

# SHAREABLES

<b>BLISTERED SHISHITO PEPPERS</b> (VG) black garlic aioli, charred lemon & white soy	14
<b>AVOCADO TOAST*</b> sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese	18
<b>HOUSE-MADE HUMMUS</b> (GF) served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini	12
<b>GREEN TEAM</b> (VG) edamame, green beans, pea pods & sweet and sour	12
<b>WAGYU BEEF SLIDERS*</b> (3) sliders with bacon jam, blue cheese & fries	18
<b>LAMB LOLLICHOPS*</b> (GF) (4) crusted with bourbon-smoked paprika, with orange-caramelized potatoes	28
<b>CHICKEN SATAY</b> (GF) marinated with hot chilies, served with thai peanut & asian bbq sauce	16
<b>GRILLED OCTOPUS*</b> habanero aioli, shishito peppers, radish & grilled spring onion	22
<b>SHRIMP TARTAR*</b> chopped shrimp, tuna, chives, tossed in miso glaze over crispy tempura & avocado	16
<b>TILAPIA CEVICHE*</b> (GF) served with taro & plantain chips	16
<b>FIRECRACKER TACOS*</b> (3) yellow tail, guacamole, chili oil, japanese yuzu, cilantro, jalapeño on a crispy shell	16
<b>SHRIMP TACOS*</b> (GF) (3) garlic, parsley, white wine, avocado purée, poblano pepper & spicy red onion "slaw"	18
<b>VEGAN LETTUCE CUPS</b> (VG) (V) (GF) (3) roasted corn, poblano peppers, red bell peppers, pickled onions, huitlacoche, wrapped in bib lettuce	14

## FRESH SALADS

<b>HAIL CAESAR</b> ciabatta, anchovy, garlic & romaine hearts	14
<b>BEET SALAD</b> watercress, thai basil, fraîche, yellow & red beets, red beet purée, candied pecans, goat cheese mousse & white balsamic	15
<b>PEACH &amp; BURRATA SALAD</b> grilled peach, red onion, cherry tomatoes, arugula, burrata cheese & a meyer lemon vinaigrette	15
<b>SEARED TUNA SALAD*</b> (VG)(GF) watercress, grapefruit wedges, mango, sesame seeds, avocado, frisée lettuce & seared tuna	17

### CHEF ALFONSO MARTINEZ

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE

**THIS MENU IS SERVED: 2PM-11PM MONDAY-FRIDAY, 3PM-11PM SATURDAY & SUNDAY**

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEATING IS LIMITED TO 2 HOURS FOR DINING SERVICES. 21% SERVICE ADDED TO GROUPS OF 6 OR MORE.

# SUSHI

<b>SALMON AVOCADO*</b> spicy crab, cucumber & avocado, topped with salmon, lemon	14
<b>SPICY TUNA*</b> tuna, cucumber, chili oil, tobanjan paste	14
<b>CALIFORNIA*</b> king crab, avocado, mango	14
<b>TEMPURA*</b> greenleaf lettuce, cucumber, avocado tobiko, tempura shrimp, wrapped in yellow soy paper & ponzu sauce	14
<b>LOBSTER*</b> chopped lobster tossed in spicy mayo, cucumber, avocado, wasabi tobiko & kaiware sprouts	16
<b>TAKO*</b> octopus, tobiko, tuna, scallions & avocado	14
<b>DRAGON*</b> tempura sweet potato, unagi, avocado & unagi sauce	14
<b>RAINBOW*</b> apple, shiso leaf, avocado, ginger salsa, topped with salmon, tuna, yellowtail, hirame & suzuki	16
<b>GODFREY*</b> crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna	14
<b>VEGGIE</b> avocado, cucumber & sweet potato	14
<b>NIGIRI &amp; SASHIMI</b>   2 per order	10
TUNA, <b>MAGURO*</b>	SHRIMP, <b>EBI*</b>
KING CRAB, <b>KANI*</b>	OCTOPUS, <b>TAKO*</b>
SALMON, <b>NAMA SAKE*</b>	SCALLOP, <b>HOTATEGAI*</b>
YELLOWTAIL, <b>HAMACHI*</b>	FRESH WATER EEL, <b>UNAGI*</b>

**SPICY KING CRAB\*** 2 PER ORDER | 12  
(2) chopped king crab, habanero, cucumber, avocado, upside down nigiri

**SPICY SCALLOPS\*** 2 PER ORDER | 12  
(2) chopped scallop, spicy mayo, massago, avocado, upside down nigiri

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## OFF THE GRILL

PETITE FILET*	38
8 oz	
NY STRIP*	42
14 oz	
SWEET WAGYU BURGER*	20
wagyu, pickles, pepper jack, caramelized onions, jicama coleslaw & fries	
THE GODFREY BURGER*	20
wagyu, pickles, white cheddar, caramelized onions, aioli & fries	
SCALLOPS*	28
(3) scallops, serrano aioli, roasted carrots, pea pods, watercress, wrapped in prosciutto	

## SIDES

SIGNATURE BLACK TRUFFLE FRIES (VG)(GF)	12
with garlic aioli	
SWEET POTATO FRIES (VG)(GF)	10
GRILLED ASPARAGUS (GF)	9
WHITE & PURPLE CAULIFLOWER (GF)(VG)(V)	9
roasted	
LOBSTER MAC & CHEESE*	16
lobster tail, lobster bisque & serrano sauce	

## DESSERT

MARBLE CHEESECAKE (VG)	10
crunchy graham cracker, butter crumble base & raspberry purée	
CHOCOLATE CAKE (VG)	10
rich white chocolate mousse, chocolate ganache & milk chocolate mousse	
CRÈME BRÛLÉE (VG)(GF)	12
custard, topped with banana & strawberries	
WAFFLE TACO	12
(2) house-made waffle cone taco with pistachio gelato, chocolate covered banana, fruit loops & strawberry marmalade	
FRIED OREOS	12
(4) dipped in house-made pancake batter, fried, chocolate syrup drizzle & served with a side of milk	

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