



shareables

- OYSTERS ON THE HALF*** east coast & west coast 17
- OYSTERS ROCKEFELLER*** hollandaise, spinach butter, parmesan 19
- EDAMAME** truffle salt 6
- CALAMARI** pickled lotus root, citrus aioli 15
- ARTICHOKE & CRAB DIP GRILLED CHEESE** castroville artichokes, jumbo lump crab 15
- CRAB CAKES** soy ginger aioli 17
- MUSSELS** half pound of prince edward island mussels, smoky miso broth 13
- BEEF CARPACCIO*** balsamic pearls, peruvian peppers, castroville artichokes, fried capers, white balsamic 15
- SHRIMP COCKTAIL** jumbo shrimp, cocktail sauce 15
- PROSCIUTTO FLATBREAD** prosciutto, shredded aged cheddar, white sauce, granny smith apples, arugula 14
- CAPRESE FLATBREAD** pesto, fresh mozzarella, tomato, balsamic glaze, basil 14

soups and salads

- HOUSE MADE LOBSTER BISQUE** torched goat cheese 10
- add grilled chicken 4 • katsu chicken 5 • salmon 6 • jumbo shrimp 12
- NAPA VALLEY** napa cabbage, candied pecans, teardrop peruvian peppers, apple cider vinaigrette 6 | 12
- CAESAR** crisp romaine, sourdough croutons, fresh shaved parmesan, caesar dressing 5 | 10
- THE WEDGE** iceberg wedge, prosciutto, tomatoes, buttermilk blue cheese dressing 10
- BEET & GOAT CHEESE** roasted red and gold salinas beets, goat cheese mousse, baby arugula, candied pecans, white balsamic vinaigrette 11
- add octopus 4 • snow crab 5
- CUCUMBER SALAD** marinated & seasoned cucumber, sesame seeds 5
- SEAWEED SALAD** wakame, sesame seeds, amazu dressing 6

land and sea

- MISO BUTTER SEABASS** miso butter, fragrant scallion rice, brussel sprouts, sweet pea puree 38
- PECAN CRUSTED HALIBUT** brown butter, baby spinach, house mashed potatoes, blistered tomatoes 34
- SCALLOPS*** mushroom risotto, mushroom ragout, crispy prosciutto and shaved parmesan 37
- AHI TUNA*** bigeye tuna, panko rice cake, baby bok choy, sweet chili sauce 35
- SOY GINGER GLAZED SALMON** sesame seed crusted, forbidden black rice, broccolini, wild mushrooms, scallion curls 27
- FISHERMAN'S WHARF RAVIOLI** house made seafood ravioli, chorizo lobster cream sauce, broccolini 24
- 12oz PORKCHOP*** fischer farms, fingerling potatoes, bourbon bacon jam, granny apple slaw, sweet pea puree 28
- ROASTED CHICKEN** sundried tomato cream sauce, mascarpone polenta, herb stuffed tomatoes 24
- 6oz / 10oz FILET*** legacy makers, house mashed potatoes, wild mushrooms, asparagus 35 | 46
- 14oz RIBEYE*** legacy makers, house mashed potatoes, wild mushrooms, asparagus 44
- steak compliments** oscar style 11 • bacon & bleu cheese butter 2

hand helds

- BIG SUR BURGER** 10oz joes butcher shop dry aged blend, bacon onion marmalade, gruyere, lettuce, tomato, chipotle aioli, brioche bun, french fries 16
- KATSU CHICKEN** panko breaded, tonkatsu sauce, asian slaw, garlic aioli, avocado, brioche bun, french fries 14
- BANH MI** marinated pork belly, cucumber, pickled carrots, cilantro, motoyaki, french fries 14



starters

CUCUMBER SALAD 5
marinated & seasoned
cucumber, sesame seeds
add octopus 4 • snow crab 5

