

pacific POINT

SNACKS & SMALL PLATES

Wood Grilled Levain Bread 5
Cultured Butter, Furikake

Edamame (GF/V) 7
Sesame Oil, Soy Sauce, Garlic, Togarashi

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

Hand Cut Chipperbec Potato Fries 9
Fermented Garlic & Ancho Chili Aioli

CA Crafted Cheese (N) 19
Daily Selection of California Cheese
Seasonal Fruit, Chutney, Nuts

Local Assorted Cured Meat (N) 20
House Pickles, Red Wine Mustard
Nuts, Grilled Country Bread

Wood Grilled Brussels Sprouts (GF) 17
Caramelized Apple-Celery Root Butter,
Blis Bourbon Barrel Aged Noc Cham

***Pork Belly Bao Buns 21 (N)**
Ginger-Hoisin Sauce, Yuzu Pickles
Pickled Fresno Chilis, Scallion, Peanut

Gather & Share
Serves 6 to 8

Assorted Cured Meat 58
Grilled Levain Bread, House
Pickles, Red Wine Mustard

CA Crafted Cheese 54
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
Seabeen Slaw, Curried Tartar
and Ponzu Sauce

BIG BITES

Fall Greens Salad (V) 15
Apple, Cranberry, Spiced Sunflower
Seeds, Furikake, Mint-Cumin Vinaigrette
With Chicken 20 With Shrimp 25

***Chicken Katsu Sandwich 20**
Black Sesame Aioli, Cabbage
Smoked Soy Tonkatsu Sauce

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

***Wagyu or Plant-Based Burger 24**
Shiso Thousand Island, Bulgogi
Caramelized Onions, Lettuce, Tomato
American Cheese, House Fries

***Local Tuna Poke Bowl 34**
Avocado, Asian Slaw
Tosaka Seaweed
White or Brown Rice

Local Fish & House Chips (GF) 25
Rice Pearls, Seabeen Slaw
Curried Tartar Sauce, Ponzu

***Lobster Roll 32**
Kewpie Mayo, Masago, Chives
Scallions, Sesame. Fried Shallots
Togarashi Vinegar Chips

Confections & Cocktails

Goat Cheese Cake 14
Orange & Miso Caramel,
Raspberry & Vanilla Bean,
Ube & Spiced Chocolate

Mochi Donut 14
Pandan Curd, Coconut &
Strawberry Compote
Toasted Sesame Sugar

Chocolate Experience 15
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.