

pacific POINT

SNACKS & SMALL PLATES

Wood Grilled Levain Bread 5
Cultured Butter, Furikake

Edamame (GF/V) 6
Sesame Oil, Soy Sauce, Garlic, Togarashi

Sunomono (V) 10
Japanese Cucumber, Cherry Tomato
Sesame, Amazu Vinaigrette

Hand Cut Chipperbec Potato Fries 8
Fermented Garlic & Ancho Chili Aioli

CA Crafted Cheese (N) 18
Daily Selection of California Cheese
Seasonal Fruit, Chutney, Nuts

Local Assorted Cured Meat (N) 18
House Pickles, Red Wine Mustard
Nuts, Grilled Country Bread

Wood Grilled Summer Peppers (GF/V/N) 16
Fried Chili Crisp, Whipped Yuzu Tofu
Crushed Almonds

***Pork Belly Bao Buns 19 (N)**
Ginger-Hoisin Sauce, Yuzu Pickles
Pickled Fresno Chilis, Scallion, Peanut

Gather & Share

Serves 6 to 8

Assorted Cured Meat 54
Grilled Levain Bread, House
Pickles, Red Wine Mustard

CA Crafted Cheese 51
Daily Selection of California Cheese
Seasonal Fruits and Chutney

***Wagyu Short Rib Ssam & Fries 152**
20 oz Wagyu Short Rib
Gochujang BBQ Sauce
Pickled Vegetables, Butter Lettuce
Herbs, Crispy Onions, House Fries

***Fish & Chips 132**
Local Fish & House Chips
Seabeam Slaw, Curried Tartar
and Ponzu Sauce

Sushi Platter 224
(Available 5pm-9pm)
Ponto Roll, California Roll
Nigiri Sushi and Sashimi - Tuna,
Salmon, Yellow Tail, Albacore
Maki - Tuna, Salmon, Hamachi

BIG BITES

Fall Greens Salad (V) 14
Apple, Cranberry, Spiced Sunflower
Seeds, Furikake, Mint-Cumin Vinaigrette
With Chicken 20 With Shrimp 25

***Brisket Banh Mi Dip 21**
Pickled Carrots, Daikon
Cilantro, Pho Broth

***Wagyu Short Rib Ssam 28**
Gochujang BBQ Sauce, Pickled
Vegetables, Butter Lettuce
Herbs, Crispy Onions

***Wagyu or Plant-Based Burger 22**
Shiso Thousand Island, Bulgogi
Caramelized Onions, Lettuce, Tomato
American Cheese, House Fries

***Local Tuna Poke Bowl 32**
Avocado, Asian Slaw
Tosaka Seaweed
White or Brown Rice

Local Fish & House Chips (GF) 24
Rice Pearls, Seabeam Slaw
Curried Tartar Sauce, Ponzu

***Lobster Roll 28**
Kewpie Mayo, Masago, Chives
Scallions, Sesame. Fried Shallots
Togarashi Vinegar Chips

Confections & Cocktails

Goat Cheese Cake 13
Orange & Miso Caramel,
Raspberry & Vanilla Bean,
Ube & Spiced Chocolate

Mochi Donut 13
Pandan Curd, Coconut &
Strawberry Compote
Toasted Sesame Sugar

Chocolate Experience 14
Hukambi Flourless Chocolate
Cake, Almond Mousse, Blanc Satin
& Yuzu Chocolate Bark,
Fermented Strawberry
Peach Preserves

Peaches and Cream 18
Bulleit Bourbon
Peach, Lemon
Vanilla Crème Float

Noches de Verano 19
Hennessy, Malbec
Orgeat, Lemon

For more information go to www.P65Warnings.ca.gov/restaurant

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

A gratuity of 18% will be added to all checks of 8 or more.

