



Starters

WOOD GRILL ROASTED SHISHITO PEPPERS PONZU, BONITO FLAKES 9.

ORGANIC EDAMAME SEA SALT / GARLIC CHILE 7.

FRESH CORN CHIPS & GUACAMOLE PICO DE GALLO 8.

HOUSE MISO SOUP 5.

MICHAEL ROBERT'S CLASSIC BRIE & GRAPE QUESADILLA GUACAMOLE 9.

CRISPY CALAMARI CHIPOTLE MAYO 11.

SMOKY GRILLED SRIRACHA CHICKEN WINGS 8.

TODAY'S HOUSE MADE GYOZA (6) AQ

SHRIMP TEMPURA TACOS PICO DE GALLO, RED CABBAGE, CILANTRO LIME SAUCE 8

HEART OF PALM SALAD AVOCADO, VALENCIA ORANGE, GRILLED LEMON VINAIGRETTE 12.

FIRE ROASTED CORN SALAD FORBIDDEN RICE, CHIVES, CORN, TOMATOES, CRISPY RICE 11.

Grill

ASIAN BARBEQUED PORK RIBS ROASTED POBLANO, GUACAMOLE, CRISPY TOSTONES 24.

CERTIFIED ANGUS NEW YORK STEAK MASHED YUKON POTATOES, ROASTED POBLANOS, TOMATILLOS 35.

CANAL CLUB CARNE ASADA TACO PLATTER BLACK BEANS, PICO DE GALLO, GUACAMOLE, TORTILLAS 19.

ROTISSERIE MARY'S CHICKEN RED MISO POTATOES, GREEN ONION, PIQUILLO PEPPERS 25.

WHITE MISO GLAZED SALMON WOOD GRILLED HEIRLOOM CARROTS, BABY SHITAKES, BASIL OIL 27.

CERTIFIED ANGUS BEEF BURGER CARAMELIZED ONIONS, NEUSKE BACON, SMOKED CHEDDAR 12.

ADD EGG +2. SIDE OF FRIES +4.

Raw Bar

CRISPY RICE SPICY TUNA SERRANO, SESAME AIOLI, VOLCANO SAUCE 16.

TRIPLE POKE SALMON, TUNA, YELLOWTAIL, MANGO, APPLE 15.

SPICY HIMACHI CRUDO SMELT EGGS, ARUGULA, LEEK SALAD, SOY JALAPENO VINAIGRETTE 17.

VENICE CLUB ROLL SPICY TUNA, MANGO, SOY PAPER, HAMACHI, YUZU, TOBIKO, MUSTARD YUZU 19.

CHIRRASHI GRAIN BOWL TUNA, YELLOWTAIL, SHRIMP, SALMON, HALIBUT, ALBACORE, SWEET OMELET 19.

Specialty Rolls

LIMO ROLL CRAB, AVOCADO, CUCUMBER, SALMON, LIME, SRIRACHA, LIME SLIVERS, MICRO CILANTRO 17

SASHIMI ROLL ASSORTED FISH, AVOCADO, GOBO, ASPARAGUS, SPROUTS, CUCUMBER WRAP 16

CRUNCH ROLL FRIED SHRIMP, AVOCADO, TEMPURA CRUNCH, EEL SAUCE 15

RAINBOW ROLL ROCK CRAB, CUCUMBER, SASHIMI MIX, AVOCADO 14

BAKED SALMON ROLL SALMON, ASPARAGUS, GOBO, CREAM CHEESE, AVOCADO, BAKED SAUCE 18

VEGETABLE ROLL WRAPPED IN AVOCADO 12

CALIFORNIA CRAB, AVOCADO, CUCUMBER 9

RAMIRO ROLL HAMACHI, GOBO, SHISO LEAF, SOY PAPER, HALIBUT, GREEN YUZU KOSHO 22

SPICY TUNA SPICY SESAME AIOLI, SCALLION 8

SPICY YELLOWTAIL SERRANO CHILE, SCALLION 9

SUNSET SALMON, AVOCADO, CUCUMBER 8

SPIDER ROLL CRISPY SOFT SHELL CRAB, MASAGO, CUCUMBER, AVOCADO, SPROUTS 16

CATERPILLAR EEL, CUCUMBER, AVOCADO, EEL SAUCE 17

VOLCANO TEMPURA SHRIMP, AVOCADO, CUCUMBER, TUNA, VOLCANO SAUCE, TEMPURA CRUNCH, SCALLION 14

BAKED CRAB ROLL CRAB, SOY PAPER, AVOCADO, BAKED SAUCE 11

SALMON SKIN ROLL GOBO, SCALLIONS, SPROUTS 7

PACIFIC SASHIMI ROLL ALBACORE, SHRIMP TEMPURA, SPICY TUNA, JALAPENO, SCALLIONS, PONZU 13

Sushi / Sashimi

SALMON 7. / 15.

