

# Waterbar

4325 Ocean Blvd 92109-3923 · +18588884343 · Updated: Jan 14, 2026

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## FROM THE RAW BAR 8

### Oysters on the Half Shell

house made chili sauce, pink peppercorn mignonette, horseradish, lemon wedge

AVAILABLE OPTIONS

(6): \$18.95

(12): \$34.95

### Shrimp & Whitefish Ceviche

citrus marinated, tomato, onion, cilantro, house chili powder, tortilla chips

**\$18.00**

### Shrimp Cocktail

Harissa cocktail sauce, lemon wedges, chives

**\$24.00**

### Ahi Tuna Poke

pineapple, cucumber, seaweed, sesame, spicy ponzu, rice add wonton chips \$2

**\$20.00**

### Tiger Salmon

aji amarillo leche, red onion, avocado, cucumber, cilantro, fresno, rice chips

**\$17.95**

### Petite Platter

half a lobster, 6 oysters, 6 clams, 6 mussels, 6 shrimp cocktail, harissa cocktail sauce, mignonette, lemon

**\$81.00**

### Grand Platter

whole lobster, 12 oysters, 12 clams, 12 mussels, 12 shrimp cocktail, harissa cocktail sauce, mignonette, lemon

**\$150.00**

### Poseidon

2 whole lobsters, 18 oysters, 18 clams, 18 mussels, 18 shrimp cocktail, ahi tuna poke, tiger salmon, house ceviche, harissa cocktail sauce, mignonette, lemon

**\$260.00**

## CHEF'S SELECTS 7

### CHARCUTERIE

chef's choice meats and cheeses, accoutrements

### SHRIMP & GRITS

creamy corn polenta, garlic shrimp, romesco, poached eggs, scallions

**\$19.00**

### PIGS IN A BLANKET SANDWICH

breakfast sausage "wrapped" in a brioche bun, cheddar cheese, fried egg, maple aioli. choice of side

**\$15.00**

### PORK CHILAQUILES

pork chili verde, shredded cheddar, cotija, pickled onions, crema, guacamole, cilantro, 2 eggs any style

**\$20.00**

### ROASTED CAULIFLOWER

lemon vinaigrette, tomato aioli, pepita garlic crumble, mint, lemon

**\$13.00**

## WATERBAR DOUBLE SMASHBURGER

Chef's Choice - roasted garlic aioli, pickles, cheddar cheese, brioche bun Classic - lettuce, tomato, onion, cheddar cheese, secret sauce, brioche bun choice of side

### AVAILABLE OPTIONS

\$22.00

Add Bacon: \$3.00

Add Fried Egg: \$3.00

Add Avocado: \$3.00

## Soup Du Jour

Chef' Choice

## BRUNCHY 7

### STEAK & EGGS

**\$27.00**

8oz flat iron steak, chimichurri, 2 eggs any style, choice of side

### FRENCH TOAST

**\$15.00**

cinnamon french toast, macerated berries, vanilla custard, candied walnuts, mint, powdered suga

### HANGOVER BURGER

**\$18.00**

smash burger, bacon, house made hash, cheddar cheese, sunny side egg, sriracha mayo, brioche bun. choice of side salad or salted fries

### EGG WHITE OMELETTE

**\$18.00**

spinach, romesco, breakfast potatoes, goat cheese, shishito pesto. choice of side

### ALL AMERICAN

**\$16.00**

2 eggs any style, choice of sausage or bacon, sourdough toast. choice of side

### GREEN OMELETTE

**\$16.00**

asparagus, spinach, zucchini, avocado, cheddar cheese, arugula pesto, cilantro, breakfast potatoes

### BISCUTS & GRAVY

**\$16.00**

Homemade cheddar cheese biscuits, sausage sage gravy and sunny side up egg.

