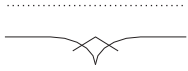


pacific POINT

SUSHI LOUNGE

Tuesday - Saturday 5pm - 9pm

Aviara Signature Rolls



Orange Dragon Roll | 24

Chopped Salmon, Cucumber,
Shrimp Tempura, Beet Cured
Salmon, Charred Beet Aioli

Shellfish Delight Roll | 28

Grilled Blue Prawn, Red Crab
Meat, Cucumber, Garlic Mayo,
Chopped Scallops, Sweet Sauce,
Sesame Seed

Gin & Soosh Roll | 27

Ground Bluefin Tuna, Tempura
Green Onion, Cucumber,
Amberjack, Ginger Reduction,
Sesame Tobiko, Grilled Serrano

Wagyu Roll | 34

Lobster Mix, Tempura
Asparagus, Avocado, Seared A-5
Wagyu Beef, Charred Serrano
Ponzu, Garlic Oil

Spicy Tuna Crispy Rice | 24

Four Pieces
Truffle Tobiko, Scallions
Sweet Sauce, Spicy Mayo

Seaweed Salad (V) | 12

Seaweed, Wood ear
Mushroom, Sesame Oil,
Sesame Seed

Sunomono (V) | 10

Japanese Cucumber, Cherry
Tomato Sesame, Amazu
Vinaigrette

Sashimi

Salmon - 5 piece | 20

Yellowtail - 5 piece | 22

Tuna - 5 piece | 24

Assorted Sashimi - 9 piece | 38

Kampachi Sashimi | 26

Nori Dust, Pickled Persimmon, Red
Tobiko, Peach Vinaigrette, Smoked
Kombu Oil

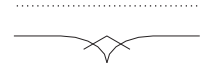
Nigiri - 2 pieces

Seared Bluefin Tuna | 16
Togarashi, Sweet Sesame Soy,
Negi

Seared A-5 Wagyu Beef | 18
Garlic Ponzu, Micro Leeks

Kampachi | 14
Charred Bonito Ponzu

Aviara Classic Rolls



California Roll | 19

Red Crab, Cucumber
Avocado, Sesame

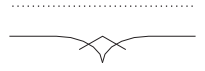
Philly Roll | 18

Smoked Salmon,
Cucumber, Avocado, Cream
cheese, Crispy Smoked
Salmon Skin & Everything
Bagel Seasoning

Veggie Roll | 18

Avocado, Gobo Organic
Greens, Cucumber Asparagus,
Soy Mustard Sauce

Chef's Special



Bluefin Toro | 25

Black Truffle, Tobiko, Citrus
Truffle Sauce

SAKE | 40

Uka Dry Organic Junmai
Daiginjo

Uka Black Label Organic
Junmai Daiginjo

Uka Sparkling Sake Organic
Junmai Daiginjo