Monterey

raw bar

OYSTERS ON THE HALF* east coast | west coast — 24 | 28
TUNA CRISPY RICE* bluefin tuna, sesame, serrano, kizami wasabi, spicy mayo — 28
BLUEFIN TORO CRUDO* torched bluefin, avocado, daikon, carrots, wasabi aioli, crispy onions, spicy ponzu, kizami wasabi — 30
SALMON AVOCADO SASHIMI* salmon, avocado, crispy onion, serrano, cilantro, ponzu — 19
HAMACHI CITRUS SASHIMI* yellowtail, avocado, tropical pico, spicy ponzu — 20

shareables

EDAMAME truffle salt | spicy — 12 | 13
AVOCADO EGG ROLLS avocado, sundried tomato, red onion, honey cilantro cashew sauce — 18
CRAB & ARTICHOKE DIP castroville artichokes, jumbo lump crab, cheddar, crispy bread — 18
COCONUT SHRIMP sweet mango chili sauce — 22
BRUSSELS SPROUTS honey sriracha glazed — 12
SHRIMP COCKTAIL jumbo shrimp, cocktail sauce — 20
GOAT CHEESE DIP torched goat cheese, marinara, crispy bread — 16
JUMBO LUMP CRAB CAKES soy ginger aioli, napa cabbage slaw — 26
MUSSELS one pound, smoky miso broth, parmesan bread — 22
LOBSTER MAC & CHEESE white cheddar, brie, parmesan, ditalini, scallions, lemon herb crust — 36
OYSTERS ROCKEFELLER hollandaise, spinach, bacon, shallots, parmesan — 28
CALAMARI pickled lotus root, citrus aioli — 22

handcrafted soups & salads

CLAM CHOWDER oyster crackers — 12
LOBSTER BISQUE torched goat cheese — 14
CAESAR chipotle caesar dressing, crisp romaine, togarashi croutons, fresh shaved parmesan — 11
NAPA VALLEY napa cabbage, candied pecans, ramen crunch, peruvian teardrop peppers, sweet soy dressing — 12
WEDGE iceberg, prosciutto, tomatoes, buttermilk bleu cheese dressing — 13
BEET & GOAT CHEESE roasted red and gold salinas beets, goat cheese mousse, arugula, candied pecans, shallots, white balsamic — 14

enhancements *grilled chicken 10 | macadamia nut chicken 12 | strip steak 14 | salmon 14 | grilled shrimp 14*

sea

HONEY GLAZED SEABASS honey miso glaze, jumbo lump crab risotto, asparagus — 67
BLACKENED GROUPER lobster risotto, szechuan green beans — 59
AHI TUNA* yellowfin tuna, sweet chili sauce, panko rice cake, baby bok choy — 48
MISO BUTTER SEABASS miso butter, sweet pea puree, fragrant scallion rice, brussels sprouts — 59
SALMON* sweet chili glaze, forbidden black rice, szechuan green beans — 40
SEAFOOD RISOTTO* jumbo lump crab risotto, shrimp, scallops, blistered tomatoes — 49
COCONUT CRUSTED MAHI MAHI pineapple mango salsa, beer butter sauce, coconut sticky rice, bok choy — 55
PISTACHIO SCALLOPS* brown butter, prosciutto, crushed pistachios, parmesan, asparagus risotto — 52
PECAN CRUSTED HALIBUT brown butter, baby spinach, dijon cream sauce, mashed potatoes, blistered tomatoes — 52
SHRIMP PESTO LINGUINE shrimp, andouille sausage, roasted tomatoes, chipotle pesto cream, parmesan bread — 31
FISH & CHIPS beer battered cod, tartar sauce, napa cabbage slaw, french fries — 22
STREET TACOS beer battered grouper, habanero onions, asian slaw, avocado crema, tropical pico, mango habanero puree, ponzu — 26

land

NY STRIP* 14oz bone-in, stockyards beef, mashed potatoes, wild mushrooms, asparagus — 58
FILET* 8oz stockyards beef, mashed potatoes, wild mushrooms, asparagus — 62
RIBEYE* 14oz stockyards prime beef, mashed potatoes, wild mushrooms, asparagus — 65
PORKCHOP* 16oz bone-in, fingerling potatoes, bacon onion marmalade, granny smith apple slaw, sweet pea puree — 45
MACADAMIA NUT CHICKEN pineapple papaya marmalade, shoyu cream, mashed potatoes, green beans almondine — 29
BIG SUR BURGER* 10oz dry aged prime beef, bacon onion marmalade, gruyere, lettuce, tomato, chipotle aioli, brioche, french fries — 24
BEEF RAMEN* 8oz pepper crusted prime strip steak, ramen, peanut sauce, green onion, chili oil, marcona almonds — 40

