An expression of Japanese cuisine shaped by Southern California. Pacific Point draws on traditional Japanese technique and a deep respect for the craft, pairing it with the fresh, seasonal ingredients of our coastal surroundings.

PACIFIC POINT

SHAREABLE PLATES INFLUENCED BY THE PACIFIC RIM

SMALL PLATES

House Japanese Milk Bread V — 8
Cultured Seaweed Butter
add Caviar..... 20

Potato Salad VG — 12
Pear | Walnut | Radicchio

Charred Broccoli V, VG, GF, N — 17
Cashew Goma Dare | Scallions

Imperial Roll V, VG — 16
Sweet Chili Dipping Sauce, Herbs

Scallop Tempura Kakiage — 17
Dynamite | Matcha

Chicken Meatballs — 17
Shoyu Egg Yolk Jam | Chives

Prawns — 21
Dynamite Sauce | Cilantro

Soft Shell Crab — 22
Chili Garlic Butter | Malt Vinegar

LARGE PLATES

Lobster Dorayaki — 32
Trout Roe | Black Lime | Daikon Pickles
add Caviar..... 20

Smoked Miso Salmon GF — 42
Eggplant | Spinach | Trout Roe
add Caviar..... 20

Heritage Pork — 28
"Tasty Paste" | Herbs | Crispy Shallot

Black Garlic Beef GF — 42
Dried Pineapple | Herbs

Samauri Burger — 26
Caramelized Onion | Dijonaisse | American | Hash Brown

Fried Chicken Nanban — 24
Asian Tartar Sauce | Sichuan Peppercorn
add Caviar..... 20

Local Tuna Poke GF — 34
Asian Slaw | Seaweed | White or Brown Rice

Garlic Butter Fried Rice V — 16
Variations of Alliums

SUSHI

Available from 5pm – 9pm

SASHIMI - 5 PC

Tuna GF — 24

Yellowtail GF — 22
Suggested Pairing; Momokawa Junmai Ginjo Sake

Salmon GF — 20

ROLLS & SPECIALTIES

A5 Wagyu Roll — 34
Lobster | Tempura Asparagus | Red Crab Ponzu
Suggested Pairing; Yuho Eternal Embers Sake

Gin & Soosh Roll — 28
Spicy Tuna | Tempura Negi | Kanpachi | Ginger | Serrano

Orange Dragon Roll — 24
Salmon | Tempura Shrimp | Charred Beet Aioli

Spicy Tuna Crispy Rice — 24
Truffle Tobiko | Spicy Mayo | Sweet Soy
Suggested Pairing; Rihaku Dreamy Clouds Sake

Kanpachi Sashimi — 26
Nori Dust | Pickled Persimmon | Red Tobiko | Peach Vinaigrette | Smoked Kombu Oil

NIGIRI - 2 PC

Seared Bluefin Tuna — 16

Yellowtail GF — 16

Salmon GF — 14

Kanpachi GF — 17
Suggested Pairing; Wakaze the Classic Junmai Sake

Seared A5 Wagyu — 18

Caviar Gunkanmaki — 25

Chef
WILLIAM EICK

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
A SERVICE CHARGE OF 18% WILL BE APPLIED TO ALL CHECKS FOR PARTIES OF 6 OR MORE GUESTS

FROM THE BAR

CRAFTED BY LEAD MIXOLOGIST ASHLEY GRAHAM

Inspired by Japanese ingredients, California Seasonality, and classic cocktail technique, Ashley Graham's cocktail program is thoughtfully crafted to complement Pacific Point's Japanese-inspired coastal cuisine.

SIGNATURE COCKTAILS

Golden Crumb 25
Hangar 1 Vodka, Espresso, Mr. Black, Biscotti Liquer, Vanilla-Bean Cream

Respect Your Elders 24
Bombay Sapphire Gin, St. Germaine, Agave, Yuzu Mandarin

Barrel No. 3 32
Tin Cup Bourbon, Cherry Herring, Cynar, Sweet Vermouth, Angostura

Panthress 25
Casa Dragones Blanco, Blanco Vermouth, Strawberry-Rhubarb Lime

Pear Necessitites 24
Patron Reposado Tequila, Spiced Pear Liquer, Apple Cider, Lemon, Angostura

UbeDubeDoo 23
Coconut Fat-Washed Flor de Cana Rum, Lime, Ube, Key-Lime Coconut Foam

TOKYO TO CARLSBAD

Where Japanese ingredients meet the California Coast.

A collection of coctails inspired by the coastal spirit of Pacific Point. Yuzu, coconut, shiso, and ube come together with California's vibrant seasonal ingredients, creating a unique balance of tradition and innovation in every glass.