SEAWEED SALAD 6
wakame, sesame seeds,
amazú dressing
add octopus 4 • snow crab 5

MISO SOUP 6
white miso shiro, tofu,
scallions, seaweed, dried
shiitakes

traditional

SOCAL* 9
crab, avocado, cucumber

SPICY CRAB* 11
spicy, cucumber, tempura
flakes, eel sauce, spicy mayo

SHRIMP TEMPURA 12
tempura shrimp, cucumber,
avocado, eel sauce

FUTOMAKI* 11
tamago, cucumber, cream
cheese, crab, jalapeno, tobiko

TUNA* 10
bigeye tuna, avocado

SPICY YELLOWTAIL* 11
spicy yellowtail, cucumber

SPICY SALMON* 10
spicy salmon, cucumber

SPIDER* 15
soy paper, soft shell crab,
cucumber, avocado, eel sauce

RAINBOW* 16
crab, bigeye tuna, salmon, shrimp,
yellowtail, cucumber, avocado

CATERPILLAR* 16
cucumber, avocado, snow crab,
black tobiko, eel sauce

specialty

SHOKUNIN* 15
shrimp, snow crab, cucumber,
avocado, scallion, spicy motoyaki

AURORA* 15
spicy snow crab, cucumber,
salmon, shaved onion, ponzu,
avocado, wasabi aioli, sliced lime

SANTA CRUZ* 17
tempura shrimp, spicy tuna,
avocado, cucumber, tobiko,
asparagus, tempura flakes

MEXICALI* 17
spicy tuna, tropical pico, cilantro,
ryu chili oil, cucumber

DRAGONFLY* 17
shrimp tempura, eel, asparagus,
eel sauce, avocado, red tobiko

LONE CYPRESS* 17
spicy snow crab, shrimp, tuna tataki,
scallions, avocado, daikon sprouts

MOUNT DIABLO* 18
soy paper, soft shell crab,
cucumber, avocado, ryu motoyaki,
eel sauce, tempura flakes, scallions

KRUSTY KRAB* 18
crab, spicy tuna, avocado, krispy
noodle, tiger sauce, tempura fried

VOODOO CHILD* 18
spicy yellowtail, mango, jalapeno,
cilantro, ponzu, sriracha, togarashi,
bigeye tuna & yellowtail

TNT* 17
shrimp, jalapeno, cream cheese,
spicy crab mix, scallion, sumiso,
eel sauce, dynamite sauce

FRESH PRINCE 17
smoked salmon, cream cheese,
cucumber, jalapeno, spicy mayo,
eel sauce, tempura flakes

LITTLE FOOT* 10
cucumber, avocado, tropical pico,
carrots, asparagus, mango, ohba leaf

chef plates

SNOW CRAB HAND ROLL* 16
sesame soy paper, snow crab,
tempura crunch, dynamite sauce

SALMON AVOCADO SASHIMI* 17
salmon, avocado, crispy onion,
ponzu, jalapeno, cilantro

HAMACHI CITRUS SASHIMI* 18
yellowtail, avocado, tropical pico, spicy
ponzu

poke bowls

YELLOWTAIL* 16
yellowtail, avocado, cucumber,
red onion, mango, seaweed
salad, furikake, poke sauce

TUNA* 16
bigeye tuna, mango, cucumber,
edamame, poke sauce, wakame,
red onion, furikake

SALMON TUNA* 16
salmon, bigeye tuna, avocado,
edamame, cucumber salad, green
onion, furikake, poke sauce

choice of brown or white rice with all poke bowls

nigiri • sashimi

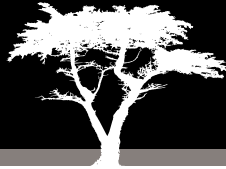
TUNA*	9	11
SAKE TORO*	9	11
SALMON*	8	10
SMOKED SALMON*	8	10
YELLOWTAIL*	8	10
SHRIMP*	8	10
SUZUKI*	8	10
SNAPPER*	9	11
EEL*	9	11
OCTOPUS*	8	10
SNOW CRAB*	9	11
TOBIKO*	8	10
TAMAGO*	4	6

nigiri (2) sashimi (3)

SUSHI • SEAFOOD  STEAKS • COCKTAILS

MONTEREYCUISINE.COM • 317.853.2280 • 110 W MAIN STREET CARMEL, IN 46032

*consuming raw or undercooked foods may increase risk of foodborne illness please inform us of allergy concerns.



