

Finish

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|--|---------------|
| Green Tea <i>Japanese Macha</i> | Complimentary |
| Ikezo Peach <i>Sparkling Peach Jelly Sake by the glass</i> | 7 |
| Mochi Ice Cream <i>Ask your server for today's selection</i> | 2 |
| Green Tea Cheesecake | 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

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 |
| Sonoma Cutrer Chardonnay, Russian River | 13/48 |
| Colome Torrantes, 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

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|----------------------------|---|
| Takara Plum, California | 7 |
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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

| | | |
|-----------------------------|---------|----|
| Premium Draft, Lager | 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

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|--------------|--|---|
| Orion, Lager | | 6 |
|--------------|--|---|

KIRIN

| | | |
|----------------------|--|---|
| Kirin Ichiban, Lager | | 5 |
|----------------------|--|---|

ECHIGO

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|--------------------------------|--|---|
| Echigo Koshihikari, Rice Lager | | 8 |
|--------------------------------|--|---|

Craft Beer

YO-HO

| | | |
|------------------------------|--|---|
| Yona Yona, American Pale Ale | | 9 |
| Aooni, Indian Pale Ale | | 9 |
| Wednesday Cat, White Ale | | 9 |
| Tokyo Black, Porter | | 9 |

KAWABA

| | | |
|---------------------------------|--|---|
| Snow Weizen, Wheat | | 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 | | 4 |

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



SUSHI

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) 15

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

Ninja (nin-jah; feudal assassin) 13

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: Spicy 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) 16

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

| | |
|-----------------------------|-----|
| Blue Fin Tuna | 9 |
| Salmon | 5 |
| Yellowtail | 6 |
| Yellowtail Belly | 9 |
| Japanese Red Snapper | 6 |
| Squid | 4 |
| Shrimp | 4 |
| Amberjack | 7 |
| Halibut | 7 |
| Whelk Clam | 5.5 |
| Octopus | 5 |
| Albacore | 5 |
| Jumbo Scallop | 6.5 |
| Fresh Water Eel | 6 |
| Salt Water Eel | 8 |
| Yellow Fin Tuna | 5 |
| Blue Crab | 6 |
| Smelt Egg | 4 |
| Japanese Mackerel | 5 |
| Salmon Egg | 6 |
| King Crab | 11 |
| Sea Urchin | 14 |
| Seared Tuna | 6 |
| Spanish Mackerel | 7 |
| Sweet Shrimp | 10 |
| Flying Fish Egg | 5 |
| Snow Crab | 7 |
| 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 | |
| Rainbow | 15 |
| Assorted sashimi on top of California Roll | |
| Spider | 13 |
| Tempura Soft Shell Crab, krab, sprouts, cucumber, gobo, ponzu | |
| Dragon | 16 |
| Baked Eel on top of Crunchy Roll, Eel sauce | |
| Volcano | 14 |
| Inside: Bay scallop, krab, asparagus | |
| Top: Volcano sauce, green onions, baked, Eel sauce | |