The White Lotus 25
Wheatley Vodka, lychee, moonlight coconut, lemongrass, Nigori sake, sparkling water, citrus

Samurai 24
Shiso-Leaf Infused Gin, Pomegranate, Campari, Bianco Vermouth

First Class 26
Clarified Aperol, Amaro Nonino, Bourbon, Ginger, Yuzu

THE RESERVE COLLECTION

Exceptional aged rye expressions curated for Pacific Point. Selected for their depth, character, and remarkable balance.

WhistlePig 12 Year Rye 32
Shoreham, Vermont

WhistlePig 15 Year Rye 52
Shoreham, Vermont

WhistlePig 18 Year Rye 92
Shoreham, Vermont

Boss Hog IX Manhattan 185
Paired with Cinco Jotas Ibérico de Bellota Paleta & Candied Hazelnuts - deep, savory, & slightly sweet

SAKE

Momokawa Junmai Ginjo Draft 18
Willamette Valley, OR, 6oz

Chiyonosono Shared Promise Junmai 21
Kyushu, Japan, 6oz

Yuho Eternal Embers Junmai 23
Ishikawa, Japan, 6oz

Wakaze The Classic Junmai 23
Paris, France, 6oz

Rihaku Dreamy Clouds Nigori 24
Shimane, Japan, 6oz

Uka Sparkling Junmai Daiginjo 50
Fukushima, Japan, 200 mL Bottle

Uka Black Label Junmai Daiginjo 50
Fukushima, Japan, 200mL Bottle

Uka Dry Junmai Daiginjo 50
Fukushima, Japan, 200mL Bottle

ALCOHOL FREE

Botanical Pause 15
Strawberry, Rhubarb, Lime

Tiny Dancer 16
Lyre's N/A Gin, Passionfruit, Vanilla, Lemon, Egg White

Spritz & Giggles 15
Lyres N/A Italian Orange, Orange Juice, N/A Sparkling Wine

W I NE BY THE GLASS

All wines are also available by the bottle.

RED

Resonance Pinot Noir 18
Willamette Valley, OR

Tolosa Heritage Pinot Noir 20
San Luis Obispo, CA

Kosta Browne Pinot Noir 35
Sonoma, CA

Giacosa Fratelli Nebbiolo 18
Piedmont, Italy

Corazon del Sol Malbec 16
Mendoza, Argentina

Brady Vineyards Cabernet 17
Paso Robles, CA

Grgich Hills Cabernet 25
Napa Valley, CA

Crossbarn Cabernet 35
Napa Valley, CA

Ramey "Claret" Cabernet Sauvignon/Syrah 21
North Coast, CA

WHITE

Cloudy Bay Sauvignon Blanc 18
Marlborough, New Zealand

Domaine Thomas "Le Perrier" 25
Sancerre

Attems Pinot Grigio 16
Friuli-Venezia Guilia, Italy

Albert Bichot Chardonnay 19
Chablis, Burgundy, France

Patz & Hall Chardonnay 18
Sonoma Coast, CA

Frank Family Vineyards Chardonnay 21
Carneros, Napa Valley, CA

SPARKLING & ROSÉ

Resonance Pinot Noir 18
Willamette Valley, OR

Tolosa Heritage Pinot Noir 20
San Luis Obispo, CA

Kosta Browne Pinot Noir 35
Sonoma, CA

Giacosa Fratelli Nebbiolo 18
Piedmont, Italy

Corazon del Sol Malbec 16
Mendoza, Argentina

COASTAL DRAFTS

Harland Japanese Lager 10
San Diego, CA | 5%

Burgeon Juice Press Hazy IPA 10
Carlsbad, CA | 6.8%

AleSmith .394 Pale Ale 10
San Diego, CA | 6%

North Coast Scrimshaw Pilsner 10
Fort Bragg, CA | 4.5%

ROM Unknown Territory IPA 10
San Clemente, CA | 6.9%

Athletic Brewing Co. IPA 8
San Diego, CA

Sea Monster Tidal Wave White Blend 14
Alcohol-Removed | Santa Rosa, CA

E de M N.0 Rosé Sparkling 14
Dealcoholized | Spain

CELLARED & CRAFTED

Stella Artois 10
Belgium | 5%

Michelob Ultra 8
Missouri | 4.2%

Bud Light 8
Missouri | 4.2%

Coors Light 8
Colorado | 4.2%

Corona 8
Mexico | 4.5%

Ballast Point Sculpin IPA 10
San Diego, CA | 7%

Belching Beaver Peanut Butter Stout 10
San Diego, CA | 5.3%

Delirium Tremens 14
Belgium | 8.5%

Coronado Orange Ave Wit 10
Coronado, CA | 5%

Haterade Hard Seltzer 8
San Diego, CA | 5%