

# Finish

Green Tea <i>Japanese Macha</i>	Complimentary
<b>Ikezo Peach</b> <i>Sparkling Peach Jelly Sake by the glass</i>	7
Mochi Ice Cream <i>Ask your server for today's selection</i>	2
<b>Green Tea Cheesecake</b>	6
Ice Cream by the Scoop <i>Red Bean, Ginger</i>	4

# Find Us

34700 PACIFIC COAST HIGHWAY # 106  
(949) 542-8499

*Reservations Welcome*



[www.eatsushibythesea.com](http://www.eatsushibythesea.com)

# Beverages

## Wine

### WHITE

House Chardonnay	8/26
ViNO	
Pinot Grigio, Washington	8/28
Girls in the Vineyard	
Sauvignon Blanc, Lake County	8/30
Chasing Venus	
Sauvignon Blanc, New Zealand	9/34
Iron Horse UnOaked	
Chardonnay, Green Valley	11/42
<b>Sonoma Cutrer</b>	
Chardonnay, Russian River	13/48
<b>Colome</b>	
Torrontes, Argentina	8/30
A to Z	
Riesling, Oregon	8/29

### RED

A to Z	
Pinot Noir, Oregon	11/38
Excelsior	
Cabernet Sauvignon, South Africa	10/33
Indaba	
Merlot, South Africa	9/26
House Red Cabernet	8/26

### PLUM

Takara	
Plum, California	7

## Sake

### HOT

House	\$5/L9
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### COLD

House	glass	9
Oni-Goroshi "Demon Assassin"		
<i>Honjozo: Dry.Earthy.Bold</i>		18
Oku no Matsu "Deep into Pine Woods"		
<i>Tokubetsu Junmai: Smooth.Light.Mild</i>		18
Kurosawa "Black Mountain Stream"		
<i>Junmai: Smooth.Clean.Refreshing</i>		17
Homare "Glory"		
<i>Junmai:Clear.Clean.Fruity</i>		16
Kubota "Rice Field"		
<i>Junmai Daiginjo: Elegant.Floral.Smooth</i>		28
Kikusui "Chrysanthemum"		
<i>Junmai Ginjo; Smooth, Clean, Floral</i>		18
Mio "Dew"		
<i>Sparkling: Sweet.Fun</i>		18
Kikusui Perfect Snow		
<i>Genshu Nigori: Unfiltered.Sweet</i>		16

# Beer

## SAPPORO

<b>Premium Draft, Lager</b>	glass	6
	pitcher	17
Premium, Lager		5
Reserve, Dark Lager		6
Light, Light Lager		5

## ASAHI

Super Dry, Lager		5
Black, Black Lager		6

## ORION

Orion, Lager		6
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## KIRIN

Kirin Ichiban, Lager		5
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## ECHIGO

Echigo Koshihikari, Rice Lager		7
Flying IPA, Indian Pale Ale		7

# Craft Beer

## YO-HO

Yona Yona, American Pale Ale		8
Aooni, Indian Pale Ale		8
Wednesday Cat, White Ale		8
Tokyo Black, Porter		8

## KAWABA

Snow Weizen, Wheat Beer		9
Sunrise Ale, Amber Ale		9
Pearl Pilsner, Rice Pilsner		9
Twilight Ale, Japanese Pale Ale		9

# Non-Alcoholic

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Iced Tea, Iced Green Tea		3
Ramune		3.5

*Dishes created with a touch of magic, as  
our focus of taste, quality, and  
presentation come to life.*



*From our hearts to yours.*

# Rolls

## Matsuri (mah-tsu-ree; festival) 19

Inside: 6 pieces sautéed garlic butter Shrimp, avocado, cucumber, spicy mayo, soy paper  
Outside: tempura corn tossed in Japanese chili powder, Eel sauce

## Samurai (sah-moo-rai; warrior) 15

Inside: Soft Shell Crab, krab, avocado, cucumber  
Outside: Albacore sashimi, Japanese mayo, mix micro greens, ponzu

## Hanabi (ha-na-bee; fireworks) 14

Lobster, krab, avocado, baked, micro greens, Cajun mayo, black pepper, Eel sauce

## Ninja (nin-jah; feudal assassin) 12

Assorted sashimi, krab, asparagus, wrapped in seaweed, tempura. Topped with green onion, bonito flakes, no rice, sesame ponzu

## Sumo (soo-moh; heavy weight wrestling) 14

Sushi burrito- Shrimp Tempura, spicy Tuna, krab, avocado, asparagus, cucumber, soy paper, spicy mayo, Eel sauce

## Daruma (duh-roo-mah; talisman of good luck) 15

Inside: California Roll  
Outside: Tataki sashimi, chopped wasabi, garlic chips, onion ponzu