## LUNCHY 12

### Pear & Arugula Salad

### AVAILABLE OPTIONS

quinoa, red onion, stone fruit, cucumber, snap peas, mint, goat cheese, yogurt dressing add prosciutto 3.00

\$18.00

Add Chicken: \$7.00

Add Shrimp: \$9.00

Add Salmon: \$14.00

Add Flat Iron Steak: \$16.00

### CAESER SALAD

### AVAILABLE OPTIONS

romaine, anchovy-parmesan dressing, fried capers, parmesan cheese, house croutons

\$16.00

Add Chicken: \$7.00

Add Shrimp: \$9.00

Add Salmon: \$14.00

Add Flat Iron Steak: \$16.00

### FRIED CALAMARI

**\$16.95**

crusted calamari rings & tentacles, pickled peppers, ancho remoulade, lemon wedges

<b>SWEET &amp; SPICY WINGS</b>	<b>\$17.95</b>
chili garlic sauce, tamari, sesame seeds, green onions	
<b>FISH TACOS</b>	<b>AVAILABLE OPTIONS</b>
beer battered cod, flour tortilla, creamy cilantro slaw, cotija cheese, pickled onions, salsa roja, lime wedges	\$16.95
	Add Avocado: \$3.00
<b>LOCAL FRIED FISH SANDWICH</b>	<b>\$19.00</b>
tomato, preserved lemon aioli, brioche bun. choice of side salad or salted fries	
<b>LOBSTER ROLL</b>	<b>\$29.95</b>
claw & knuckle meat, fine herbs, brioche roll. choice of side salad or salted fries	
<b>POBLANO CHICKEN SANDO</b>	<b>\$20.00</b>
chicken thigh meat, roasted poblano, chorizo aioli, pickled onions, cheddar cheese, arugula, brioche bun. choice of side salad or salted fries	
<b>CLAM CHOWDER</b>	<b>AVAILABLE OPTIONS</b>
potatoes, bacon, clams, seasoned oyster crackers, chives	\$8.95
	sourdough bread bowl:
	\$3.95
<b>Kid's Breakfast</b>	<b>\$10.95</b>
scrambled eggs, roasted fingerling potatoes, applewood smoked bacon (2)	
<b>Kid's French Toast</b>	<b>\$10.95</b>
two pieces of brioche french toast, applewood smoked bacon (2)	
<b>Hangover Burger</b>	<b>\$22.00</b>
smash burger, bacon, house made hash, cheddar cheese, sunny side egg, sriracha mayo, breakfast potatoes or salted fries	

## SIDES 10

<b>Fresh Fruit</b>	<b>\$4.00</b>
<b>Cheddar Biscuits</b>	<b>\$3.00</b>
<b>Bacon (3)</b>	<b>\$5.00</b>
<b>Side House Sausage</b>	<b>\$4.00</b>
<b>Breakfast Potatos</b>	<b>\$4.00</b>
<b>2 Eggs any Style</b>	<b>\$3.00</b>
<b>Side Toast</b>	<b>\$2.00</b>
<b>Salted Fries</b>	<b>\$6.95</b>
<b>Truffle Parm Fries</b>	<b>\$10.00</b>

## Side Salad

\$4.95

artisan lettuce, heirloom cherry tomatoes, cucumbers, house croutons Choice of Dressing: buttermilk ranch, blue cheese, white wine vinaigrette

## BRUNCH DRINKS 5

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### Bottle Of Bubbles

\$23.00

Campo Viejo, choice of juice

### Ganga

\$13.00

Aperol, Giffard Pamplemousse, lemon juice, champagne, dehydrated orange

### Seafood Bloody Mary

\$16.95

Smirnoff, Cutwater Bloody Mary Mix (mild or spicy), 2 Venus clams, 2 shrimp, blistered Fresno pepper, garnished with a lemon, lime, olive

