



RAW BAR

OYSTERS - All Oysters Are Market Price

To ensure freshness & quality, our oysters are brought in daily

Please ask your server for today's selection

Served with our house made citrus sauce, cocktail sauce & horseradish

NIGIRI | SASHIMI - Nigiri can be seared for \$1

Hotate (Scallop) - 12

Escolar (Butterfish) - 9

Sake (Salmon) - 10

Tako (Octopus) - 12

Maguro (Tuna) - 12

Ikura (Salmon Roe) - 14

Albacore (White Tuna) - 14

Ika (Squid) - 10

Hamachi (Yellow Tail) - 12

Saba (Mackerel) - 9

Unagi (Freshwater Eel) - 10

Hoki Gai (Surf Clam) - 10

Ebi (Shrimp) - 9

Smoked salmon - 10

SUSHI ENTREES - All entrees include miso shiro soup

TERIYAKI POKE BOWL - 28

Choice of marinated grilled chicken breast or beef, sushi rice, avocado, cucumber, soybeans, wasabi aioli

POKE BOWL - 28

Sushi rice topped with kaiso salad and choice of maguro, sake, escolar, soybean, cucumber, avocado, oregano sauce, wasabi aioli & spicy mayo

ROCK SHRIMP POKE BOWL - 26

Crispy shrimp tempura, kaiso salad, wasabi aioli, garlic chili sauce

VEGETARIAN POKE BOWL - 22

Sushi rice topped with cucumber, avocado, carrots, kaiso salad, lettuce, soybean, corn, oregano sauce, wasabi aioli, spicy mayo, mango sauce & poppy seed dressing

CHIRASHI DONS

Assortment of fresh cut seafood on a bowl of Japanese sushi rice

- Maguro, sake, ebi, tako, escolar - 28

- Hamachi, maguro, sake, ebi, hoki gai, ikura - 32

- Hamachi, maguro, sake, ebi, tako, escolar, ikura, unagi - 36

LUNCH COMBINATIONS - All combinations include miso shiro soup

RANCHI MAKI COMBO - 28

Shrimp tempura, spicy Maguro & spicy Sake

RANCHI SUSHI COMBO - 30

Hoso maki, 2pc Maguro, 2pc Sake, 2pc Ebi

RANCHI SASHIMI COMBO - 32

3pc sake, 3pc maguro, 3pc escolar

RANCHI VEGETARIAN COMBO - 26

Avocado maki, sweet potato roll and prego roll (mushroom, avocado, cucumber and cream cheese)



LUNCH

STARTERS

CRISPY DUCK BAO BUNS - 22

Crispy Brome Lake Duck Confit, hoisin sauce, cucumber, carrot, spring onion, cilantro

^{GF} SEARED SCALLOPS - 22

Pan-seared Digby scallops, fresh pea puree, wasabi lime mayo

^{GF} EDAMAME - 9

Fresh soybeans, sea salt | Regular or Spicy

ROCK SHRIMP TEMPURA - 16

Lightly battered rock shrimp, sweet chili aioli, chives

^{GFO} BEEF TATAKI - 21

Sliced tenderloin, seared medium rare, scallion, balsamic teriyaki glaze, kaiso salad, crushed peanut, sesame seed

JASMINE SMOKED RIBS - 17

Jasmine tea smoked local pork ribs, sweet & sticky sauce

TUNA CRISPY RICE - 18

Sweetened sticky rice, Ahi tuna, pickled jalapeno, spicy mayo, crispy garlic

SALT & PEPPER CALAMARI - 16

Flash fried squid, chili, salt, pepper, garlic aioli

^{GF} SEA SMOKE MUSSELS - 17

Steamed local mussels, garlic butter, scallion, ginger, cilantro, chili

CRISPY SPRING ROLLS - 14

Sauteed vegetables, crispy pastry

VEGETABLE TEMPURA - 14

French green bean, butternut squash, mushroom, broccolini, light tempura batter, tentsuyu dipping sauce

CRISPY WONTONS - 16

Cremini Mushrooms, buttercup squash, ponzu glaze, gochugaru aioli

PORK AND SHRIMP SIOMAI - 16

Seasoned ground pork belly, shrimp, carrot, water chestnut, garlic chili oil

DAKGANGJEONG CHICKEN - 18

Crispy chicken thigh, sticky sweet Korean sauce

SALMON KILAW - 21

Cilantro & lemongrass pesto, salmon crudo, avocado salad

AHI MAGURO TINI - 21

Bluefin Tuna, kaiso salad, caviar, wasabi aioli



LUNCH

SHAREABLES

SEAFOOD TOWER - MARKET PRICE ^{GFO}

Chilled lobster, 6pcs oysters, mussels, 6pcs cocktail shrimp, smoked salmon, assorted sashimi, edamame, house citrus sauce, wakame butter, dill aioli

SOUP & SALAD

SEAFOOD & CORN CHOWDER - 23

Fresh lobster, haddock, cod, salmon, sweet corn

SUKIYAKI - 30

Thinly sliced beef, enoki mushroom, carrot, cabbage, onion, spinach, shirataki noodle, dashi soy broth

BUTTER CHICKEN SOUP - 21

Rich, creamy tomato base, simmered chicken breast

SEA SMOKE TATAKI SALAD - 22

Pan-seared tuna, fresh apple and pear, avocado, cucumber, cherry tomato, pomegranate, crisp mixed greens, dressed in honey, lemon, olive oil vinaigrette

ENTREES

KATSU CHICKEN CURRY - 24

Panko breaded chicken, steamed rice, Japanese curry sauce

PEKING DUCK BURGER - 22

All-beef patty, aromatic crispy duck, sesame aioli, hoisin sauce, cucumber, spring onion, brioche bun

SEA SMOKE LOBSTER ROLL - 25

Fresh Atlantic lobster, wasabi aioli, cilantro, scallions, lettuce, brioche bun, hand cut fries

SEA SMOKE FISH & CHIPS - 22

Atlantic haddock, crispy batter, 5 spice, Asian slaw, house made tartar sauce, hand cut fries

TERIYAKI SALMON - 25

Grilled marinated Atlantic salmon, traditional fried rice, ginger sauce

STEAK & FRITES - 26

5oz beef tenderloin, balsamic teriyaki sauce, hand cut fries, dill aioli, chives

EGGPLANT CLAY POT - 22

Wild rice, eggplant, shitake mushroom, crispy tofu, ginger, garlic hoisin

PAD THAI - 24

Flat rice noodle, peanut, basil, tamarind, chili. Choice of chicken or shrimp.