

Lionfish

435 5th Ave 92101-6911 · +16197387200 · Updated: Jan 14, 2026

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SOUP, VEGETABLES & GREENS 3

CARROT GINGER SOUP \$16.00

Fried Chickpeas, Shiso, Confit Carrots

KALE SALAD \$18.00

Carrot, Sesame Seed, Soft Poached Egg, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

TOMATO AND CUCUMBER SALAD \$19.00

Heirloom Tomato, Izakaya Cucumber, Basil Seeds, Dashi Pickled Onions, Petite Shiso, Amazu Rayu Vinaigrette

COLD PLATES 5

BIG-EYE TUNA PIZZA \$26.00

Truffle Mustard, Red Onions, Micro Shiso

WAGYU BEEF TATAKI \$19.00

Mustard Seed, Scallion, Garlic Ponzu, Beef Fat Aioli

KAMPACHI CRUDO \$21.00

Black Garlic Chip, Orange, Dashi Onions, Harissa, Baby Mizuna

SPECIALTY "KING" SALMON SASHIMI \$26.00

Chili Garlic, Bubu Arare, White Truffle Honey Ponzu, Market Truffle

BAD BUNNY \$135.00

Bester "Beluga" Caviar, Everything Spice Cream Cheese, Blinis

HOT PLATES 6

BANG BANG SHRIMP \$26.00

Gochujang, Japanese Style Aioli, Negi

SPICY GRILLED OCTOPUS \$28.00

Fermented Chile, Crispy Garlic, Crispy Potatoes, Cilantro Aioli

MARISCOS "AL FUEGO" \$32.00

Hokkaido Scallops and Shrimp, Togarashi Butter

LAMB LOLLIPOP ANTICUCHO \$33.00

Anticucho Miso Sauce, Chive, Mustard Frill

BUTTER POACHED KING CRAB LEG

Caviar, Leeks, Lemon and Roasted Garlic Butter

1/2 PEKING DUCK

\$45.00

Scallion Pancake, Negi, Pickled Cucumber, House Hoisin

ROBATA 3

SURF AND TURF

\$27.00

Wagyu Skirt, Marinated Shrimp, Cherry Tomato, Tare, Bagna

10oz RIB-BITES

\$65.00

Chili Ponzu, Kizami Wasabi

SWORDFISH AL PASTOR

\$24.00

Avocado Chimichurri, Pineapple Shoyu Glaze, Pineapple Aji Panca

SPECIALTY NIGIRI FLIGHTS 3

BIG EYE TUNA

\$21.00

Truffle Dijon, Marinated Mushroom | Seared Beef Fat, Smoked Salt | Red Kosho Yuzu

KING SALMON

\$21.00

Brown Butter, Smoked Salt, Sweet Soy | Ikura, Nikiri | Crunchy Garlic, Lemon

KAMPACHI

\$21.00

Marinated Serrano, Nikiri | Yuzu, Smoked Salt | White Ponzu Aioli, Caviar

DAILY SELECTION OF OYSTERS 1

EAST COAST | WEST COAST | BAJA

AVAILABLE OPTIONS

1/2 DOZEN: \$21.00

1 DOZEN: \$39.00

FRESH CATCH 4

ROBATA DIVER SCALLOPS

\$47.00

Crispy Guanciale, Shiso Mint Pesto, English Peas, Miso Glazed King Trumpet Mushrooms

BROILED BIG GLORY BAY SALMON

\$44.00

Corn Butter Sabayon, Chard Leeks, Corn, Crispy Potatoes, Puffed "Popcorn"

SPAGHETTI LOBSTER "HOMARD"

\$52.00

1/2 Lobster, Nueske Bacon Lardon, Dashi Cognac Cream, Chives

"ANGRY" WHOLE GRILLED FISH

\$75.00

Thai Basil, Citrus, Fermented Chili, Garlic Butter Sauce, Grilled Flatbread

ENTREE 6

WILD MUSHROOM & POTATO GNOCCHI	\$32.00
Wild Mushroom, California Seaweed, Humboldt Fog	
WHOLE ROASTED TRUFFLE CHICKEN FOR TWO	\$47.00
Truffle Butter & Sourdough Crust, Chicken Truffle Jus	
8 OZ. CENTER CUT FILET	\$58.00
Blistered Tomatoes, Demi Glace	
IBERICO PORK SECRETO	\$65.00
Spanish Chorizo, Navy Beans, Braised Market Greens, Mustard Demi	
HARVEST FRIED RICE	\$34.00
Cilantro Garlic Rice, Seared Tofu, Miso Glazed Mushroom, Roasted Eggplant, Blistered Tomatoes	
36oz BLACK OPAL WAGYU TOMAHAWK	\$175.00
Blue Crab Crusted, Butter Braised Asparagus, Tarragon Bearnaise	

