

CHANDELIER SUSHI BAR

STARTERS

WASABI PEAS 6

TAKO SALAD noodles, sesame-ginger, peanut, scallion 14

TUNA TATAKI local karma honey, eel sauce, wasabi 17

CHIRASHI BOWL snapper, salmon belly, tuna, hamachi, furikake, sesame, kimchi, avocado, XO sauce 32

ROLL

SPICY TUNA sesame, tobiko, oshinko, garlic, aleppo 14

VEGAN MAKI kale, avocado, asparagus, tropical salsa, cashew 17

KALI ROLL crab salad, blue crab, avocado, cucumber 14

SMOKED PHILLY SALMON cream cheese, togarashi, salmon roe 15

KALI MEETS RAINBOW snapper, hamachi, salmon, tuna 19

HAMACHI TONNATO tuna, avocado, tonnato sauce, bonito 18

EL SAN JUAN pork recaíto, maduros, refrito, chicharrones 16

FIRE* CRACKER spicy crab, avocado, tempura shrimp, tenkasu 19

SASHIMI or NIGIRI

SNAPPER tai 14

SALMON sake 12

TUNA maguro 14

YELLOW TAIL hamachi 15

**served three pieces each*

COCKTAILS 17

SAKE GIN MARTINI cucumber, Hendrick's Gin, Momokawa Sake

COCONUT MOJITO Don Q, Bacardi, coconut cream, lime

PEPINO MARGARITA Casamigos, Cointreau, lime, cucumber, mint

BOMBA OLD FASHIONED Don Q, Woodford, maraschino cherries

SPA-RITA watermelon juice, lime juice, silver tequila

CHAMPAGNE

VEUVE CLICQUOT Yellow Brut 36 / 145

LAURENT-PERRIER Brut 125

TORRE ORIA, Cava 15 / 65

TAITTINGER Brut 95

TAITTINGER Rosé 145

KRUG 895

WHITE & ROSÉ WINES

BOLLINI, Pinot Grigio 15 / 54

CRAFTWORK, Sauvignon Blanc 15 / 55

CRAFTWORK, Chardonnay 15 / 55

PAVINA ROSE, Pinot Noir 16 / 64

RED WINES

CRAFTWORK, Pinot Noir 15 / 55

CRAFTWORK, Cabernet Sauvignon 15 / 55

BOUSQUET, Malbec 15 / 52

LOCAL BEERS 9

MEDALLA, SWEET CAROLINE

OCEAN LAB IPA, OCEAN LAB BLONDE LAGER

OLD HARBOR COQUI, MAGNA

Sushi Chef Miguel Hernández

Sushi Chef Luis Almodóvar

Executive Chef Benjamin Meyer

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. * Applicable local sales tax will be added to your check.*