Classic

Starter

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|--|------|
| Edamame | 4 |
| Steamed, sea salt | |
| Garlic Edamame | 6 |
| Sautéed with garlic butter, sea salt | |
| Jalapeno Kicker | 7.5 |
| Jalapeno stuffed with spicy tuna, cream cheese, tempura | |
| Ahi Popper | 6.5 |
| Crispy rice, spicy tuna, jalapeno | |
| Kama (Yellowtail/Salmon/Red Snapper) | MKT |
| Collar, grilled to perfection, ponzu | |
| Miso Black Cod | 14 |
| Miso marinated, grilled to perfection | |
| Green Mussels (3) | 7.5 |
| Baked with krab, Eel sauce | |
| Shishito Peppers | 7 |
| Sautéed in umami soy sauce, bonito flakes | |
| Baked Scallop | 9 |
| Bay Scallops, mayo, krab, rice, Eel sauce | |
| Shrimp Tempura (3) | 7 |
| Battered and fried Shrimp | |
| Vegetable Tempura (6) | 9 |
| Japanese sweet potato, carrot, 2 asparagus, onion, shishito | |
| Assorted Tempura (6) | 9 |
| Shrimp (2), potato, carrot, onion, broccoli | |
| Chicken Teriyaki | 10 |
| 6 oz. thigh meat, grilled, house teriyaki, white rice | |
| Salmon Teriyaki | 14 |
| 6 oz. grilled, house teriyaki, white rice | |
| Gyoza (4) | 6 |
| Pork potstickers, fried, ponzu | |
| Takoyaki (3) | 7 |
| Octopus Fritter, crispy on the outside, creamy on the inside | |
| Soft Shell Crab | 10.5 |
| Tempura Soft Shell Crab, ponzu | |
| Lotus Root Chips | 6.5 |
| Thin Sliced Lotus Root, tossed in sea salt | |
| Shrimp Pop (3) | 7.5 |
| Panko Crusted Shrimp on skewers, deep fried | |
| Umami Brussel Sprouts | 7.5 |
| Sauteed in umami soy sauce, bonito flakes | |
| Agedashi Tofu | 5.5 |
| Lightly battered, flash fried, dashi soup | |
| Chilean Sea Bass | 16 |
| Marinated and grilled, shredded crispy onions | |

Hot Plates



Starter

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|--|-----|
| Poke Tacos (3) | 10 |
| Poke and Krab inside crispy fried wonton shells, spicy mayo | |
| Salmon Tar Tar | 10 |
| Tar Tar on Lotus Root Chips | |
| Ankimo (3) | 9 |
| Steamed Monk Fish Liver, topped with green onions, daikon garnish, ponzu | |
| Ponzu Marinated Salmon Skin | 5.5 |
| Grilled Salmon Skin, topped with sliced onions, bonito flakes | |
| Oyster Half Shell (2) | 7 |
| Half shell oyster, garnish, ponzu | |
| Natto Boy Special | 7 |
| Tuna, Natto Soy Beans, topped with a quail egg | |
| Cucumber Paradise (5) | 17 |
| Assorted sashimi, krab, Smelt Egg, wrapped in cucumber | |
| Good Choice Poke | 13 |
| World famous Good Choice Poke, fried wonton chips | |

Cold Plates

Specialty Sashimi

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|---|----|
| Baja Yellowtail Crudo (4) | 14 |
| Sliced Yellowtail sashimi with jalapeno, onion ponzu | |
| Tuna Tataki (4) | 13 |
| Seared Tuna sashimi, sautéed mushrooms, micro greens, cream sauce | |
| Octopus Carpaccio (4) | 12 |
| Octopus sashimi, yuzu kosho, lemon, evoo | |
| Halibut Usuzukuri (6) | 16 |
| Thin sliced Halibut sashimi, scallion, radish, ponzu | |
| Jumbo Scallop Carpaccio | 16 |
| Jumbo scallop sashimi, evoo, yuzu kosho, ponzu | |

Hand

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

Sides

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|-------------------------|-----|
| Miso Soup | 3 |
| Udon Noodle Soup | 6 |
| Tofu | 2.5 |
| White Rice | 2 |
| Brown Rice | 3 |
| Poke Fried Rice | 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

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

Shooter

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|---|----|
| Oyster | 6 |
| Oyster, quail egg, smelt egg, spicy ponzu | |
| Uni Shooter | 10 |
| Sea Urchin, quail egg, smelt egg, spicy ponzu | |
| Ikura Shooter | 8 |
| Salmon Egg, quail egg, smelt egg, spicy ponzu | |
| Honeymoon Shooter | 13 |
| All of the above | |

Entrée

| | |
|---|-----|
| 10 Piece Nigiri | 38 |
| 10 pc nigiri sampler of today's selection, house salad, miso soup | |
| 12 Piece Sashimi | 33 |
| 12 pieces of 4 kinds of fresh cuts, house salad, miso soup, steamed rice | |
| Omakase | 75~ |
| A traditional Japanese Entrée, where the chef creates and times your entire personalized meal | |
| Reservations recommended | |

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