NIGIRI / SASHIMI ⁶

ALBACORE Hawaii	AVAILABLE OPTIONS
	Sushi: \$8.00
	Sashimi: \$16.00
BIG EYE TUNA Hawaii	AVAILABLE OPTIONS
	Sushi: \$11.00
	Sashimi: \$22.00
KAMPACHI Baja	AVAILABLE OPTIONS
	Sushi: \$10.00
	Sashimi: \$20.00
KING SALMON New Zealand	AVAILABLE OPTIONS
	Sushi: \$11.00
	Sashimi: \$22.00
BLUEFIN TORO Baja	
UNI San Diego / Santa Barbara	

SPECIALTY ROLLS ⁶

GEISHA	\$26.00
Spicy Tuna, Avocado, Serrano, Yamagabo, Crunchy Garlic	
BEZERK	\$25.00
Shrimp Tempura, Avocado, Ooba, Salmon Belly, Brown Butter Aioli, Citrus, Negi, Sweet Soy	
SURF AND TURF	\$36.00
Seared Wagyu, Avocado, Maine Lobster, Grilled Asparagus, Garlic Ponzu, Crispy Shallots	

GODDESS FRIED	\$23.00
Japanese Sweet Potato, Yamagobo, Asparagus, Pickled Shallots, Eel Sauce	
EL MANIAKZ	\$27.00
Spicy Baja Crab, Soft Shell Crab, Tajin Seared Albacore, Avocado, Lemon, Macha Ponzu, Chipotle Aioli, Cilantro	
BONECRUSHA	\$50.00
King Crab, Tuna Toro, Caviar, Crispy Shoe Strings, White Truffle Shoyu, Bone Marrow Butter	

SIDES 4

BRUSSELS AND SQUASH	\$11.00
Rice Wine Vinaigrette, Fromage Blanc Goat Cheese	
“PSL” SWEET POTATOES	\$12.00
Honey Coffee Vinaigrette, Whipped Piloncillo Butter, Pumpkin Seed Crumble	
ASPARAGUS “CAESAR”	\$14.00
Parmesan, Green Goddess Caesar Dressing, Bread Crumb	
PATATAS BRAVAS	\$9.00
Harissa Aioli, Chive	

HOUSE COCKTAILS 6

DANTE'S PEAK	\$19.00
Activated Charcoal, Solento Reposado, Producer Mezcal, Agave, Lime, Peach Bitters	
HOT IN JALISCO	\$19.00
Habanero Infused 818 Blanco Tequila, House Made Pomegranate Syrup, Grapefruit, Lime	
FIGS IN THE RYE	\$19.00
Maker's Mark 46, Rehydrated Port Fig Puree, Lemon, Mint	
THE DIRTY MAYTAG... HOW DIRTY ARE YOU?	\$19.00
Absolut Elyx, Dirty Sue Olive Juice, Shaken Or Stirred	
THE REVIVAL	\$19.00
Belvedere Vodka, St-Germain Elderflower Liqueur, Basil Syrup, Lemon Juice, Cucumber Juice, Chandon Sparkling Wine	
ELIXIR 42	\$30.00
Don Julio Alma Miel, St-Germain Elderflower Liqueur, Lime Juice, Pink Peppercorn Syrup, Pomegranate Syrup, Egg Whites	

SEASONAL COCKTAILS 5

GOLDEN HOUR	\$19.00
Santo Reposado, Aperol, Passion Fruit Puree, House Made Ginger Syrup, Lime	
SMOKE AND VELVET	\$19.00
Jeffersons, Amaro Montenegro, Giffards Black Current Liqueur, Demerara Syrup, Lemon	

TWIST OF NOIR **\$19.00**

Titos, Suze, Chambord, Lemon, Demerara Syrup

SUNKISSED **\$19.00**

Codigo Blanco, Ancho Reyes, Mango Puree, Mango Foam, Tajin Rim

SALT AND SILK **\$19.00**

Flecha Azul Blanco, Cointreau, Lime, Liquid Alchemist Coconut Syrup, Caramelized Pineapple

MOCKTAILS 2

CUCUMBER REFRESHER **\$10.00**

Housemade Cucumber Honeydew Juice, Muddled Mint, Lime Juice, Fever Tree Sparkling Cucumber

FRESH START **\$10.00**

Almave N/A Tequila, Lychee Juice, Tropical Red Bull, Lemon Juice

BOTTLE BEER LIST 5

AMERICAN LAGER, Michelob Ultra Missouri ABV 4.2% **\$9.00**

LAGER, Kona Longboard, HI ABV 4.6% **\$9.00**

IPA, Stone San Diego, 6.9% ABV **\$9.00**

STOUT, AleSmith 'Speedway' San Diego ABV 12% **\$9.00**

BELGIAN WHITE ALE, Hitachino 'Nest' Japan ABV 5.5% **\$9.00**

DRAFT BEER LIST 5

JAPANESE LAGER, Sapporo Japan ABV 4.9% **\$9.00**

WEST COAST IPA, Elysian Space Dust Seattle ABV 8.4% **\$9.00**

HAZY IPA, Harland San Diego ABV 6.5% **\$9.00**

PALE ALE, AleSmith '.394' San Diego ABV 6.0% **\$9.00**

MEXICAN LAGER, Dos Equis Mexico ABV 4.2% **\$9.00**

WINES BY THE GLASS-BUBBLES 6

SPARKLING, Chandon Napa Valley CA **AVAILABLE OPTIONS**
Glass: \$15.00
Bottle: \$68.00

