

# pacific POINT

## SNACKS

### Wood Grilled Pita Bread (V) 8

Edamame "Butter", Sesame, Bonito Salt

### Kampachi Tartare 24

Melon Ponzu, Smoked Kombu Oil

### Tomato Toast 18

Tomato Compote, Hazelnut Miso,  
Cornbread

### Grilled Maitaki Mushrooms (N)(V) (GF) 17

Coconut-Cashew, Broccolini,  
Ginger Salsa Verde

## SMALL PLATES

### Pistachio XO Salad (N) (GF) 16

Butter Lettuce, Shellfish-Pistachio  
XO Goat Cheese  
With Chicken 22 With Shrimp 23

### CA Crafted Cheese (N) 28

Daily Selection of California Cheese  
Seasonal Fruit, Chutney, Nuts

### Local Assorted Cured Meat (N) 26

House Pickles, Red Wine Mustard  
Nuts, Grilled Country Bread

### Edamame Gyoza 19

Prik Nam Som, Tomarashi Cheese  
Truffle Oil

## BIG BITES

### Chicken Katsu Sandwich 20

Black Sesame Aioli,  
Cabbage, Smoked Soy  
Tonkatsu Sauce

### Mishima Wagyu or Plant-Based Burger 25

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

### Lobster Pancake 32

Trout Roe, Black Lime,  
Daikon Pickle

## GATHER & SHARE Serves 6 to 8

### Assorted Cured Meat 130

Grilled Levain Bread, House Pickles,  
Red Wine Mustard

### CA Crafted Cheese (N) 140

Daily Selection of California Cheese  
Seasonal Fruits, Chutney, Nuts

## YAKITORI

Served with House-made Kosho Yogurt,  
Gochujang BBQ Sauce & Asian Pear-  
Thai Papaya Slaw

### Iberico Pork Secreto Satay 2 piece \$22

Lemongrass, Sesame

### Snake River Wagyu

### Zabuton 2 piece \$19

Bulgogi Marinade

### Organic Mary's Chicken

### Tsukune 2 piece \$14

Coconut Milk, Vadouvan

### Prawn 4 piece \$12 Tamarind Glaze

## CONFECTIONS

### Black Sesame Panacotta (GF) 14

Yuzu Marmalade, Raspberries  
& Sesame Tuile

**Chocolate Experience (N) 15**  
Hukambi Flourless Chocolate Cake  
Almond Mousse, Blanc Satin &  
Yuzu Chocolate Bark  
Fermented Strawberry  
Peach Preserves

**Vanilla & Pear Gâteau 14**  
Vanilla Mousse, Poached Pear  
in Vanilla Syrup & Pear Confit

For more information go to [www.P65Warnings.ca.gov/restaurant](http://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 6 or more.