wine list

CHARDONNAY		
kistler les noisetiers - russian river	8	30
rombauer - carneros	15	58
sonoma cutrer - sonoma	10	36
carmel road - monterey	9	34
		75
		78
PINOTGRIS & GRIGIO		
santa margherita pinot grigio - adige river valley		55
king estate pinot gris - willamette valley		80
la crema pinot gris - monterey		
	11	40
		45
RIESLING & MOSCATO		
trefethen - napa		
st suprey moscato - napa	13	48
SAUVIGNONBLANC		
cakebread - napa	9	34
duckhorn - napa		62
love block - new zealand		42
scheid - monterey		105
joel gott - sonoma		
	12	44
ROSE		
mumm brut - napa		
solitude cotes du rhone - france	13	48
bieler pere at fils sabine - france	15	58
	12	44
SPARKLING		
schrmsburg blanc de blanc - napa	8	30
roederer estate brut - anderson	13	48
chandon brut - napa, ca	10	36
zardetto prosecco - italy	12	44
	9	34
CABERNETSAUVIGNON		162
caymus - napa		65
stags leap artemis - napa		105
jordan - alexander valley		100
decoy by duckhorn - sonoma		118
bellacosa - sonoma		150
angelina - sonoma		135
carmel road - monterey		
	13	48
MERLOT		90
josh - paso robles, ca		42
		36
PINOT NOIR		
belle glos clark & telephone - las alturas		
inscription by king estate - willamette valley	8	30
la crema - monterey	13	48
decoy by duckhorn - sonoma		80
		80
INTRUIGING REDS		42
prisoner - california		48
vdr red blend - monterey		
stokes ghost petite sirah - monterey pessimist		72
red blend - paso robles		65
		65
		95

sake

BOTTLE		
tyku coconut	9	36
momokawa diamond	10	40
moonstone asian pear	9	36
g joy junmai	15	60
hakutsuru awa yuki		18

beer

DRAFT		
daredevil liftoff IPA		7
dogfish head 60 minute IPA		7
firestone mind haze IPA		7
stone tangerine express		7
sunking keller haze IPA		7
sunking sunlight cream ale		7
wild berry truly sparkling		6
Great Lakes "Eliot Ness" amber ale		7
BOTTLE		
becks NA		7
bud light		5
budweiser		5
cider boys strawberry magic		7
coors light		5
DuClaw Brewing Regular Beer		7
firestone union jack IPA		6
hitachino white ale		12
micheleob ultra		6
miller lite		5
oskar blues can O bliss hazy IPA		6
oskar blues mama's little yella pils		6
sapporo lager		10
18th street candi crushable IPA		9
stella artois		6
stone FML double IPA		9
sunking weemac scotch ale		8
war pigs salmon pants premium lager		9

craft cocktails

GIN FIZZ	12
leatherbee gin, fresh squeezed lemon juice, butterfly pea flower simple syrup, club soda	
CLASSIC MANHATTAN	15
newton indiana's old 55 bourbon, carpano antica sweet vermouth, angostura bitters, luxardo cherries	
MEZCAL OLD FASHIONED	12
illegal mezcal, chocolate and orange bitters, simple syrup	
HABANERO PALOMA	12
tanteo habanero tequila, fresh squeezed lime juice, grapefruit soda, olive mill sea salt	
MONTEREY SOUR	12
west fork distillers old hamer straight bourbon, fresh squeezed lemon juice, simple syrup, carmel road cabernet	
CUCUMBER JALAPENO GIMLET	12
vigilant navy strength gin, cucumber, jalapeno, house made lime cordial	
SANTA ROSA	75 12
grey whale gin, fresh squeezed lemon juice, simple syrup, chandon champagne	
HIGHWAY 1 VESPER	12
grey whale gin, hangar 1 vodka, lillet blanc	
GREEN CHILI MULE	10
st georges green chili vodka, fresh squeezed lime juice, goslings ginger beer	

SUSHI · SEAFOOD



STEAKS · COCKTAILS



kids meals

kids beverage & choice of two sides
(12 and under)

7

CHICKEN TENDERS
CHEESEBURGER*
CHEESE FLATBREAD
SHRIMP TEMPURA
CALIFORNIA ROLL*

sides

seasonal vegetable
edamame
mac & cheese
sticky rice
french fries
mashed potatoes
apple sauce

desserts

WHITE CHOCOLATE MACADAMIA NUT CHEESECAKE

10

LEMON POSSET

10

BROWNIE

10

JUDY'S CARROT CAKE

10

COCONUT FLAN

10

SUSHI · SEAFOOD



STEAKS · COCKTAILS