



Lunch Menu

11:30 - 4:30pm

SALADS

- Caesar 15**
Romaine lettuce, parmesan, croutons, caesar dressing
- Mixed Green 12 (🌿,GF)**
Mixed artisan greens, tomato, cucumber, red onion, truffle dressing

Add On
Chicken (+10), Shrimp (+12), Salmon (+16), Mahi (+14)

- Sunomono Salad 24 (🌿,GF)**
Thinly sliced pickled cucumber, radish, carrots, and nori (GF)
- Sashimi Salad 29 (GF)**
Mixed greens topped with chef's choice 6-piece sashimi, edamame, mango, cucumber, pickled slaw, and yuzu kosho vinaigrette (GF)
- Japon Tataki Salad 30**
Iceberg lettuce with wasabi truffle dressing, crispy shallots, Johnny Cake croutons, and seared spiced bluefin tuna.

APPETIZERS

- Edamame 20 (🌿,GF)**
Steamed soybeans is Sea salt or Sweet chili (make it spicy +2)
- Crab Rangoons (5 pcs) 24**
Crispy wontons stuffed with cream cheese, scallions, and crab, served with sweet chili & sweet-sour sauce
- Ceviche 34 (GF)**
Fresh market fish marinated in citrus leche de tigre.
- White Miso 25**
Blue Crab Cake
Pan-seared blue crab cake finished with white miso and yuzu nage
- Spring Roll 22 (🌿,GF)**
Golden-fried spring roll filled with crisp vegetables.
- Add On**
Tuna (+12), Shrimp (+10), Wahoo (+10),
- Conch Fritters 24**
Local conch, crisp batter, chipotle aioli
- Tempura Pickles 14**
Battered pickles in our house made ranch

POKE BOWLS

- Sesame Tofu 28 (🌿,GF)**
Marinated tofu, avocado, mango, edamame, rice, wakame, nori, ponzu sauce
- Dynamite 30 (GF)**
Blue fin tuna, avocado, wakame, microgreens, caviar, pine nut, dynamite sauce (GF)
- Donburi 32**
Tempura shrimp, cucumber, edamame, green onion, sweet potato, rice, sweet soy
- Yuzu Sashimi 32 (GF)**
Assorted chopped sashimi, onion, mango, seaweed, kombo, yuzu vinaigrette

GYOZA

- Vegetable Gyoza 24 (🌿)**
Shredded vegetables, seaweed
- Chicken Gyoza 24**
Chicken, cabbage, carrot mixture
- Pork Gyoza 26**
Rich pork, vegetable spice blend
- Shrimp Gyoza 26**
Succulent shrimp, cabbage, scallions

MAINS

- Tacos**
Cabbage,pico de gallo, cotija, chipotle crema, cilantro, flour tortillas
- Choice of**
Grilled Mahi (25) , Shrimp (26) , Chicken (24)
- Fish & Chips 24**
Battered and fried mahi-mahi, tartar sauce, french fries
- Mahi Sandwich 24**
Grilled mahi, cabbage, tomato, pickled onion, guacamole, tartar sauce french fries
- Alfredo Pasta 22 (🌿)**
Creamy alfredo, penne
- Add On**
Chicken (+10), Shrimp (+12), Salmon (+16), Mahi (+14)
- Karma Burger 23**
Cheddar, lettuce, tomato, pickled red onion, Karma sauce, french fries
- Chicken Sandwich 22**
Grilled chicken, bacon, cheddar, lettuce, tomato, guacamole, chipotle crema, french fries
- Veggie Burger 22 (🌿)**
Black bean patty, cabbage slaw, tomato, pickled onion, guacamole, chipotle crema, french fries
- Skirt Steak 8oz 38 (GF)**
Grilled skirt steak served with French fries and chimichurri

FOR KIDS

- Kids Burger 18**
Cheese, french fries
- Chicken Tenders 17**
Ranch, french fries
- Kids Pasta 14**
Penne, butter, parmesan

KARMA

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

* A 20% Gratuity Will be Automatically Added to Your Bill



SUSHI ROLLS

California Roll 32

Kanikama crab, avocado, cucumber, and sesame seeds

Marie Nicole 30

Spicy tuna, cucumber, cilantro, avocado; topped with hamachi, jalapeño, and charred ponzu

Shrimp Tempura Maki 28

Tempura shrimp, cucumber, asparagus, microgreens, sesame, and mango kabayaki sauce

Super Cali Roll 29

Crab, avocado, tempura roll; topped with spicy crab

Spicy Tuna Roll 32

Spicy tuna mix, cucumber, and sesame seeds

Rainbow Roll 32

Cucumber, avocado, crab mix; topped with assorted sashimi

Salmon Delight 28

Salmon, cream cheese, avocado, tempura roll, kimchi aioli

Volcano Roll 28

Bluefin tuna, salmon, scallions, tempura roll, spicy mayo, and unagi sauce

SPECIALITY ROLLS

Da Beach Roll 24 (GF)