EEL 7. / 17.

SHRIMP 6. / 13.

HALIBUT 7. / 17.

YELLOWTAIL 8. / 17.

TUNA 8. / 17.

ALBACORE 7. / 17.

SALMON 7. / 15.

EEL 7. / 17.

SHRIMP 6. / 13.

HALIBUT 7. / 17.

YELLOWTAIL 8. / 17.

TUNA 8. / 17.

ALBACORE 7. / 17.

Vegetables

FRENCH FRIES 6.

WOOD GRILLED CUBAN CORN 7.
LEMON AIOLI, GREEN ONION, CHILI

TRADITIONAL CUCUMBER SALAD 5.

FORBIDDEN RICE 8. ADD EGG +2.

Desserts

MOLTEN VOLCANO CAKE 8.

HOUSE-MADE FLAN 7.

KEY LIME PIE 7.

TRES LECHES CAKE 7.

Please alert us to any food allergies in advance, not all ingredients are listed on menu



SPECIALTY COCKTAILS

FAMOUS MARGARITAS

our margaritas use house-made fruit syrups and organic citrus juices

JOSE'S HOUSE MARGARITA

Lime, Triple Sec, House Tequila 9 or 35

GINGER MARGARITA

Roca Patron Tequila, Ginger Extract, Cointreau, Lime Juice 10

ORGANIC MARGARITA

Azunia Tequila, Cointreau, Lime Juice 11

BEAM HIGBALL

Jim Beam, Citrus, Soda, Love 11

VENICE BEACH LEMONADE

Tito's Vodka, Citrus, Cane Syrup 11

GINGER MARTINI

Ketel One Vodka, Lime, Ginger Syrup 12

STRAWBERRY BANDITO

Mama's Boy Infused Tequila, Lime, Strawberry Syrup 10

NORMAN MULE

Apple Brandy, Bitters, Ginger Beer 9

SANGRIA

Red, White, or Sparkling 10 or 28

PACIFIC MAI TAI

Sailor Jerry Rum, Pineapple Juice, Orange Juice, Dark Rum 12

VENICE VOLCANO BOWL (for 2 or 4)

Rum, Lime Juice, Pineapple Syrup, Passion Fruit Honey, Flaming 151 Rum 39

GLASS WINE

SPARKLING

CHARLES LAFITTE CHAMPAGNE, FRANCE 9./30.

WHITE

INCEPTION CHARDONNAY, CALIFORNIA 12./46.

DR. HEYDEN SILVANER, GERMANY 10./38.

SILVER BUCKLE CHARDONNAY, CALIFORNIA 9./34.

DONNA OLIMPIA BIZZO VERMENTINO, ITALY 11./40.

STATE OF THE ART DRY RIESLING, CALIFORNIA 11./40.

RED

HOGUE CABERNET SAUVIGNON, WA 10./35.

IL FAUNO DI ARCANUM BABY SUPER TUSCAN, ITALY 15./58.

BEER

DRAFT

KIRIN ICHIBAN JAPAN 7

STONE DELICIOUS SAN DIEGO 8

STELLA ARTOIS BELGIUM 8

BUD LIGHT ST LOUIS 7

LAGUNITAS PILS AZUSA 8

SMBW WIT SANTA MONICA 8

MODERN TIMES FORTUNATE ISLANDS
SAN DIEGO 7

BOTTLES & CANS

CORONA MEXICO 7

BALLAST POINT CALI KOLSCH SAN DIEGO 7

SAPPORO 22OZ JAPAN 11

SAPPORO LITE 22OZ JAPAN 11

DOGTOWN DUCK IPA VENICE 8

STONE WUSSIE PILSNER 16OZ SAN DIEGO 5

SAKE GLUTEN FREE

GEKKEIKEN — HOT OR COLD, DRAFT
BY THE BOTTLE 6.

MOMOKAWA ORGANIC — NIGORI
BY THE GLASS 9. 300 ML BOTTLE 16.

MOMOKAWA PEARL — CREAMY NIGORI
750 ML BOTTLE 40.

G JOY GENSHU — JUNMAI GINJO
BY THE GLASS 12.
300 ML BOTTLE 22.

HORIN — PREMIUM JUNMAI GINJO
300 ML BOTTLE 40.

HAPPY HOUR DAILY 5PM TO 7PM

BEER, COCKTAILS, WINE, SAKE, SUSHI, GRILL