

SUSHI

TEMPURA SHRIMP FUTOMAKI – 17

Fried shrimp & spicy tuna roll with avocado, spicy mayo, wasabi mayo, sweet soy reduction, tobiko. **(GF Option)**

TASMANIAN SALMON URAMAKI – 22

Crab, cucumber, and avocado roll, Tasmanian salmon, lemon zest, green onion spread. **(GF Option)**

SURF & TURF URAMAKI – 23

Lemon scented lobster salad roll, beef tenderloin tataki, avocado, sweet soy reduction, grilled scallion mayo. **(GF Option)**

KANPACHI URAMAKI – 20

Hawaiian amberjack and kaiware sprout roll, jalapeño, tempura crunch, yuzu tobiko, cilantro mayo.

POKÉ MARTINI – 25

Cubed Bigeye tuna, shaved cucumber, shredded carrot, green onion, cilantro, tobiko, wakame salad, sesame ponzu, gyoza crisps. **(GF Option)**

CALIFORNIA ROLL – 17

Real crab, cucumber, avocado, sesame seeds, spicy mayo. **(GF Option)**

TIJUANA ROLL – 25

Lobster, avocado, ceviche, spicy mayo, wasabi mayo. **(GF Option)**

NIGIRI

2 pieces on rice

SASHIMI

6 pieces

Bigeye tuna - 18 / 22

Kanpachi (Greater Amberjack) 17 / 21

Tasmanian salmon - 18 / 22

STANDARD OF SOURCING

HONOLULU FISH CO.

Founded in 1995 by owner and CEO Wayne Samiere, a trained marine biologist, Honolulu Fish Company (HFC) is a top seafood distributor offering more than 30 varieties of eco-friendly Pacific water fish to over 3,000 customers, including top chefs across the country. It is the only direct distributor in the United States that offers more than 14 species of sashimi grade fish. With more than 20 years of experience, HFC is known for its exceptional, high-quality products. The company is committed to the environment and to promoting sustainability in its fishing practices.

GF Option - Can be modified gluten-free upon request | GF - gluten-free

PLEASE NOTE: BEFORE PLACING YOUR FOOD ORDER, INFORM YOUR SERVER OF ANY FOOD ALLERGIES. CROSS-CONTAMINATION MAY OCCUR. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. (20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE)



MARTINGALE

WHARF

RESTAURANT & BAR