GF
- SHRIMP PESTO LINGUINE** shrimp, andouille sausage, roasted tomato, chipotle cream, parmesan bread 29 V

FISCHER FARMS

- 12oz PORKCHOP*** fingerling potatoes, bacon onion marmalade, granny smith apple slaw, sweet pea puree 34 GF
- ROASTED CHICKEN** sundried tomato cream sauce, mascarpone polenta, herb stuffed tomatos 25 GF

LEGACY MAKERS

- 6oz FILET*** 46 | **10oz FILET*** 57 | **14oz RIBEYE*** 59
- served with house mashed potatoes, wild mushrooms, asparagus GF
- steak enhancements - oscar 11 · bacon & bleu cheese butter 2 · hollandaise 5 · lobster tail MP · two scallops 20

handhelds

- BIG SUR BURGER** 10oz joes butcher shop dry aged blend, bacon onion marmalade, gruyere, lettuce, tomato, chipotle aioli, brioche bun, french fries 20
- KATSU CHICKEN** panko breaded, tonkatsu sauce, asian slaw, garlic aioli, avocado, brioche bun, french fries 18
- FISH & CHIPS** sapporo battered cod, house made tartar sauce, napa cabbage slaw, french fries 20
- PROSCIUTTO FLATBREAD** prosciutto, shredded aged cheddar, white sauce, granny smith apples, arugula 17
- CAPRESE FLATBREAD** pesto, fresh mozzarella, tomato, balsamic glaze, basil 16



starters

CUCUMBER SALAD 8

marinated & seasoned cucumber, wakame, sesame seeds

SEAWEED SALAD 8

wakame, sesame seeds, amazu dressing

salad enhancements octopus 8 • snow crab 8

MISO SOUP 8

miso shiro, tofu, scallions, seaweed, dried shiitakes

EDAMAME truffle salt 8 spicy 10 GF

chef plates

SNOW CRAB HAND ROLL 18

sesame soy paper, snow crab, tempura crunch, dynamite sauce

SALMON AVOCADO SASHIMI* 18

salmon, avocado, crispy onion, ponzu, jalapeno, cilantro

HAMACHI CITRUS SASHIMI* 19

yellowtail, avocado, tropical pico, spicy ponzu

MONTEREY STREET TACOS 15

sapporo battered halibut, pickled onions, cilantro, spicy avocado crema, mango habanero pico, crispy nori shell, ponzu

poke bowls

YELLOWTAIL* 19

yellowtail, avocado, cucumber, red onion, mango, seaweed salad, furikake, poke sauce

TUNA* 19

bigeye tuna, mango, cucumber, edamame, poke sauce, wakame, red onion, furikake

SALMON TUNA* 21

salmon, bigeye tuna, avocado, edamame, cucumber salad, green onion, furikake, poke sauce

choice of brown or white rice with all poke bowls

specialty

SHOKUNIN 16

shrimp, snow crab, cucumber, avocado, scallion, spicy motoyaki

AURORA* 18

spicy snow crab, cucumber, salmon, shaved onion, ponzu, avocado, wasabi aioli, sliced lime

SANTA CRUZ* 19

tempura shrimp, spicy tuna, avocado, cucumber, tobiko, asparagus, tempura flakes, eel sauce

MEXICALI* 19 GF

spicy tuna, tropical pico, cilantro, ryu chili oil, cucumber

LOBSTER ROLL 26

tempura asparagus, avocado, ginger, baked lobster, kimchee mayo, soy paper, lime zest

LONE CYPRESS* 18

spicy snow crab, shrimp, tuna tataki, scallions, avocado

MOUNT DIABLO 20

soy paper, soft shell crab, cucumber, avocado, ryu motoyaki, eel sauce, tempura flakes, scallions

KRUSTY KRAB* 22

crab, spicy tuna, avocado, krispy noodle, tiger sauce, tempura fried

VOODOO CHILD* 22

spicy yellowtail, mango, jalapeno, cilantro, ponzu, sriracha, togarashi, big eye tuna & yellowtail

TNT 20

shrimp, serrano, cream cheese, spicy crab mix, scallion, sumiso, eel sauce, dynamite sauce

FRESH PRINCE* 20

smoked salmon, cream cheese, cucumber, jalapeno, spicy mayo, eel sauce, tempura flakes

LITTLE FOOT 12 GF

cucumber, avocado, tropical pico, carrots, asparagus, mango, ohba leaf

LAGUNA SECA 19

tempura shrimp, cream cheese, serrano, cucumber, avocado, eel, mango, eel sauce, habanero mango sauce

SWEET CAROLINE 19

tempura seabass, avocado, crab mix, krispy noodle, sweet chili mango

EASTWOOD 19

tempura shrimp, snow crab, habanero pickled onions, cilantro, baked halibut, jalapeno, sriracha, ponzu, togarashi

nigiri • sashimi

TUNA* 11 | 14

SAKE TORO* 10 | 12

SALMON* 8 | 11

SMOKED SALMON* 8 | 10

YELLOWTAIL* 10 | 12

SHRIMP* 8 | 10

EEL* 9 | 11

OCTOPUS* 8 | 11

SNOW CRAB* 10 | 12

nigiri (2) sashimi (3)

traditional

DRAGONFLY 18

shrimp tempura, eel, asparagus, eel sauce, avocado, tobiko

SOCAL 12

crab, avocado, cucumber

SPICY CRAB 12

spicy crab, cucumber, tempura flakes, eel sauce, spicy mayo

SHRIMP TEMPURA 14

tempura shrimp, cucumber, avocado, eel sauce

TUNA* 13

bigeye tuna, avocado

SPICY TUNA* 14 GF

spicy tuna, cucumber

SPIDER 17

soy paper, soft shell crab, cucumber, avocado, eel sauce

RAINBOW* 18

crab, bigeye tuna, salmon, shrimp, yellowtail, cucumber, avocado