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SUSHI BAR

Served Daily 5pm - 9pm

Signature Rolls

*Sunset Roll 24

Salmon, Red Crab
Sliced Lemon, Avocado, Cucumber
Ponzu

*Baja Roll 28

Spicy Tuna, Shiro Maguro
Tempura Blue Crystal Prawn
Avocado Cucumber, Kumquat
Yuzu Soy, Creamy Sauce

*Lagoon Roll 26

Spicy Tuna, Ahi Tuna, Avocado
Asparagus, Tomato, Shiso Leaves
Ponzu, Cilantro Sauce

*A5 Wagyu Surf n Turf Roll 43

A5 Wagyu, Avocado, Asparagus
Tempura Blue Crystal Prawn
Fried Leek, Scallions
Sesame Soy Sauce, Sweet Sauce

*Hole in One 27

Spicy Tuna, Yellowtail,
Tempura Onions, Avocado
Soy Paper, Ponzu, Serrano
Tobiko, Sweet Chili

*Tsunami Roll 27

Red Crab, Spicy Tuna
Seared Ahi Tuna & Salmon
Avocado, Spicy Mayo
Sweet Sauce, Scallions, Masago

*Yume Roll 26

Shiro Maguro Mix, Red Crab Meat
Aioli Seared Hamachi, Avocado
Cucumber

*Spicy Tuna Crispy Rice 22

Four Pieces
Truffle Tobiko, Scallions
Sweet Sauce, Spicy Mayo

*Sushi Combo 36

3 pieces Tuna Maki
3 pieces Yellowtail Maki
5 pieces of Assorted Nigiri
(Tuna, Salmon, Yellowtail
Scallop, & Ebi)

Sushi Platter 224

Lagoon Roll, California Roll
Nigiri Sushi and Sashimi - Tuna, Salmon
Yellowtail, Albacore
Maki - Tuna, Salmon, Hamachi

Hitokuchi Tacos (2 Per Order)

A5 Wagyu (\$24): Avocado, Wasabi Salsa
Fried Leek

Ahi Tuna (\$14): Japanese Cucumber
Wasabi Salsa, Cilantro

Red Crab (\$14): Cucumber, Wasabi Salsa
Cilantro

*Seaweed Salad 12

Sashimi

*Salmon - 5 piece 19

*Yellowtail - 5 piece 20

*Tuna - 5 piece 22

*Assorted Sashimi - 9 piece 36

*Yellowtail Sashimi Jalapeno 24
Garlic Puree, Yuzu Soy, Cilantro

*Salmon Carpaccio 23

Seared Salmon, Green Onion
Cherry Tomato, Sesame Oil
Yuzu Soy

*A5 Wagyu Carpaccio 55

A5 Wagyu, Garlic Aioli, Ponzu
Garlic Chips, Scallions

Classic Rolls

*Rainbow Roll 25

Tuna, Salmon, Yellowtail
White Fish, Ebi, Red Crab
Avocado, Cucumber

*Spicy Tuna 18

Spicy Tuna, Cucumber, Sesame

*California Roll 19

Red Crab, Cucumber
Avocado, Sesame

*Crunchy Roll 23

Red Crab, Shrimp Tempura
Avocado, Tempura Flakes
Sweet Sauce

*Philly Roll 18

Salmon, Avocado
Cream Cheese, Cucumber

*Veggie Roll 18

Avocado, Organic Greens
Cucumber, Asparagus, Gobo
Soy Mustard Sauce

Nigiri \$5 / Piece

*Ahi Tuna *Ikura *Salmon
*Albacore *Ika *Scallop
*Hamachi *Ebi

Hand Rolls \$14

*Ahi Tuna
*Albacore *Salmon
*Hamachi *Scallop
*Spicy Tuna *Salmon Skin
*Ikura *Ika

SAKE

Hou Hou Shu Rose Sparkling Sake 28
300ml

Konteki Pearls of Simplicity Junmai Daiginjo 28/78
720ml

Dreamy Clouds Junmai Nigori 32
300ml

Cowboy Yamahai 24/65
720ml

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