CHAMPAGNE, Moët & Chandon 'Imperial' Epernay FR **AVAILABLE OPTIONS**
Glass: \$31.00
Bottle: \$154.00

CHAMPAGNE, Perrier Jouët 'Grand Brut' Epernay FR

AVAILABLE OPTIONS

Glass: \$24.00

Bottle: \$119.00

ROSÉ CHAMPAGNE, Veuve Clicquot Reims FR

AVAILABLE OPTIONS

Glass: \$33.00

Bottle: \$164.00

ROSÉ CHAMPAGNE, Beau Joie Champagne FR

AVAILABLE OPTIONS

Glass: \$40.00

Bottle: \$158.00

TÊTE DE CUVÉE, Dom Perignon Epernay FR

AVAILABLE OPTIONS

Glass: \$75.00

Bottle: \$368.00

WINES BY THE GLASS-WHITE 10

PREMIUM DRY ROSÉ, Whispering Angel Cote de Provence FR

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$78.00

DRY ROSÉ, Daou Paso Robles CA

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$68.00

ALBARIÑO, Terras Gauda Abadia de San Campio Rias Bixas SP

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$63.00

SAUVIGNON BLANC, Saint Clair Marlborough NZ

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$73.00

SAUVIGNON BLANC, Twomey Silver Oak Napa Valley CA

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$93.00

PINOT GRIGIO, Scarpetta Friuli-Venezia Giulia IT

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$68.00

CHARDONNAY, Chalk Hill Sonoma Coast CA

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$68.00

CHARDONNAY, My Favorite Neighbor San Luis Obispo CA

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$93.00

CHARDONNAY, Robert Green Vineyards Sonoma CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$85.00

RIESLING, Chateau Ste. Michelle Eroica Columbia Valley WA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$73.00

WINES BY THE GLASS-RED 11

PINOT NOIR, Outlier St. Helena CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$78.00

PINOT NOIR, Patz & Hall Sonoma Coast CA

AVAILABLE OPTIONS

Glass: \$21.00

Bottle: \$98.00

MERLOT, Ferrari Carano Sonoma County CA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$73.00

MALBEC, Red Schooner 'Voyage 10' Mendoza AR

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$83.00

MALBEC, Robert Green Vineyards Sonoma CA

AVAILABLE OPTIONS

Glass: \$39.00

Bottle: \$195.00

ZINFANDEL, Pedroncelli Dry Dry Creek Valley CA

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$88.00

CABERNET SAUVIGNON, Caymus Napa Valley CA

AVAILABLE OPTIONS

Glass: \$46.00

Bottle: \$198.00

CABERNET SAUVIGNON, Faust Napa Valley CA

AVAILABLE OPTIONS

Glass: \$27.00

Bottle: \$128.00

CABERNET SAUVIGNON, Daou Paso Robles CA

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$83.00

RED BLEND, Ink Grade Andosol Napa Valley CA

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$93.00

RED BLEND, Overture by Opus One Napa Valley CA

AVAILABLE OPTIONS

Glass: \$68.00

Bottle: \$305.00

SAKE-JUNMAI 7

SOTO - Niigata

\$10.00

Soft and light on the palate, flavors of apples, soft rice, cashews, finished with a hint of honeydew.

SHO CHIKU BAI "CLASSIC" - USA

AVAILABLE OPTIONS

Well Balanced and full body. Slightly Dry. Winner of Gold Medal Award 2011 US National Sake Appraisal.

720 ml: \$15.00

1.5l: \$28.00

"COCOO" - Hokkaido

\$15.00

Sweet and tangy sake that can enjoyed like wine. Lychee and tropical fruit on the nose and pallet.

ENTER SOOKUU JUNMAI - Kyoto

\$65.00

Clean, compact, and tight with notes of earthiness, rich, savory, nutty and dark chocolate licks.

"NAGOMI" KARAKUCHI EXTRA DRY - Hiroshima

\$72.00

Limited Production Sake. Bold & Extra Dry, but with a sweet sensation from the Koji.

KOKUSHI-MUSOO JUNMAI - Hokkaido

\$95.00

Made using spring water of "Taisestuzan" mountains. This is orthodox Junmai sake with a koji fragrance, with a touch of dryness and crispness. Rich and flavorful. (Great everyday sake for everyone)

IPPIN-IBARAKI

\$51.00

Eclectic nose filled with dried fruit, leaves, earthy elements, peach and chestnuts aromas.

