

# pacific POINT

## SNACKS & SMALL PLATES

### Heirloom Tomato (GF/V) 17

Avocado, Lacto Tomato, Cucumber,  
Cilantro, Nori  
With Chicken 23 With Shrimp 24

### Wood-Grilled Levain Bread 5

Cultured Butter, Furikake

### Edamame (GF/V) 7

Sesame Oil, Soy Sauce, Garlic, Togarashi

### 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 Corn Ribs (GF/V) 17

Coconut, Cashew, Thai Basil,  
Pickled Fresno Chilis

### Pork Belly Bao Buns (N) 21

Ginger-Hoisin Sauce, Yuzu Pickles,  
Pickled Fresno Chilis, Scallion, Peanut

### Crispy Spam Musubi 16

Nori Dynamite Sauce, Black Lime,  
Sesame

## Gather & Share Serves 6 to 8

### Assorted Cured Meat 58

Grilled Levain Bread, House  
Pickles, Red Wine Mustard

### CA Crafted Cheese (N) 54

Daily Selection of California Cheese,  
Seasonal Fruits, Chutney, Nuts

### Wagyu Short Rib Ssam & Fries 152

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

### Skull Island Colossal Prawns 140

Yuzu Aji Amarillo Sauce, Tamarind  
Glazed Honey Nut Squash, Macadamia,  
Cilantro

## BIG BITES

### 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

### Lobster Roll 32

Kewpie Mayo, Masago, Chives,  
Scallions, Sesame. Fried Shallots,  
Togarashi Vinegar Chips

### Skull Island Colossal Prawns 32

Yuzu Aji Amarillo Sauce, Tamarind  
Glazed Honey Nut Squash, Macadamia,  
Cilantro

## Confections

### Black Sesame Panacotta (GF) 14

Yuzu Marmalade, Raspberries  
& Sesame Tuile

### 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

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 8 or more.