

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

<p>45</p> <p><b>MORIAWASE*</b></p> <p><b>Four Pieces Each:</b> Spicy Tuna Maki, Godfrey Maki, Firecracker Maki</p> <p><b>Two Pieces Each:</b> Salmon Nigiri, Tuna Sashimi</p>
<p>85</p> <p><b>DAI MORIAWASE*</b></p> <p><b>Four Pieces Each:</b> Spicy Tuna Maki, Godfrey Maki, Firecracker Maki, Dragon Maki, Salmon Avocado Maki</p> <p><b>Four Pieces Each:</b> Tuna Sashimi, Salmon Nigiri</p> <p><b>Two Pieces Each:</b> Hamachi Hand Rolls, Tuna Hand Rolls</p>

**NIGIRI AND SASHIMI**

2 Pieces Per Order 14

<b>TUNA</b> Maguro*		
<b>OCTOPUS</b> Tako*		
<b>KING CRAB</b> Kani		
<b>SALMON</b> Nama Sake*		
<b>YELLOWTAIL</b> Hamachi*		
<b>FRESH WATER EEL</b> Unagi*		
<b>HAND ROLL*</b> Choice of Hamachi, Tuna, or Salmon filled with Sushi Rice	2 Pieces Per Order	16
<b>SPICY KING CRAB*</b> 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

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

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# SOUPS AND SALADS

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



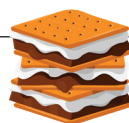
# FLATBREADS

<b>CAPRESE FLATBREAD</b> <b>V</b> Buffalo Mozzarella, Heirloom Tomato, Pesto	18
<b>STEAK FLATBREAD</b> Green Tomatillo Salsa, Mozzarella, Red Peppers, Red Onions, Cilantro & Serrano Aioli	28

# OFF THE GRILL

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

# DESSERTS



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

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

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