SAKE-JUNMAI GINJO 6

SHO CHIKU BAI - USA

\$16.00

Delicate, dry and silky smooth. Rich flavor with fruity aromas of an apple bouquet.

MOMOKAWA, DIAMOND - Oregon Kure

\$27.00

A medium-dry and craps sake with flavors of apple, pear, melon, and mid anise on the nose.

PURE DAWN - Akita

AVAILABLE OPTIONS

Hints of orange peel and light floral notes with an underlying minerality. Fresh and well structured, with subtle notes of pear and Fuji apple.

300ml: \$26.00

720ml: \$58.00

RIHAKU, WANDERING POET - Shimane

AVAILABLE OPTIONS

Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body.

300ml: \$48.00

720ml: \$72.00

HEAVENSAKE SAKE BABY - Hygoto

\$27.00

Floral with notes of iris and Jasmine flowers followed by fruity notes of pears & white plum.

MURAI FAMILY 'SUGIDAMA' - Aomori

AVAILABLE OPTIONS

Smooth and fruity with a light and refreshing finish. Aromas of tropical fruits, ripe pineapple and banana are followed by flavors of dried pear and kiwi.

300ml: \$34.00

720ml: \$68.00

SAKE-JUNMAI DAIGINJO 6

SOTO - Niigata

Bright pear and hints of green apple with an underlying minerality. Delicate structure, with hints of fresh orange peel and cantaloupe.

AVAILABLE OPTIONS

300ml: \$42.00

720ml: \$91.00

AKASHI TAI - Hyogo

Superb balance of lemon and bitter orange flavors with a long lasting finish.

\$72.00

MOMOKAWA 'SHIZUKU' - Aomori

Elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra-long finish.

\$550.00

MURAI FAMILY "GEISHA" - Aomori

Mellow with flavors of lychee and melon, paired with slight natural sweetness of Yamada Nishiki rice, complemented by subtle notes of white flowers and apricot.

\$220.00

PURE DUSK - Akita

Delicate structure, with hints of fresh orange peel and cantaloupe.

\$84.00

IWA 5 - Tateyama

created by Founder, Richard Geoffroy, the former Chef de Cave of Dom Perignon. Perfectly balanced, weightless yet profound, intense and persistent. With notes of cucumber, green mango, coriander stem, anise, white flowers, pear, cantaloupe and white peach.

AVAILABLE OPTIONS

glass: \$45.00

bottle: \$300.00

SAKE-NIGORI 3

PURE SNOW - Akita

Melon with notes of cucumber and a hint of pear. Powerful flavor with distinctive texture, accompanied by notes of ginger, Asian pear, and cantaloupe.

AVAILABLE OPTIONS

300ml: \$26.00

720ml: \$52.00

SNOW MAIDEN JUNMAI NIGORI - Kyoto

Bright and fresh with lovely fruity and rice flavor combination. Hints of honeydew, raw pumpkin, and radish with a creamy texture and fully body.

AVAILABLE OPTIONS

300ml: \$17.00

720ml: \$48.00

MURAI FAMILY, NIGORI GENSHU "GEISHA" - Aomori

Smooth and creamy with confectionery aromas, sweet rice flavors, hints of pineapple, coconut and vanilla. Bold and hearty sake bottled at cash strength (20% ABV)

AVAILABLE OPTIONS

300ml: \$30.00

720ml: \$76.00

BUBBLES 17

MUMM BRUT PRESTIGE, Napa Valley

\$56.00

CHANDON BRUT, Napa Valley

\$62.00

TELMONT RESERVE BRUT, Damery

\$168.00

MOËT & CHANDON IMPERIAL, Epernay

\$154.00

MOËT & CHANDON IMPERIAL ROSÉ, Epernay

\$185.00

VEUVE CLICQUOT YELLOW LABEL NV, Reims

\$144.00

VEUVE CLICQUOT ROSÉ NV, Reims	\$164.00
VEUVE CLICQUOT VINTAGE BLANC, Reims	\$265.00
VEUVE CLICQUOT VINTAGE ROSÉ, Reims	\$279.00
PERRIER JOUËT BELLE EPOQUE BRUT, Epernay	\$400.00
PERRIER JOUËT BELLE EPOQUE ROSÉ, Epernay	\$706.00
KRUG ROSÉ, Reims	\$779.00
ARMAND DE BRIGNAC, ACE OF SPADES BRUT GOLD, Reims	\$675.00
DOM PÉRIGNON VINTAGE, Epernay	\$338.00
DOM PÉRIGNON VINTAGE ROSÉ, Epernay	\$829.00
DOM PÉRIGNON "P2", Epernay	\$946.00
LOUIS ROEDERER CRISTAL, Reims	\$544.00