### First Light Old Fashioned

\$13.00

First Light, dark rum, demerara syrup, orange bitters, espresso

### First Light Wake Up Call

\$13.00

First Light, Licor 43, black walnut bitters, coffee

## DESSERTS 3

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### Vegan Chocolate Cake

Chocolate cake with a chocolate coconut ganache and strawberry jam and mixed berry sorbet

### Tiramisu

\$12.50

Mascarpone cream, lady fingers, dark chocolate

### Daily Ice cream Selection

\$5.00

Single scoop

## CAFÉ 3

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### Coffee

\$5.00

### Espresso

\$6.00

### Double Espresso

\$10.00

## DESSERT WINES 3

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### Ruby Port

\$9.00

### Tawny Port 10 Yr.

\$9.00

### Riesling

\$10.00

## COCKTAILS 2

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**Traditional Irish Coffee** \$12.00

**Grey Goose Espresso Martini** \$15.00

**CORDIALS & DIGESTIF** 11

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**Sambuca Romana** \$10.00

**Sambuca Black** \$10.00

**Frangelico** \$10.00

**Baileys Irish Cream** \$10.00

**Kahlua** \$10.00

**Fernet Branca** \$10.00

**Amaro Nonino** \$15.00

**Chartreuse Yellow** \$12.00

**Grand Marnier** \$14.00

**Grand Marnier Centenaire** \$25.00

**Grand Marnier Cuvee 1880** \$68.00

**AGAVE** 7

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**Clase Azul Reposado** \$24.00

**Cincoro Anejo** \$26.00

**Azunia Black Extra Anejo** \$28.00

**Don Julio 1942 Extra Anejo** \$32.00

**Don Julio Real** \$68.00

**Patron Extra Anejo** \$16.00

**Patron Gran Piedra** \$50.00

**SCOTCH & WHISKEY** 4

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**Glenmorangie Extremely Rare** \$28.00

**Glenmorangie Nectar d'Or** \$32.00

**Wild Turkey Revival** \$30.00

**Johnny Walker Blue Label** \$36.00

**COGNAC** 1

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**Remy Martin Louis XIII** **\$345.00**

**FISH BOWLS** 4

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**Red Sangria** **\$72.00**

Absolut Elyx, raspberry liqueur, triple sec, simple syrup, orange juice, cabernet sauvignon, Starry

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**White Sangria** **\$68.00**

Absolut Elyx, Peche de Vigne, lemon juice, simple syrup, chardonnay, prosecco

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**Pirates Punch** **\$82.00**

Avion Tequila, Giffard Pineapple, lime juice, agave, hibiscus tea syrup

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**Jellyfish Juice** **\$82.00**

Absolut Elyx, Orgeat, Lemon Juice, Lime, Juice, Pineapple Juice, Orange Juice, Grenadine

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**DRAFT BEER** 26

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**Bud Light | Lager 4.2% ABV** **\$8.00**

