

HAPPY HOUR 7 DAYS A WEEK 3:30-6:00 PM

MENU ITEMS MARKED **HH** ARE 50% OFF DURING HAPPY HOUR - DINE IN ONLY

## ATSUI

<b>Shishito Peppers HH</b> shaved bonito, furikake chili flakes .....	10
<b>Pork Belly Yakiton</b> .....	18
<b>Rock Shrimp Bowl</b> tossed in sweet smoked truffle aioli, korean chili & green onion ...	16
<b>Gyoza HH</b> pan roasted pork and vegetable dumpling served with ponzu ...	14
<b>Cucumber Salad</b> .....	10
<b>Edamame</b> .....	7
<b>Shrimp Tempura</b> 5 pieces .....	20

<b>Crispy Rice with Spicy Tuna</b> jalapeño, whole grain mustard vinaigrette, red tobiko .....	14
<b>J. Poppers HH</b> crab meat, cream cheese, jalapeño, tempura battered, smoked aioli and eel sauce .....	14
<b>Garlic Fries HH</b> sriracha ketchup and yuzu cilantro aioli .....	12
<b>Onion Rings HH</b> kewpie chili aioli .....	14
<b>Miso Soup</b> .....	7

## MEINDISSHU

<b>Soft Shell "Krabby Patty" Slider</b> tomato, cucumber, kaiware, smoked aioli, tempura soft shell crab .....	22
<b>Beef Sliders HH</b> ground chuck, cheese, pickles, tomato, secret sauce .....	20
<b>Kung Pao HH</b> choice of calamari, chicken, or tofu with bell peppers, onions, rice and peanuts (substitute calamari or shrimp for \$3) .....	23
<b>Chirashi Bowl</b> tuna, salmon, yellowtail, albacore, shrimp ebi, octopus, chili, garlic, ikura, bonito flakes, mustard vinaigrette .....	40

<b>Chicken Karaage</b> sake marinated fried chicken, japanese honey mustard, korean chili flakes .....	18
<b>Yellow Tail Cheek</b> baked yellow tail cheek served with garlic ponzu, mixed greens ..	20
<b>Sashimi Salad HH</b> chef's assorted sashimi, crab meat, avocado, mixed greens, wasabi dressing .....	24
<b>Blue Crab Salad</b> mixed greens, cabbage, cherry tomatoes, blue crab, cilantro, carrots, bonita furikake, yuzu mustard dressing .....	24

## SUSHI

<b>Toro and Uni</b> black tobiko, kisami wasabi, wasabi dressing 3 pieces .....	40
<b>Nigiri 2pc each</b> <i>Choice of:</i> Albacore, Ikura, Octopus, Tuna, Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi, Eel <b>HH</b> .....	14
Blue Fin, Snapper, Scallops .....	16
Sweet Shrimp, Toro, Uni .....	20

<b>Assorted Nigiri</b> chef's selection 10 pieces .....	40
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<b>Tuna Flight</b> yellowfin, bluefin, toro, seared yellowfin, with cucumber salad, pickled wasabi .....	35
<b>Sashimi 5pc each</b> <i>Choice of:</i> Albacore, Ikura, Octopus, Tuna, Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi, Eel <b>HH</b> .....	22
Blue Fin, Snapper, Scallops .....	25
Sweet Shrimp, Toro, Uni (4 pieces) .....	35



## SUSHI ROLLS



<b>Cannery Roll HH</b> tuna, avocado, sriracha, unagi sauce, crab meat, cucumber .....	23
<b>The Patagonian Roll</b> broiled miso seabass, mixed greens, rice, furikake, avocado wasabi sesame dressing	
<b>"911" Roll HH</b> yellowtail, jalapeño, chili oil, shrimp tempura, spicy tuna, cucumber .....	23
<b>El Cholo Roll "Burrito Style" HH</b> crab meat, spicy tuna, shrimp tempura, shisho leaf, bonito furikake, avocado, spicy teriyaki sauce .....	24
<b>Los Tigres del Newport</b> shrimp tempura, spicy crab meat, cucumber, shrimp ebi, onion dressing, fried garlic crumbles, avocado .....	22
<b>Ryu Roll HH</b> spicy tuna, tempura jalapeño, unagi sauce, wasabi furikake, kewpie chili aioli .....	24
<b>Popcorn Shrimp Roll HH</b> rock shrimp tempura, spicy tuna, cucumber, soy paper, yuzu truffle aioli, unagi sauce ..	20

<b>Dragon Roll HH</b> cucumber, shrimp & crab tempura roll topped with eel and avocado, unagi sauce .....	22
<b>Lido Bit of Love</b> tuna, salmon, yellowtail, tempura shishito peppers, avocado, pickled wasabi, smoked chili aioli, mustard dressing .....	24
<b>Bobby Filet Roll</b> grilled steak, tempura flakes, avocado, asparagus, unagi sauce, kewpie sauce ..	24
<b>Balboa Roll</b> <i>It's a rainbow roll</i> .....	24
<b>Spider Roll</b> softshell crab tempura, crab, avocado, cucumber, unagi sauce .....	22
<b>Seared Albacore Roll</b> shrimp tempura, spicy tuna and cucumber topped with seared albacore & crispy onions with whole grain mustard vinaigrette .....	24
<b>Crunchy Roll HH</b> tempura shrimp, cucumber, avocado, krab meat, unagi sauce .....	20
<b>Sashimi Cucumber Wrap</b> avocado, tuna, salmon, yellowtail, crab meat, kaiware, yuzu ponzu .....	26

<b>Pablo Escolar Roll HH</b> shrimp tempura, blue crab & cucumber roll with ono, lemon juice, maldon sea salt and crunchy chili garlic .....	24
<b>Keto Roll</b> yellowtail & salmon belly, ono, mixed greens, avocado, soy paper, lemon juice, umeboshi paste, maldon salt .....	26
<b>Lemon Cali Roll HH</b> veggie roll with cucumber, kaiware, avocado, yamagobo, salmon with thinly sliced lemon, pickled wasabi and ponzu .....	22
<b>Mr T Roll</b> spicy tuna, avocado, toro, wasabi dressing, pickled wasabi .....	26
<b>Baked Salmon Roll HH</b> california roll topped with baked salmon, furikake, unagi sauce .....	22
<b>Spicy Tuna Roll</b> avocado, crispy onions .....	20
<b>Mayan Roll</b> shrimp tempura, avocado, cilantro, seared tuna, mixed greens, topped with a citrus mango dressing .....	24

## HAND ROLLS

<b>Spicy Tuna</b> .....	12
<b>Yellowtail</b> .....	12

<b>Salmon</b> .....	12
<b>Shrimp Tempura</b> .....	12

<b>CA Handroll</b> .....	7
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20% gratuity will be applied to all parties of 8 guests or greater

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.