CHARDONNAY 17

DAOU, Paso Robles	\$60.00
VOCORET CHABLIS, Burgundy	\$72.00
SANFORD, Santa Barbara	\$78.00
CHALK HILL, Sonoma Coast	\$68.00
PATZ & HALL "DUTTON RANCH", Russian River Valley	\$84.00
FLOWERS, Sonoma Coast	\$84.00
JORDAN, Alexander Valley	\$99.00
CHATEAU MONTELENA, Napa Valley	\$109.00
FAR NIENTE, Napa Valley	\$142.00
CAKEBREAD, Napa Valley	\$124.00
ROCHIOLI, Russian River Valley	\$129.00
CHATEAU DE MEURSAULT 'CLOS DU CHATEAU', Burgundy	\$174.00
GARY FARRELL, Sonoma County	\$94.00
KISTLER, Russian River Valley	\$186.00
MANOIR DU CAPUCIN, Burgundy	\$75.00
ROBERT GREEN VINEYARDS, California	\$85.00

SEA SMOKE, Rita Hills **\$242.00**

SAUVIGNON BLANC 7

DUCKHORN, Napa Valley **\$82.00**

ILLUMINATION BY QUINTESSA, Napa Valley **\$114.00**

GROTH, Napa Valley **\$84.00**

BRANCOTT ESTATE, New Zealand **\$52.00**

CLOUDY BAY, Marlborough **\$84.00**

ANTINORI CONTE DELL VIPERA, Italy **\$83.00**

SANCERRE PASCAL JOLIVET, France **\$92.00**

BRIGHT, LIGHT WHITES & ROSE 11

RIESLING, Schlumberger Princess Abbes Alsace **\$56.00**

PINOT GRIGIO, Livio Felluga Friuli-Venezia Giulia **\$82.00**

PINOT GRIGIO, Scarpetta Friuli-Venezia Giulia **\$62.00**

PINOT GRIGIO, Santa Margherita Valdaridge **\$72.00**

PINOT GRIGIO, Terlato Family - Friulli **\$60.00**

ALBARIÑO, Terras Gauda Rias Baixas **\$63.00**

ROSÉ, Chateau Esclans "Whispering Angel", Provence **\$65.00**

ROSÉ, Rumor Cotes De Provence **\$65.00**

ROSÉ, Daou Paso Robles **\$68.00**

ROSÉ, La Raimbauderie Sancerre **\$90.00**

ROSÉ, Domaine Ott "By.Ott" Cote de Provence **\$72.00**

MALBEC / SYRAH / SHIRAZ / PETITE SIRAH / ZINFANDEL 8

MALBEC, GRAFFIGNA, Argentina **\$42.00**

MALBEC, RED SCHOONER BY CAYMUS, Argentina **\$83.00**

MALBEC, ROBERT GREEN VINEYARDS, California **\$195.00**

SYRAH, DUMOL, Russian River Valley **\$134.00**

SHIRAZ, TWO HANDS "BELLA'S GARDEN", Barossa Valley **\$149.00**

SHIRAZ, PENFOLDS "GRANGE" 2012, South Australia	\$1,184.00
ZINFANDEL, TURLEY 'JUVENILE', California	\$64.00
CHATEAUNEUF DU PAPE BARTON & GUESTIER, Rhone Valley	\$98.00

PINOT NOIR 20

BOEN, Russian River Valley	\$62.00
PATZ & HALL, Sonoma Coast	\$98.00
FLOWERS, Sonoma Coast	\$104.00
PATZ AND HALL "HYDE VINEYARD", Carneros	\$169.00
IMAGERY, California	\$56.00
ELOUAN, Oregon	\$59.00
NINER, Edna Valley	\$68.00
GOLDENEYE, Anderson Valley	\$121.00
DOMAINE SERENE "EVENSTAD RESERVE", Willamette Valley	\$156.00
CHATEAU DE MEURSAULT POMMARD 'CLOS DE LA PLATIÈRE', Burgundy	\$220.00
CHATEAU DE MEURSAULT POMMARD 'CLOS DES EPENOTS PREMIER CRU', Burgundy	\$349.00
HANZELL ESTATE, California	\$186.00
DOMAINE FAIVELEY MERCUREY, Burgundy	\$108.00
DUMOL, Russian River	\$94.00
DAVIS BYNUM, Sonoma Coast	\$72.00
KOSTA BROWN, Sonoma Coast	\$282.00
ROCHIOLI, Healdsburg	\$178.00
GARY FARRELL, Russian River Valley	\$98.00
SANFORD STA, Rita Hills	\$98.00
SEA SMOKE 'TEN', Rita Hills	\$282.00

CABERNET SAUVIGNON 30

DAOU, Paso Robles	\$83.00
JORDAN, Alexander Valley	\$127.00
QUILT, Napa Valley	\$76.00