**Pacifico I Mexican Lager 4.5% ABV** **\$8.00**

**Modelo I Mexican Lager 4.4% ABV** **\$8.00**

**Dos XX | Mexican Lager 4.2% ABV** **\$8.00**

**Harland Japanese Lager 5% ABV** **\$8.00**

**Eppig 10:45 To Denver I IPA 7%** **\$9.00**

**Blue Moon | Belgian White 5.4% ABV** **\$8.00**

**Stella Artois | Pilsner 5.2% ABV** **\$8.00**

**Trumer | Pilsner 4.9% ABV** **\$8.00**

**Ale Smith 0.394 | Pale Ale 6% ABV** **\$9.00**

**SweetWater 420 I Pale Ale 5.4% ABV** **\$9.00**

**Firestone Walker 805 | Blonde Ale 4.7% ABV** **\$8.00**

**Kona Big Wave | Golden Ale 4.4% ABV** **\$8.00**

**Ale Smith SDSU Ale | Light Ale 4.7% abv** **\$8.00**

**Golden Road Mango Cart | Wheat Ale 4% ABV** **\$8.00**

**Dogfish Head Citrus Squall I Golden Ale 8%** **\$10.00**

**Alpine Duet | IPA 7% ABV** **\$9.00**

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<b>Ballast Point Sculpin   IPA 7% ABV</b>	<b>\$10.00</b>
<b>Latitude 33 Blood Orange   IPA 7.2% ABV</b>	<b>\$9.00</b>
<b>Societe the Pupil   Session IPA 7.75% ABV</b>	<b>\$10.00</b>
<b>Ballast Point Victory at Sea   Imperial Porter   10%ABV</b>	<b>\$10.00</b>
10oz	
<b>Elysian Space Dust   Double IPA 8.2% ABV</b>	<b>\$10.00</b>
<b>Lagunitas Hazy Wonder   Hazy IPA 6% ABV</b>	<b>\$9.00</b>
<b>Karl Strauss   Rotating Tap (ask your server)</b>	
<b>Green Flash   Rotating Tap</b>	
ask your server	
<b>Thorn Brewing   Rotating Tap</b>	
ask your server	
<b>CAN BEER &amp; HARD SELTZER</b> 14	
<b>Tecate Alta</b>	<b>\$8.00</b>
<b>Bud Light</b>	<b>\$8.00</b>
<b>Budweiser</b>	<b>\$8.00</b>
<b>Coors Light</b>	<b>\$8.00</b>
<b>Corona</b>	<b>\$8.00</b>
<b>Heineken 0</b>	<b>\$8.00</b>
<b>Michelob Ultra</b>	<b>\$8.00</b>
<b>Stella Artois</b>	<b>\$8.00</b>
<b>Mother Earth Cali Creamin</b>	<b>\$9.00</b>
<b>Truly Hard Seltzer</b>	<b>\$9.00</b>
ask for available flavors	
<b>10 Barrel Crush</b>	<b>\$9.00</b>
Ask for available flavors	
<b>Bucha Kombucha</b>	<b>\$10.00</b>
Ask for available flavors	
<b>Twisted Teas</b>	<b>\$10.00</b>
(Ask for available flavor)	
<b>Nutrl Seltzer (Variety Flavors)</b>	<b>\$9.00</b>

## RED 10

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Cabernet Sauvignon | Daou | Paso Robles

Cabernet Sauvignon | Robert Hall | California

Pino Noir | Intercept | Monterey |

Pinot Noir | Meomi | Sonoma

Pinot Noir | Raeburn | Russian River |

Red Blend | Neyers Sage Canyon | California

Red Blend | Educated Guess | Napa Valley

Cabernet Sauvignon | Unshackled | California

Merlot | Decoy | Sonoma

### AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

Malbec | Trapiche | Argentina

### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

## WHITE 9

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Chardonnay | Daou | Paso Robles

Chardonnay | Simi | Sonoma |

Chardonnay | Sonoma Cutrer | Sonoma

Pinot Grigio | J Vineyards | California

Rosé | The Beach | France

Rosé | OMG | California

Sauvignon Blanc | Kim Crawford | New Zealand

Sauvignon Blanc | Sauvignon Blanc | Scattered Peaks | Napa |

Sauvignon Blanc | Unshackled | California |

## SPARKLING 4

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Cava | Campo Viejo | Spain |

Prosecco | Martini Rossi | Italy |

Champagne | Moet | France

\$22.00

Champagne | Chandon Brut 187ml

\$13.00

## SOCIAL SEAFOOD 9

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### Shrimp Cocktail

**\$24.00**

Harissa cocktail sauce, lemon wedges, chives

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### Shrimp & Whitefish Ceviche

**\$18.00**

citrus marinated, tomato, onion, cilantro, house chili powder, tortilla chips

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### Ahi Tuna Poke

**AVAILABLE OPTIONS**

pineapple, cucumber, seaweed, sesame, spicy ponzu, rice

\$20.00

Add wonton Chips:

\$2.00

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### Tiger Salmon

**\$17.95**

aji amarillo leche, red onion, avocado, cucumber, cilantro, fresno, rice chips

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### Mussels Coconut Adobo

**\$17.25**

shallots, garlic, Mediterranean mussels, coconut shiitake broth

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### Oysters on the Half Shell

**AVAILABLE OPTIONS**

house made chili sauce, pink peppercorn mignonette, horseradish, lemon wedge

(6): \$18.95

(12): \$34.95

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### Petite Seafood Platter

**\$81.00**

half a lobster, 6 oysters, 6 clams, 6 mussels, 6 shrimp cocktail, cocktail sauce, horseradish, mignonette, lemon

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### Grand Seafood Tower

**\$150.00**

whole lobster, 12 oysters, 12 clams, 12 mussels, 12 shrimp cocktail, cocktail sauce, horseradish, mignonette, lemon

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### Poseidon

**\$260.00**

2 whole lobsters, 18 oysters, 18 clams, 18 mussels, 18 shrimp cocktail, ahi tuna poke, salmon leche de tigre, house ceviche, cocktail sauce, horseradish, mignonette, lemon

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## WATERBAR FAVORITES 13

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### Soup Du Jour

Chef's Choice

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### Clam Chowder

**AVAILABLE OPTIONS**

potatoes, bacon, clams, seasoned oyster crackers, chives

\$8.95

Sourdough Bread Bowl:

\$3.95

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### Sweet & Spicy Wings

**\$17.95**

chili garlic sauce, tamari, sesame seeds, green onions

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### Slow Roasted Sticky Ribs

**\$18.95**

cherry bbq sauce, stone fruit compote

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### Roasted Cauliflower

**\$13.00**

lemon vinaigrette, tomato aioli, pepitas garlic crumble, mint, lemon

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<b>ROASTED BABY CARROTS</b>	<b>\$13.00</b>
cardamom, crème fraîche, orange gel, brown butter, walnut crumble, dill, sumac	
<b>GRILLED ASPARAGUS</b>	<b>\$11.95</b>
truffle oil, barley buzz cheese, mushroom powder	
<b>Pear &amp; Arugula Salad</b>	<b>\$18.00</b>
Pear two ways, candied walnuts, onion, moody blue cheese, truffle vinaigrette, mint Add to Salad: Chicken \$7   Shrimp \$9   Salmon \$14   Wagyu Flat Iron Steak \$21	
<b>Caesar Salad</b>	<b>\$16.00</b>
romaine lettuce, house made croutons, anchovy-parmesan dressing, fried capers, parmesan cheese Add to Salad: Chicken \$7   Shrimp \$9   Salmon \$14   Wagyu Flat Iron Steak \$21	
<b>Fish Tacos</b>	<b>AVAILABLE OPTIONS</b>
beer battered cod, flour tortilla, creamy cilantro slaw, cotija cheese, pickled onion, salsa roja, lime wedges	\$16.95
	Add Avocado: \$3.00
<b>Fried Calamari</b>	<b>\$16.95</b>
crusted calamari rings & tentacles, pickled peppers, ancho remoulade, lemon wedges	
<b>Lobster Spinach Dip</b>	<b>\$23.00</b>
Cheese mornay, water chestnuts, spinach, sourdough	
<b>Charcuterie</b>	
chef's choice meats and cheeses, accoutrements	
<b>MAIN DISHES</b> 9	
<b>Waterbar Double Smash Burger</b>	<b>AVAILABLE OPTIONS</b>
CHEFS CHOICE-garlic roasted aioli, pickles, cheddar cheese CLASSIC-lettuce, tomato, onion, cheddar cheese, secret sauce. choice of side salad or salted fries	\$22.00
	Add Bacon, Farm Egg or Avocado: \$3.00
<b>Fish 'n' Chips</b>	<b>\$23.50</b>
beer battered white fish, fries, house tartar sauce, baja slaw, grilled lemon	
<b>Vegetable Curry Bowl</b>	<b>AVAILABLE OPTIONS</b>
Seasonal veggies, coconut steamed rice, curry sauce	\$18.75
	Add Chicken: \$7.00
	Add Shrimp: \$9.00
	Add Salmon: \$14.00
	Add Wagyu Flat Iron Steak: \$21.00
<b>Lobster Roll</b>	<b>\$29.95</b>
claw & knuckle lobster meat, fine herbs, brioche roll. Choice of side salad or salted fries	
<b>Spicy Shrimp Diavola</b>	<b>\$36.00</b>
Spicy nduja, fire roasted tomato, herbs, lemon, squid ink pasta	
<b>Grilled Wagyu Flat Iron</b>	<b>\$45.00</b>
Mashed potatoes, demi glaze, blue cheese crumble	