## Gojira (Go-Ji-Rah; aka Godzilla) 18

Deep fried California Roll, spicy Tuna, sliced jalapeno, crunchy bits, spicy mayo, Sriracha, Habanero Sauce

## Katana (kah-tah-nah; sword) 16

Inside: Spicy Tuna Roll  
Outside: Yellowtail sashimi, sliced jalapeno, onion ponzu

## Kabuki (kah-boo-kee; traditional drama) 18

Inside: Snow Crab, Shrimp Tempura, avocado, cucumber  
Outside: Salmon and Tuna sashimi, Flying Fish egg, green onion, Japanese mayo

## Fujiyama (foo-ji-yama; mt. fuji) 15

Inside: chopped Salmon, cream cheese, cucumber  
Outside: Salmon sashimi, micro greens, yuzu miso

## Umibe (ooh-me-bay; shore) 16

Inside: Blue Crab, shrimp tempura, cucumber  
Outside: Bay Scallop, Smelt Egg, Japanese mayo, torched

## Maneki (mah-ney-kee; lucky cat) 15

Inside: Lobster salad, cucumber  
Outside: spicy Albacore, chopped jalapeno, green onions, bonito flakes, sesame ponzu, sriracha

## Shogun (sho-gunn; lieutenant samurai) 15

Inside: spicy Yellowtail, Smelt Egg, avocado  
Outside: spicy tuna, ring cucumber, cream sauce

## Maya 18

Inside: Sushi Shrimp, shredded cabbage, avocado  
Top: House made Pico de Gallo

## Soy Paper 1

Specialty

# Sushi 2 pcs

<b>Blue Fin Tuna</b>	8
Salmon	5
Yellowtail	5.5
<b>Yellowtail Belly</b>	9
<b>Japanese Red Snapper</b>	6
Squid	4
Shrimp	3.5
Amberjack	6.5
Halibut	6
Whelk Clam	5.5
Octopus	5
Albacore	4.5
<b>Jumbo Scallop</b>	6.5
Fresh Water Eel	5.5
Salt Water Eel	8
Yellow Fin Tuna	5
Blue Crab	6
Smelt Egg	4
Japanese Mackerel	4
Salmon Egg	6
<b>King Crab</b>	10
<b>Sea Urchin</b>	13
Seared Tuna	6
<b>Spanish Mackerel</b>	7
Sweet Shrimp	9
Flying Fish Egg	5
Snow Crab	6
Sea Bass	6

# Rolls 8 pcs

California	6
Krab, avocado, cucumber	
Spicy Tuna	7
Spicy Tuna, cucumber	
Spicy Yellowtail	8
Spicy Yellowtail, cucumber	
Spicy Albacore	8
Spicy Albacore, cucumber	
Vegetable	7
Avocado, cucumber, asparagus, sprouts, gobo	
Crunchy	11
Shrimp tempura, krab, avocado, cucumber, Eel sauce	
<b>Rainbow</b>	15
Assorted sashimi on top of California Roll	
Spider	12
Tempura Soft Shell Crab, krab, sprouts, cucumber, gobo, ponzu	
Dragon	16
Baked Eel on top of Crunchy Roll, Eel sauce	
<b>Volcano</b>	14
Inside: Bay scallop, krab, asparagus	
Top: Volcano sauce, green onions, baked, Eel sauce	

Classic

# Starter

Edamame	4
Steamed, sea salt	
Garlic Edamame	6
Sautéed with garlic butter, sea salt	
<b>Jalapeno Kicker</b>	7.5
Jalapeno stuffed with spicy tuna, cream cheese, tempura	
<b>Ahi Popper</b>	6.5
Crispy rice, spicy tuna, jalapeno	
<b>Kama</b> (Yellowtail/Salmon/Red Snapper)	MKT
Collar, grilled to perfection, ponzu	
<b>Miso Black Cod</b>	14
Miso marinated, grilled to perfection	
<b>Green Mussels (3)</b>	7.5
Baked with krab, Eel sauce	
<b>Shishito Peppers</b>	6
Sautéed in umami soy sauce, bonito flakes	
<b>Baked Scallop</b>	8
Bay Scallops, mayo, krab, rice, Eel sauce	
<b>Shrimp Tempura (3)</b>	6
Battered and fried Shrimp	
<b>Vegetable Tempura (6)</b>	9
Japanese sweet potato, carrot, 2 asparagus, onion, shishito	
<b>Assorted Tempura (6)</b>	9
Shrimp (2), potato, carrot, onion, broccoli	
<b>Chicken Teriyaki</b>	10
6 oz. thigh meat, grilled, house teriyaki, white rice	
<b>Salmon Teriyaki</b>	13
6 oz. grilled, house teriyaki, white rice	
<b>Gyoza (4)</b>	5.5
Pork potstickers, fried, ponzu	
<b>Takoyaki (3)</b>	6
Octopus Fritter, crispy on the outside, creamy on the inside	
<b>Soft Shell Crab</b>	10.5
Tempura Soft Shell Crab, ponzu	
<b>Lotus Root Chips</b>	6.5
Thin Sliced Lotus Root, tossed in sea salt	
<b>Shrimp Pop (3)</b>	7.5
Panko Crusted Shrimp on skewers, deep fried	
<b>Umami Brussel Sprouts</b>	7.5
Sauteed in umami soy sauce, bonito flakes	
<b>Agedashi Tofu</b>	5.5
Lightly battered, flash fried, dashi soup	
<b>Chilean Sea Bass</b>	15
Marinated and grilled, shredded crispy onions	