STAGS LEAP WINE CELLARS "ARTEMIS", Napa Valley	\$139.00
NEWTON "UNFILTERED", Napa Valley	\$100.00
DARIOUSH, Napa Valley	\$244.00
KENWOOD "JACK LONDON", Sonoma	\$73.00
FAUST, Napa Valley	\$128.00
DUCKHORN, Napa Valley	\$179.00
CAYMUS, Napa Valley	\$198.00
CAYMUS "SPECIAL SELECT", Napa Valley	\$364.00
CHATEAU MONTELENA, Napa Valley	\$119.00
INGLENOOK "RUBICON", Napa Valley	\$449.00
HEITZ CELLARS LOT C-91, Napa Valley	\$195.00
SILVER OAK , Alexander Valley	\$225.00
FAR NIENTE, Napa Valley	\$262.00
NICKEL & NICKEL, Napa Valley	\$286.00
PETER MICHAELS AU PARADIS, Napa Valley	\$462.00
STAGS LEAP FAY, Napa Valley	\$306.00
HEITZ MARTHAS VINEYARD	\$694.00
FABLEIST, Paso Robles	\$64.00
BANSHEE, Napa Valley	\$92.00
DOUBLE DIAMOND, Oakville Napa Valley	\$171.00
PATRIMONY, Paso Robles	\$598.00
ROBERT GREEN VINEYARDS 2009, Sonoma	\$400.00
ROBERT GREEN VINEYARDS 2010, Sonoma	\$375.00
ROBERT GREEN VINEYARDS 2011, Sonoma	\$250.00
ROBERT GREEN VINEYARDS 2012, Sonoma	\$325.00
ROBERT GREEN VINEYARDS 2013, Sonoma	\$275.00
ROBERT GREEN VINEYARDS 2014, Sonoma	\$325.00

DAOU "THE PESSIMIST", Napa Valley	\$54.00
OPUS ONE, Napa Valley	\$474.00
OVERTURE BY OPUS ONE, Napa Valley	\$305.00
QUINTESSA, Napa Valley	\$475.00
JAYSON BY PAHLMAYER, PROPRIETARY RED, Napa Valley	\$144.00
JOSEPH PHELPS "INSIGNIA", Napa Valley	\$434.00
JUSTIN "ISOSCELES", Paso Robles	\$169.00
DAOU, SOUL OF THE LION, Paso Robles	\$294.00
PATRIMONY, CAVES DES LIONS, Paso Robles	\$598.00
FERRARI CARANO "TRESOR", Sonoma	\$119.00
THE PRISONER, Napa Valley	\$104.00
DENNER VINEYARDS DITCH DIGGER, Paso Robles	\$184.00
MEERLUST RUBICON, South Africa	\$80.00
EMILIANA COYAM, Chile	\$76.00
GRENACHE + MONASTRELL, Atalaya 'Laya' Almansa	\$62.00

MERLOT/BORDEAUX 10

FERRARI CARANO, Sonoma	\$73.00
MARKHAM, Napa Valley	\$68.00
JARVIS, Napa Valley	\$189.00
CAKEBREAD, Napa Valley	\$159.00
EMMOLO, Napa	\$68.00
PAHLMAYER, Napa Valley	\$359.00
CHATEAU GREYSAC, Medoc	\$102.00
CHATEAU HAUT BEAUSEJOUR, Emilion	\$84.00
CHATEAU HAUT BRION 2006, Pessac-Leognan	\$1,190.00
CHATEAU MOUTON ROTHSCHILD 2010, Pauillac	\$1,975.00

ITALIAN REDS 13

SUPER TUSCAN, GAJA CA MARCANDA "PROMIS", Toscana	\$129.00
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SUPER TUSCAN, ANTINORI "TIGNANELLO", Toscana	\$269.00
ROSSO DI MONTALCINO, CASTELLO BANFI, "POGGIO ALLE MURA" Toscana	\$74.00
BRUNELLO, ANTINORI "PIAN DELLE VIGNE", Tuscany	\$211.00
BRUNELLO DI MONTALCINO, CASTELLO BANFI "POGGIO ALLE MURA" Toscana	\$219.00
AMARONE, BERTANI, Valpolicella	\$254.00
AMARONE, SARTORI CORTE BRA, Valpolicella	\$150.00
VALPOLICELLA SUPERIORE , SARTORI, Verona	\$46.00
BARBERA D' ALBA, PIO CESARE, Piemonte	\$84.00
BARBARESCO, MARCHESI DI BAROLO, Piemonte	\$109.00
BARBARESCO, GAJA, Piemonte	\$450.00
ANTINORI GUADO TASSO IL BRUCIATO, Toscana	\$76.00
BAROLO, MARCHESI DI BAROLO, Piedmont	\$129.00

PORT & DESSERT WINE ³

TAYLOR 10 TAWNY	\$14.00
TAYLOR 20 TAWNY	\$18.00
TAYLOR 30 TAWNY	\$36.00

SPIRITS LIST-RUM ⁵

CAPTAIN MORGAN	\$16.00
EL DORADO 12 YEAR	\$18.00
HAMILTONS DEMERARA 151	\$18.00
MALIBU	\$16.00
RON ZACAPA 23 YEAR	\$22.00