<b>Seared Salmon</b>	<b>\$32.00</b>
Baked yam, apple glaze, walnuts, whipped horseradish, broccoli	
<b>Braised Short Rib</b>	<b>\$38.00</b>
Creamy polenta, truffle greens, chives, preserved lemon	
<b>Branzino - Served Fri-Sun</b>	<b>\$43.95</b>
hot blistered mushroom, coconut pickled cucumber, herb salad, lemon grass vinaigrette	

## SOCIAL SEAFOOD & MORE 9

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### CHARCUTERIE

chef's choice meats and cheeses, accoutrements

<b>SWEET AND SPICY WINGS</b>	<b>\$17.95</b>
chili garlic sauce, tamari, sesame seeds, green onions	

<b>SLOW ROASTED STICKY RIBS</b>	<b>\$18.95</b>
cherry bbq sauce, stone fruit compote	

### FISH TACOS

#### AVAILABLE OPTIONS

beer battered cod, flour tortilla, creamy cilantro slaw, cotija cheese, pickled onions, salsa roja, lime wedges	\$16.95
	Add Avocado: \$3.00

<b>Arugula &amp; Stone Fruit Salad</b>	<b>\$16.95</b>
quinoa, red onion, stone fruit, cucumber, snap peas, mint, goat cheese, yogurt dressing add prosciutto 3.00	

<b>CAESER SALAD</b>	<b>\$16.00</b>
romaine, anchovy-parmesan dressing, fried capers, parmesan cheese, house croutons	

<b>FISH 'N' CHIPS</b>	<b>\$23.50</b>
beer battered white fish, fries, house tartar sauce, baja slaw, grilled lemon	

### WATERBAR DOUBLE SMASHBURGER

#### AVAILABLE OPTIONS

Chef's Choice - roasted garlic aioli, pickles, cheddar cheese Classic - lettuce, tomato, onion, cheddar cheese, secret sauce	\$22.00
>> add bacon, fried egg, or avocado 300	Add Avocado: \$3.00
	Add Bacon: \$3.00
	Add Fried Egg: \$3.00

<b>LOCAL FRIED FISH SANDWICH</b>	<b>\$19.00</b>
tomato, preserved lemon aioli, brioche bun	

## WINE DOWN WEDNESDAYS 17

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<b>Cabernet Sauvignon   Folie à Deux 2017   Alexander Valley</b>	<b>\$40.00</b>
<b>Cabernet Sauvignon   DAOU Reserve 2019   Paso Robles</b>	<b>\$62.00</b>
<b>Cabernet Sauvignon   Hall 2018   Napa Valley</b>	<b>\$70.00</b>
<b>Merlot   DAOU Sequentis Reserve 2019   Paso Robles</b>	<b>\$50.00</b>