Pickled slaw, cucumber, mango, wahoo; topped with salmon, avocado, and jerk sauce

East End Roll 26

White tuna, red snapper, microgreens, cucumber; topped with bluefin tuna and chili-ginger sauce

Tiger Roll 33

Avocado, tempura shrimp, asparagus, cream cheese, spicy tuna; topped with torched spicy mayo and eel sauce

Caterpillar Maki 33

Unagi, tamago, avocado, asparagus; topped with inari and unagi sauce

Tempura Dream Roll 28

Eel, cream cheese, smoked salmon, avocado; topped with dynamite shrimp and truffle sauce

Hidden Dragon Roll 28

Spicy crab, ebi shrimp, cucumber, cream cheese; topped with spicy crab, ebi shrimp, and spicy mayo

Cruz Bay Roll 28

Shrimp, spicy tuna, avocado, mango; topped with seared wahoo, tobiko, wasabi aioli, torched

Wharfside Roll 30

Lobster tempura, avocado, plantain, crab mix; topped with tataki white tuna, wahoo, and kimchi sauce

Donkey Hill Roll 35

Salmon, bluefin tuna, cucumber, ebi, soy paper; topped with spicy crab, tobiko, chili-ginger, and wasabi aioli

Crazy Cajun 33

Cajun butter-poached lobster, cilantro, tuna, avocado; topped with tataki red snapper and chili kewpie

Spicy Tuna Tempura Roll 34

Spicy tuna, cucumber, avocado, tempura roll; topped with spicy tuna, wakame, and kabayaki sauce

Philly Roll 26 (GF)

Cream cheese, smoked salmon, avocado, crystal shrimp, and sweet potato; topped with seared 7-spice tenderloin, kimchi aioli, and crispy onions (GF)

CRUDO

Ika San Sai Tako

Wakame Salad 22 (GF)

Umami-marinated calamari and baby octopus with bean sprouts, edamame, red pepper, and wakame

Octopus Crudo 26 (GF)

7-spice marinated octopus with extra virgin olive oil, charred ponzu, and jalapeño

Yellowtail Poke

Tacos 28 (GF)

Hamachi, avocado, mango, microgreens, pickled cabbage, and jalapeño with spicy chili-ginger sauce (3 pcs)

Island Spiced Tuna

Tataki 25 (GF)

Eight pieces of seared tuna tataki with island spices and passion fruit ponzu gastrique

Karma Tower 28

Sushi tower with rice, cucumber, avocado, crab mix, spicy tuna, tartar, caviar, and wasabi chili aioli

Poke Nachos 28

Spicy tuna, avocado, mango, wakame, scallions, wonton chips, chili aioli, and kabayaki sauce

Hokkaido Scallops 30 (GF)

Three Hokkaido scallops in a coconut-lime and cilantro emulsion, topped with crispy fried ginger

Kanpachi Carpaccio 28 (GF)

Local charred red snapper carpaccio with myoga, Asian pear, roasted pine nuts, and mango-shishito pepper tosaazu (8 pcs)

TRADITIONAL

Maki Roll 28 (GF)

Traditional roll. Choice of:

Bluefin tuna, white tuna, red snapper, wahoo, octopus, unagi, salmon, yellowtail, tamago, ebi, tobiko, or salmon roe

Nigiri (2 pcs) 25 (GF)

Sliced sashimi over rice

Sashimi (3 pcs) 26 (GF)

Thinly sliced raw fish

Tuna (Maguro)

Salmon (Sake)

Yellowtail (Hamachi)

Octopus (Tako)

Shrimp (Ebi)

Salmon Roe (Ikura)

Wahoo (Ono)

Red Snapper (Tai)

Sea Urchin (Uni) – MP

Crab (Kani)

Eel (Unagi)

White Tuna (Escolar

/Shiro Maguro)

HATTORI HANZŌ



Karma Roll 50 (🌱,GF)

Chef's choice or customized (spicy, vegetarian, GF, or cooked)

Omakase MP (🌱,GF)

A chef-curated journey, crafted to your taste. Choose spicy, vegetarian, or cooked or let the chef surprise you with a personalized selection

VEGGIE ROLLS

Ire Mon Maki 30 (🌱)

Carrot, cucumber, red pepper, asparagus, inari, tempura roll, wasabi aioli

Bad Bunny 38 (🌱,GF)

Mango, greens, jalapeño, plantain; topped with pickled slaw, furikake, and jerk sauce)

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