SPIRITS LIST-SCOTCH ¹³

BALVENIE 12 YEAR	\$20.00
BALVENIE 14 YEAR CARIBBEAN CASK	\$22.00
DALWHINNIE 15 YEAR	\$20.00
DEWARS WHITE LABEL	\$17.00

GLENLIVET 12 YEAR	\$19.00
GLENLIVET 18 YEAR	\$30.00
JOHNNIE WALKER BLACK	\$19.00
JOHNNIE WALKER BLUE	\$65.00
LAPHROAIG 10 YEAR	\$19.00
LAGUVULIN 16 YEAR	\$22.00
MACALLAN 12 YEAR	\$20.00
MACALLAN 18 YEAR	\$45.00
OBAN 14 YEAR	\$26.00

SPIRITS LIST-JAPANESE WHISKEY 8

YAMAZAKI 12 YEAR	\$40.00
YAMAZAKI 18 YEAR	\$70.00
TOKI	\$17.00
HAKUSHU 12 YEAR	\$40.00
HAKUSHU 18 YEAR	\$75.00
HIBIKI 21 YEAR	\$299.00
HIBIKI HARMONY	\$23.00
NIKKA "COFFEE GRAIN"	\$24.00

SPIRITS LIST-BOURBON & WHISKEY 30

ANGEL'S ENVY	\$18.00
ANGEL'S ENVY RYE	\$18.00
BASIL HAYDEN	\$19.00
BOOKERS	\$22.00
BULLEIT BOURBON	\$17.00
BULLEIT RYE	\$17.00
BUSHMILLS IRISH	\$16.00
CROWN ROYAL	\$16.00
CROWN ROYAL RESERVE	\$19.00

CROWN ROYAL RESERVE XR	\$35.00
ELIJAH CRAIG RYE	\$16.00
FOUR ROSES SINGLE BARREL	\$18.00
GENTLEMAN JACK	\$17.00
GEORGE DICKEL RYE	\$15.00
HIGH WEST BOURBON	\$15.00
HIGH WEST DOUBLE RYE	\$16.00
HIGH WEST MIDWINTER NIGHT'S DRAM	\$50.00
JACK DANIELS	\$15.00
JAMESON IRISH WHISKEY	\$15.00
JEFFERSON'S RESERVE "OCEAN VOYAGE" 20	\$20.00
JIM BEAM	\$15.00
KNOB CREEK	\$16.00
KNOB CREEK RYE	\$16.00
MAKERS MARK	\$16.00
MAKERS 46	\$19.00
NOAH'S MILL	\$20.00
REDBREAST IRISH	\$19.00
RUSSEL'S RESERVE 10 YEAR	\$19.00
SAGAMORE RYE	\$17.00
WHISTLE PIG 10 YEAR RYE	\$25.00

SPIRITS LIST-COGNAC 7

HENNESSY VS	\$18.00
HENNESSY VSOP	\$24.00
HENNESSY XO	\$75.00

HENNESSY PARADIS IMPERIAL

AVAILABLE OPTIONS

0.5 OZ: \$125.00

1 OZ: \$240.00

2 OZ: \$480.00

REMY VSOP	\$20.00
REMY XO	\$50.00
REMY LOUIS XIII	AVAILABLE OPTIONS
	0.5 OZ: \$125.00
	1 OZ: \$250.00
	2 OZ: \$500.00

SPIRITS LIST-TEQUILA 22

AVION BLANCO	\$17.00
AVION REPOSADO	\$19.00
AVION AÑEJO	\$22.00
CASAMIGOS BLANCO	\$17.00
CASAMIGOS REPOSADO	\$19.00
CASAMIGOS AÑEJO	\$22.00
CLASE AZUL PLATA	\$29.00
CLASE AZUL REPOSADO	\$42.00
CLASE AZUL AÑEJO	\$76.00
CLASE AZUL GOLD	\$125.00
CODIGO BLANCO	\$18.00
DON JULIO BLANCO	\$17.00
DON JULIO REPOSADO	\$19.00
DON JULIO AÑEJO	\$22.00
DON JULIO 1942	\$52.00
EL TESORO BLANCO	\$17.00
EL TESORO REPOSADO	\$19.00
EL TESORO AÑEJO	\$22.00
FLECHA AZUL BLANCO	\$18.00
SOLENTO BLANCO	\$20.00
SOLENTO REPOSADO	\$23.00
TRES GENERACIONES	\$18.00