enhancements *oscar 16 | bearnaise 6 | bacon bleu cheese butter 6 | grilled shrimp 14 | scallops 27*

starters

MISO SOUP 10
miso shiro, tofu, scallions, seaweed, dried shiitakes

EDAMAME
truffle salt **12** spicy **13**

CUCUMBER SALAD 10
seasoned cucumber, wakame, sesame seeds

SEAWEED SALAD 10
amazu marinated, wakame, sesame seeds

salad enhancements
snow crab 12

chefs plates

TUNA CRISPY RICE* 28
bluefin tuna, sesame, serrano, kizami wasabi, spicy mayo

BLUEFIN TORO CRUDO* 30
torched bluefin, avocado, daikon, carrots, wasabi aioli, crispy onions, spicy ponzu, kizami wasabi

SALMON AVOCADO SASHIMI* 19
salmon, avocado, crispy onion, serrano, cilantro, ponzu

HAMACHI CITRUS SASHIMI* 20
yellowtail, avocado, tropical pico, spicy ponzu

TAKE A CHANSE* 26
let our sushi chefs create something special for you. no substitutions.

poke bowls

YELLOWTAIL* 22
yellowtail, avocado, mango, red onion, kimchi cucumbers, seaweed salad, furikake, poke sauce

TUNA* 24
tuna, mango, kimchi cucumbers, edamame, wakame, red onion, furikake, poke sauce

SALMON TUNA* 26
salmon, tuna, avocado, edamame, kimchi cucumbers, furikake, poke sauce

specialty

TNT 22
shrimp, serrano, cream cheese, crab, scallion, dynamite sauce

VOODOO CHILD* 26
spicy yellowtail, mango, serrano, cilantro, ponzu, sriracha, togarashi, tuna, yellowtail

JASMINE* 24
spicy crab, cucumber, serrano, spicy salmon, eel sauce, spicy mayo, habanero onions, scallions, cilantro

SWEET CAROLINE 25
tempura seabass , avocado, crab, krispynoodle, sweet chili sauce, mango habanero puree

MAUI 20
coconut shrimp, serrano, cucumber, cream cheese, avocado, mango, eel sauce, candied pecans, soy paper

FRESH PRINCE* 22
smoked salmon, cream cheese, cucumber, serrano, spicy mayo, eel sauce, tempura flakes

THE REAL KING CRAB 32
king crab, citrus aioli, cucumber, avocado, serrano, fiery shrimp, scallions, soy paper

AURORA* 21
spicy snow crab, cucumber, salmon, ponzu, scallions, avocado, wasabi aioli, sliced lime

SANTA CRUZ* 20
tempura shrimp, spicy tuna, avocado, cucumber, tobiko, asparagus, tempura flakes, eel sauce

THE GODFATHER* 32
prime dry aged ribeye, tempura lobster, avocado, serrano, horseradish crema, habanero pickled onions, lime zest

KRUSTY KRAB* 23
tempura fried, crab, spicy tuna, avocado, krispynoodle, tiger sauce

MEXICALI* 20
spicy tuna, tropical pico, cilantro, cucumber

LONE CYPRESS* 23
spicy snow crab, shrimp, tuna tataki, scallions, avocado, spicy sesame sauce

LOBSTER ROLL 30
tempura asparagus, avocado, ginger, baked lobster, kimchi mayo, lime zest, soy paper

LITTLE FOOT 14
cucumber, avocado, tropical pico, carrots, asparagus, mango, soy paper

traditional

CALIFORNIA 15
crab, avocado, cucumber

SPICY CRAB 15
crab, cucumber, tempura flakes, eel sauce, spicy mayo

SHRIMP TEMPURA 15
shrimp tempura, cucumber, avocado, eel sauce

DRAGONFLY 19
shrimp tempura, eel, asparagus, eel sauce, avocado, tobiko

SPIDER 22
soft shell crab, cucumber, avocado, eel sauce, soy paper

TUNA* 18
tuna, avocado

SPICY TUNA* 18
spicy tuna, cucumber, spicy mayo

RAINBOW* 22
crab, tuna, salmon, shrimp, yellowtail, cucumber, avocado

nigiri & sashimi

SHRIMP	**9**	**12**
EEL	**10**	**13**
SNOW CRAB	**12**	**15**
YELLOWTAIL*	**13**	**16**
TUNA*	**14**	**17**
SAKE TORO*	**12**	**15**
SALMON*	**9**	**12**
SMOKED SALMON*	**9**	**12**
BLUEFIN TORO*	**17**	**20**

nigiri (2) sashimi (3)

COASTAL Monterey CUISINE

*consuming raw or undercooked foods may increase risk of foodborne illness.. please inform us of allergies and food sensitivities prior to ordering