<b>Red Blend I Bodyguard by DAOU 2019 I Paso Robles</b>	<b>\$42.00</b>
<b>Red Blend I Harvey &amp; Harriet 2019 I Paso Robles</b>	<b>\$45.00</b>
<b>Tempranillo I Madera 5 2017 I Mexico</b>	<b>\$45.00</b>
<b>Chardonnay I Bodyguard by DAOU 2020 I Paso Robles</b>	<b>\$42.00</b>
<b>Chardonnay I Far Niente 2019 I Napa Valley</b>	<b>\$75.00</b>
<b>Pinot Gris I Etude I Los Carneros</b>	<b>\$35.00</b>
<b>Rosado I Glup 2020 I Chile</b>	<b>\$25.00</b>
<b>Rosé I DAOU Discovery 2020 I Paso Robles</b>	<b>\$32.00</b>
<b>Blanc de Noir I Chandon I California</b>	<b>\$24.00</b>
<b>Champagne I Moët &amp; Chandon Imperial Brut I France</b>	<b>\$60.00</b>
<b>Champagne I Veuve Clicquot I France</b>	<b>\$68.00</b>
<b>Champagne I Perrier-Jouët Grand Brut I France</b>	<b>\$72.00</b>
<b>Champagne I Moët &amp; Chandon Imperial Rosé I France</b>	<b>\$100.00</b>

## BOARDWALK HOUR <sup>9</sup>

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### ½ off Oysters on the Half Shell

**Caesar Salad** **\$7.00**

Romaine lettuce, cherry tomatoes, pickled, red onion, anchovy-parmesan dressing

**Ceviche** **\$8.00**

Citrus marinated shrimp & white fish, tomato, onion, cilantro, tortilla chips

**Salmon Poke** **\$10.00**

Cashews, fried garlic, wakame, onion, cucumber, sriracha ponzu sauce, wonton chips

**Mussels Coconut Adobo** **\$10.00**

Shallots, garlic, Mediterranean mussels, coconut shiitake broth

### \$2 off All Drafts

**Well Cocktails** **\$7.00**

**House Red / White Wines BTG** **\$8.00**

**Craft Cocktails** **\$10.00**

(ask your server for this week's featured cocktails)

## ROLLS <sup>7</sup>

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<b>CALIFORNIA ROLL</b>	<b>\$13.00</b>
crab, cucumber, avocado, spicy aioli	
<b>SPICY TUNA ROLL</b>	<b>\$13.00</b>
Spicy ahi tuna, cucumber, kaiware	
<b>SALMON ROLL</b>	<b>\$18.00</b>
salmon, avocado, cucumber, kaiware, orange, sesame aioli	
<b>VEGAN ROLL</b>	<b>\$12.00</b>
avocado, cucumber, yama gobo, negi, shiso, yuzu jalapeno	
<b>SOFT SHELL CRAB ROLL</b>	<b>\$19.00</b>
daikon, nori, massago, yama gobo, cucumber, serranos, lemon, spicy ponzu	
<b>SHRIMP TEMPURA ROLL</b>	<b>\$20.00</b>
hamachi, cream cheese, jalapeño, asparagus, yuzu lemon aioli, ponzu, sesame seeds	
<b>WATERBAR ROLL</b>	<b>\$22.00</b>
daikon, soy paper, salmon, ahi, hamachi, unagi, avocado, eel sauce, ponzu, cilantro	
<b>CRUDO</b> 1	
<b>HAMACHI CRUDO</b>	<b>\$19.00</b>
truffle ponzu, radish, shiso, bubu arare	
<b>NIGIRI</b> 4	
<b>AHI TUNA</b>	<b>\$8.00</b>
<b>SALMON</b>	<b>\$8.00</b>
<b>YELLOWTAIL</b>	<b>\$10.00</b>
<b>STRIPPED SEA BASS</b>	<b>\$10.00</b>
<b>SASHIMI</b> 4	
<b>AHI TUNA</b>	<b>\$15.00</b>
<b>SALMON</b>	<b>\$15.00</b>
<b>YELLOWTAIL</b>	<b>\$18.00</b>
<b>STRIPPED SEA BASS</b>	<b>\$18.00</b>