Hot Plates



# Starter

<b>Poke Tacos</b> (3)	10
Poke and Krab inside crispy fried wonton shells, spicy mayo	
<b>Salmon Tar Tar</b>	10
Tar Tar on Lotus Root Chips	
<b>Ankimo</b> (3)	9
Steamed Monk Fish Liver, topped with green onions, daikon garnish, ponzu	
<b>Ponzu Marinated Salmon Skin</b>	5.5
Grilled Salmon Skin, topped with sliced onions, bonito flakes	
<b>Oyster Half Shell</b> (2)	6.5
Half shell oyster, garnish, ponzu	
<b>Natto Boy Special</b>	7
Tuna, Natto Soy Beans, topped with a quail egg	
<b>Cucumber Paradise</b> (5)	16
Assorted sashimi, krab, Smelt Egg, wrapped in cucumber	
<b>Good Choice Poke</b>	13
World famous Good Choice Poke, fried wonton chips	

Cold Plates

# Specialty Sashimi

<b>Baja Yellowtail Crudo</b> (4)	14
Sliced Yellowtail sashimi with jalapeno, onion ponzu	
<b>Tuna Tataki</b> (4)	12
Seared Tuna sashimi, sautéed mushrooms, micro greens, cream sauce	
<b>Octopus Carpaccio</b> (4)	11
Octopus sashimi, yuzu kosho, lemon, evoo	
<b>Halibut Usuzukuri</b> (6)	16
Thin sliced Halibut sashimi, scallion, radish, ponzu	
<b>Jumbo Scallop Carpaccio</b>	16
Jumbo scallop sashimi, evoo, yuzu kosho, ponzu	

# Hand

<b>Money</b>	7
Cajun Tuna, popcorn Lobster, krab, avocado, cucumber, soy paper, Eel sauce	
<b>Mokkori</b>	6
Shrimp tempura, spicy Tuna, avocado, cucumber, soy paper, Eel sauce	
<b>Lemi</b>	6
Salmon, lemon squeeze, asparagus, sprouts, gobo, cucumber, avocado, ponzu dressing	

# Sides

<b>Miso Soup</b>	3
<b>Udon Noodle Soup</b>	6
<b>Tofu</b>	2.5
<b>White Rice</b>	2
<b>Brown Rice</b>	3
<b>Poke Fried Rice</b>	7

# Sashimi

4 pcs

Choose your Fish Sushi x2

*Our "Nikiri" Soy Sauce is an original Good Choice Sushi by the Sea recipe, made from low sodium soy sauce and dashi flavors.*

# Salad

<b>House</b>	4
Green leaf lettuce, soy ginger dressing	
<b>Poke</b>	15
Hawaiian style sashimi, green leaf lettuce, ponzu dressing	
<b>Sashimi</b>	17
Assorted sashimi, green leaf lettuce, ponzu dressing	
<b>Sunomono</b>	5
Pickled Persian cucumbers, micro greens, house vinegar	
<b>Seaweed Sunomono</b>	7
Assorted wakame, seaweed mix, micro greens, house vinegar	
<b>King Crab Sunomono</b>	10.5
Alaskan King Crab on top of Picked Persian cucumbers, micro greens, house vinegar	
<b>Salmon Skin</b>	11
Salmon Skin, green leaf lettuce, miso ponzu dressing	

# Shooter

<b>Oyster</b>	6
Oyster, quail egg, smelt egg, spicy ponzu	
<b>Uni Shooter</b>	9.5
Sea Urchin, quail egg, smelt egg, spicy ponzu	
<b>Ikura Shooter</b>	7
Salmon Egg, quail egg, smelt egg, spicy ponzu	
<b>Honeymoon Shooter</b>	10.5
All of the above	

# Entrée

<b>10 Piece Nigiri</b>	38
10 pc nigiri sampler of today's selection, house salad, miso soup	
<b>12 Piece Sashimi</b>	30
12 pieces of 4 kinds of fresh cuts, house salad, miso soup, steamed rice	
<b>Omakase</b>	75~
A traditional Japanese Entrée, where the chef creates and times your entire personalized meal	
<b>Reservations recommended</b>	

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions