

— pacific POINT

SHAREABLE PLATES INFLUENCED BY THE PACIFIC RIM

— SMALL PLATES —

- 8

House Japanese Milk Bread

Cultured Seaweed Batter
- 16

Stonefruit & Burrata

Miso-Truffle Vinaigrette | Thai Basil
- 17

Charred Broccoli

Cashew Goma Dare | Scallions
- 16

Imperial Roll

Sweet Chili Dipping Sauce | Herbs
- 21

Scallop Toast

Sesame | House Brioche
- 17

Chicken Meatball

Shoyu Egg Yolk Jam | Chives
- 21

Prawns

Dynamite Sauce | Cilantro
- 22

Soft Shell Crab

Chili Garlic Butter | Malt Vinegar

— LARGE PLATES —

- 32

Lobster Dorayaki

Trout Roe | Black Lime | Daikon Pickles
- 36

Miso Black Cod

Lettuce Wraps
- 28

Heritage Pork

“Tasty Paste” | Herbs | Crispy Shallot
- 42

Black Garlic Beef

Dried Pineapple | Herbs
- 26

Samurai Burger

Caramelized Onion | Dijonnaise

American | Hash Brown
- 24

Fried Chicken Nanban

Asian Tartar Sauce | Sichuan Peppercorn
- 34

Local Tuna Poke

Asian Slaw | Seaweed | White or Brown Rice
- 16

Garlic Butter Fried Rice

Variations of Alliums

— SUSHI —

Available from 5:00 pm - 9:00 pm

Sashimi - 5 pcs

- 24

Bluefin Tuna
- 22

Hamachi
- 20

Salmon
- 26

Kanpachi

34

- A5 Wagyu Roll

Lobster | Tempura Asparagus | Red Crab | Ponzu
- 28

Gin & Soosh Roll

Spicy Tuna | Tempura Negi | Kanpachi | Ginger | Serrano
- 24

Orange Dragon Roll

Salmon | Tempura Shrimp | Charred Beet Aioli
- 24

Spicy Tuna Crispy Rice

Truffle Tobiko | Spicy Mayo | Sweet Soy

Nigiri - 2 pcs

- 16

Bluefin Tuna
- 16

Hamachi
- 14

Salmon
- 17

Kanpachi
- 18

A5 Wagyu



Chef de Cuisine 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 GRATUITY OF 18% WILL BE ADDED TO ALL CHECKS OF 8 OR MORE