

# Dinner Menu

5:00 - 9:00pm

## SOUP & SALADS

**Seafood Chowder 26**  
Shrimp, mussels, clams, mahi,  
root vegetables

**Burrata 24 (GF)**  
Burrata, arugula, lemon truffle  
vinaigrette, cherry tomato, pesto,  
balsamic reduction

**Japon Tataki Salad 30 (GF)**  
Iceberg lettuce, wasabi truffle  
dressing, crispy shallots, Johnny  
Cake croutons, seared spiced  
bluefin tuna

**Sashimi Salad 29 (GF)**  
Mixed greens topped with chef's choice 6-piece sashimi, edamame,  
mango, cucumber, pickled slaw, and yuzu kosho vinaigrette (GF)

**Green 17 (🌿,GF)**  
Mixed greens, cucumber, onions,  
tomato, truffle vinaigrette

**Goat Cheese & Arugula 19**  
Arugula, goat cheese croquettes,  
parmigiano, pickled red onion,  
passion fruit dressing

**Sunomono  
Salad 24 (🌿,GF)**  
Thinly sliced pickled cucumber,  
radish, carrots, and nori (GF)

## APPETIZERS

**Edamame 20 (🌿,GF)**  
Steamed soybeans is Sea salt or  
Sweet chili (make it spicy +2) (GF)

**Shrimp Cocktail 24 (GF)**  
House made cocktail sauce,  
cilantro, lemon

**Crab Rangoons 24**  
Crispy wontons stuffed with cream  
cheese, scallions, and crab, served with  
sweet chili & sweet-sour sauce (5 pcs)

**White Miso Blue  
Crab Cake 25**  
Pan-seared blue crab cake finished  
with white miso and yuzu nage

**Ceviche 34 (GF)**  
Fresh market fish marinated  
in citrus leche de tigre.

**Mussels Arrabiatta 28**  
Leeks, scallions, garlic,  
shallots, red pepper, tomato,  
white wine butter

**Grilled Octopus 38 (GF)**  
Char-grilled and finished with a  
vibrant cilantro sauce

**Spring Roll 22 (🌿,GF)**  
Thai spring roll filled with crisp  
vegetables.

**—Add On—**  
Tuna (+12), Shrimp (+10),  
Wahoo (+10), Crispy (+2)

## FROM THE SEA

A curated selection of fish from the clear waters of the Caribbean,  
prepared with inspired simplicity. Each catch is chosen for its freshness  
and integrity, honoring the natural flavor of the sea.

### Fresh Local • Fish Flown In Daily

Preparation Styles:  
Golden crusted – MP/LB  
Oven Roasted, served table-side – MP/LB  
For today's freshest offerings, please visit our market display to select your fish.

## 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

## SEA TO GRILL

**Pan-Seared Wahoo 44 (GF)** **Pan-Seared Mahi-Mahi 44 (GF)**  
Seared golden and paired  
with a spicy Fra Diavolo sauce  
Accented with fresh mango salsa  
and a passion fruit reduction

**Chilean Seabass 56 (GF)** **Salmon 44 (GF)**  
Seared and finished with a  
coconut curry sauce  
Pan-seared and finished  
with a coconut cream sauce

**Lobster Tail 65**  
Grilled or Tempura with garlic butter

## LAND TO GRILL

**Grilled 14oz Ribeye 79 (GF)** **French Filet Mignon 69 (GF)**  
Hand cut ribeye topped with demi-glace  
and cracked peppercorn sauce  
8oz Center-cut filet finished with  
a classic peppercorn sauce

**Australian Lamb Chops 79 (GF)** **Tomahawk 32oz 165 (GF)**  
Marinated in chimichurri and grilled  
to the chef's choice.  
Flame-grilled, bone-in ribeye presented  
tablesides and finished with butter and  
torched thyme and a peppercorn sauce

**Hot Stone Wagyu MP/oz** **Herb Roasted Chicken 47 (GF)**  
Expertly sliced and served raw,  
allowing you to sear it to perfection  
Bathed in caper cream sauce

**Add On**  
Lobster Tail(+35), Shrimp (+14)

## MEDITERRANEAN

**Island Bouillabaisse 52**  
A Caribbean twist on the classic:  
Shrimp, mussels, clams, lobster, scallops &  
mahi in a creamy coconut broth

**Pasta Del Marre 44**  
Penne tossed with clams,  
octopus, and shrimp in a  
lightseafood sauce

**Shrimp & Pesto Risotto 42**  
Plump shrimp with creamy pesto  
risotto, lemon butter, and leeks

## SIDES

Seasonal Vegetables (🌿,GF)	12	Herb Potatoes (GF)	12
Asparagus (🌿,GF)	12	Coconut Jasmine Rice (🌿,GF)	12
Plantains (🌿,GF)	12	French Fries (🌿,GF)	10
Garlic Herb Mash Potatoes (GF)	14	Mac & Cheese	14





## 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, tempura octopus, 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)

## 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 )

## 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

## 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)**  
Seared 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