

TAKO* Octopus, Tuna, Pickled Serrano Pepper, Wasabi Mayo, & Unagi Sauce	20
SALMON AVOCADO* GF Spicy Crab, Cucumber & Avocado, topped with Salmon & Lemon	19
SPICY TUNA* GF Tuna, Cucumber, Chili Oil, Tobanjan Paste	16
CALIFORNIA* GF King Crab, Avocado, Mango	16
GODFREY* Crispy Shrimp, Habanero, Cucumber, Avocado, topped with Lightly Torched Tuna	17
VEGGIE* VG Daikon Radish, Taro, Sweet Potato, Avocado, Crispy Carrot	14
DRAGON* Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	16
FIRECRACKER* Yellowtail, Guacamole, Chili Oil, Japanese Yuzu, Cilantro, Jalapeno with Crispy Tempura	16
RAINBOW* GF Apple, Shiso Leaf, Avocado, Ginger Salsa, Salmon, Tuna, Yellowtail, Hirame & Suzuki	18

45

MORIAWASE*

Four Pieces Each: Spicy Tuna Maki, Godfrey Maki, Firecracker Maki
Two Pieces Each: Salmon Nigiri, Tuna Sashimi

85

DAI MORIAWASE*

Four Pieces Each: Spicy Tuna Maki, Godfrey Maki, Firecracker Maki,
 Dragon Maki, Salmon Avocado Maki
Four Pieces Each: Tuna Sashimi, Salmon Nigiri
Two Pieces Each: Hamachi Hand Rolls, Tuna Hand Rolls

NIGIRI / SASHIMI

2 Pieces Per Order 14

- TUNA** Maguro*
- OCTOPUS** Tako*
- KING CRAB** Kani
- SALMON** Nama Sake*
- YELLOWTAIL** Hamachi*
- FRESH WATER EEL** Unagi*

HAND ROLL* Choice of Hamachi, Tuna, or Salmon filled with Sushi Rice 2 Pieces Per Order 16

SPICY KING CRAB* King Crab, Spicy Mayo, Massago, Avocado Upside Down Nigiri 2 Pieces Per Order 18

V Vegetarian | VG Vegan | GF Gluten Free

*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 1 Hour 15 Minutes for Dining Services.

21% service added to groups of 6 or more.

2pm-11pm Tuesday-Thursday | 12pm-11pm Friday | 3pm-11pm Saturday | 3pm-7pm Sunday

SHAREABLES

AVOCADO TOAST* Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese	18
SEARED TUNA* Arugula, Avocado, Ginger	22
YELLOWTAIL CRUDO* Ponzu, Pineapple, Onions, Tomatoes, Cilantro, Chili Oil	20
BLISTERED SHISHITO PEPPERS V Black Garlic Aioli, Charred Lemon & White Soy	16
BAO BUNS Sticky Pork Belly, Honey-Sriracha, Sesame Seeds, Cilantro, Pickled Onion, Fresno Pepper	16
SIGNATURE BLACK TRUFFLE FRIES V GF with Garlic Aioli	14
SWEET POTATO FRIES V GF with Blueberry Aioli & Basil Aioli	12
BEET HUMMUS VG Served with Grilled Flatbread, Fresh Vegetables, Cloves, Lemon & Tahini	14
EDAMAME VG Edamame Pods Steamed & Sautéed with Olive Oil, Shallots & Soy Salt	13
TUNA TARTARE* GF Avocado, Diced Pears, Scallions, Taro Root Wontons	20
SPINACH DUMPLINGS V Spinach, Ricotta, Shallot, Rice Wonton	16
MEAT & CHEESE PLATE Salami, Capicola, Mediterranean Speck, Pecorino, Grana Padano, French Brie, Blue Cheese Spread & Accompaniments, served with Grilled Pita	25
SHORT RIB QUESADILLAS GF Tender Short Rib, Cilantro, Onion, Mozzarella	18
WAGYU BEEF SLIDERS* Three Sliders with Bacon Jam, Blue Cheese & Fries	22
LAMB LOLLICHOPS* GF (4) Crusted with Bourbon-Smoked Paprika, Orange-Caramelized Potatoes	36
CHICKEN SATAY GF Marinated with Hot Chiles, served with Thai Peanut & Asian BBQ Sauce	18
GRILLED OCTOPUS* Habanero Aioli, Shishito Peppers, Radish & Grilled Spring Onion	24
TUNA & HAMACHI "TACOS*" Chili Oil, Yuzu Gel, Pickles, Peppers, and Crispy Rice Wonton	19
STEAK TACOS* (3) Rib Eye, Fried Onions, Avocado, Jalapeño, Tomato & Salsa	20
SHRIMP TACOS* GF Avocado, Chili Oil, Pickled Onion, Lemon, Poblano	18

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SOUP AND SALADS

- PORK BELLY RAMEN** Pork Belly, Bean Sprouts, Green Onions, Mushrooms, Kamaboko, Sesame Seeds, Seaweed 18
- WINTER SALAD GF** Radicchio, Arugula, Sun-Dried Tomato, Feta Cheese, Toasted Walnuts, Figs, Butternut Squash, Honey Champagne Vinaigrette 15
- STEAK SALAD* GF** Skirt Steak, Mixed Greens, Onion, Avocado, Cherry Tomatoes, Cucumbers, Queso Fresco & Cilantro Vinaigrette 21
- CHOPPED CAESAR SALAD** Lettuce, Bacon, Chives, Lemon & Caesar Dressing 16



FLATBREADS

- CAPRESE FLATBREAD V** Buffalo Mozzarella, Heirloom Tomato, Pesto 18
- STEAK FLATBREAD** Green Tomatillo Salsa, Mozzarella, Red Peppers, Red Onions, Cilantro & Serrano Aioli 28

OFF THE GRILL

- GODFREY BURGER*** Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries 22
- STEAK FRITES* GF** 6oz Skirt Steak, Chimichurri, Shoestring Fries 32

DESSERTS

<p>S'MORES KIT FOR TWO V Milk Chocolate, Marshmallows, & Graham Crackers Available Tableside</p>		17
<p>S'MORES KIT FOR S'MORE V Milk Chocolate, Marshmallows, & Graham Crackers For Cabana or Fire Pit Use Only. Ask Server For Availability</p>		25

- APPLE TART V** Vanilla Ice Cream 10
- TIRAMISU V** Mascarpone Cream, Cocoa Powder 12
- VANILLA CAKE V** Vanilla Ganache, Almonds, Caramel, Dark Chocolate Cream 10
- DOMM LIFE CBD GUMMIES** 21 and Over 25

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