SPIRITS LIST-MEZCAL 14

CASAMIGOS	\$19.00
CLASE AZUL	\$75.00
DEL MAGUEY VIDA	\$17.00
DEL MAGUEY CHICHICAPA	\$16.00
EL JOLGORIO MADRECRUIXE	\$20.00
EL JOLGORIO MADRECUISHE	\$20.00
EL JOLGORIO PECHUGA	\$22.00
EL JOLGORIO TEPEXTATE	\$24.00
EL SILENCIO ESPADIN	\$17.00
ILLEGAL JOVEN	\$17.00
ILLEGAL REPOSADO	\$18.00
ILLEGAL AÑEJO	\$18.00
MALASANTA ESPADIN	\$18.00
MALASANTA TOBALÁ	\$24.00

DESSERT 8

YUZU PIE	\$16.00
Yuzu Curd, Chamomile Cream, Lemon Verbena Pate de Fruit, Seasonal Citrus, Bee Pollen	
CHOCO CRUMBLE CAKE	\$18.00
Goey Chocolate Cake, Vanilla Ice Cream, Hot Fudge Syrup, Milk Crumbles	
CHURRO ICE CREAM SANDWICH	\$18.00
Cinnamon Sugar Churro, Dulce de Leche, Vanilla Ice Cream, Churro Crumbles	
ESPRESSO MARTINI	\$18.00
Absolut Vanilla Vodka, Espresso, Coffee Liqueur, Baileys	
CARAJILLO	\$15.00
Licor 43, Espresso	
TAYLOR 10 TAWNY PORT	\$14.00
TAYLOR 20 TAWNY PORT	\$18.00
TAYLOR 30 TAWNY PORT	\$36.00

SAN DIEGO RESTAURANT WEEK 1

• 1ST COURSE • 3

CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

WAGYU BEEF TATAKI

Mustard Seed, Scallion, Garlic Ponzu, Beef Fat Aioli

TOMATO AND CUCUMBER SALAD

Heirloom Tomato, Izakaya Cucumber, Basil Seeds, Dashi Pickled Onions, Petite Shiso, Amazu Rayu Vinaigrette

• 2ND COURSE • 3

TRUFFLE FRIED CHICKEN & WAFFLES

Crispy Chicken, Mochi Waffles, Truffle Butter, House Hot Sauce, Smoked Maple Syrup

BROILED BIG GLORY BAY SALMON

Corn Butter Sabayon, Chard Leeks, Corn, Crispy Potatoes, Puffed "Popcorn". GF

WILD MUSHROOM & POTATO GNOCCHI

Wild Mushroom, California Seaweed, Humboldt Fog. V

• 3RD COURSE • 2

CHURRO ICE CREAM SANDWICH

Churro, Cinnamon, Dulce de Leche, Espresso Ice Cream

YUZU PIE

Yuzu Curd, Chamomile Cream, Lemon Verbena Pate de Fruit, Seasonal Citrus

HAPPY HOUR 1

HAPPY HOUR

MONDAY - FRIDAY • 5PM - 6PM

HOT & COLD PLATES 6

EDAMAME

Sea Salt, Ponzu

\$9.00

TRUFFLE TOGARASHI FRIES

Togarashi Salt, Truffle Aioli

\$9.00

BANG BANG SHRIMP

Gochujang Aioli

\$9.00

PEKING DUCK BAO BUNS

Steamed Buns, Salted Cucumbers, Shiso, Hoisin, Negi

\$9.00

CHICKEN KARAAGE **\$9.00**

Miso Crunchy Garlic Glaze Sauce

BAKED DYNAMITE ROLL **\$9.00**

4 PIECES Inside: Crab, Avocado, Cucumber, Nori Top: Dynamite Sauce, Salmon, Kampachi, Tuna Masago, Negi, Eel Sauce, Masago

OYSTERS 1

KUMIAI BAJA OYSTERS **\$1.50**

House Made Mignonette

HAND ROLLS 4

BAKED CRAB **\$8.00**

Crispy Onions, Spicy Aioli, Soy Paper

BANG BANG SHRIMP **\$8.00**

Scallions, Spicy Aioli, Soy Paper

SPICY TUNA **\$8.00**

Cucumber, Sprouts, Spicy Aioli, Soy Paper

VEGGIE **\$8.00**

Avocado, Cucumber, Sprouts, Soy Paper

WINES BY THE GLASS 4

DRY ROSÉ **\$8.00**

DAOU PASO ROBLES CA

WHITE BLEND **\$8.00**

HARVEY & HARRIET SAN LUIS OBISPO, CA

PINOT NOIR **\$8.00**

INCEPTION CENTRAL COAST CA

GRENACHE + MONASTRELL **\$8.00**

ATALAYA 'LAYA' ALMANSA ES

BEER 1

PALE ALE **\$6.00**

ALE SMITH '.394' SAN DIEGO ABV 6.0%

CRAFT COCKTAILS 2

ELYX MULE **\$10.00**

Absolut Elyx Vodka, Lime Juice, Remix Mischievous Mule

SMOKY MARGARITA

\$10.00

Casamigos Blanco, 400 Conejos Reposado Mezcal, Lime Juice, Agave