

LUNCH MENU \$40

APPETIZER (choose one)

TUNA TOSTADA

crispy corn tostada, chipotle aioli, soy-lime marinated yellowfin tuna, avocado, crispy leeks, micro cilantro

SALMON TOSTADA

crispy corn tostada, chipotle aioli, Faroe salmon, French feta, avocado, crispy capers, lime zest, micro cilantro

YELLOWFIN TUNA TATAKI

sesame seeds, scallions, crispy leeks - house ponzu

SHRIMP AGUACHILE WITH TOMATILLO SAUCE

avocado, Persian cucumber, pickled red onion

ASSORTED CRISPY RICE

spicy salmon, spicy tuna, spicy hamachi, spicy crab

ENTREE (choose one)

SUSHI COMBO

1 roll of choice
2 hand rolls of choice
4 nigiri pieces: bluefin tuna akami, chutoro, Japanese hamachi, torched Faroe salmon belly

**includes rolls up to \$15 and hand rolls up to \$6; upgrades pay the difference.*

CHIRASHI BOWL

assorted slices of fish over warm sushi rice or organic mixed greens, with avocado and your choice of toppings. Includes 3 salmon, 3 salmon belly, 4 yellowfin tuna, 2 hamachi & 1 hamachi belly

BROILED FAROE SALMON (SALAD OR BOWL)

served with your choice of sweet miso sauce, tangy-smoky chipotle ponzu glaze, or classic teriyaki. Available as a rice bowl with yuzu-soy charred broccoli or as a salad with jicama and grape tomatoes. Both include your choice of toppings; salad comes with lime-miso or ginger-lime dressing

PREMIUM SUSHI COMBO (+5)

10 nigiri + 1 spicy tuna roll. Nigiri: 2 salmon, 1 torched salmon belly, 1 torched salmon belly + truffle oil, 3 yellowfin tuna, 1 hamachi, 1 torched hamachi, 1 torched hamachi belly + truffle oil

DESSERT

WARM "LIGER'S" COOKIE

chocolate chip or matcha white chocolate, served with vanilla bean ice cream.

MATCHA & PISTACHIOS RICE KRISPIE TREAT

PASSION FRUIT CRÈME BRÛLÉE (+4)

ENHANCE YOUR EXPERIENCE (+18)

add a SOTO sake flight — 3 pours, 2.5 oz each: junmai · junmai ginjo · junmai daiginjo

DINNER MENU \$50

APPETIZER (choose one)

TUNA TOSTADA

crispy corn tostada, chipotle aioli, soy-lime marinated yellowfin tuna, avocado, crispy leeks, micro cilantro

SALMON TOSTADA

crispy corn tostada, chipotle aioli, Faroe salmon, French feta, avocado, crispy capers, lime zest, micro cilantro

YELLOWFIN TUNA TATAKI

sesame seeds, scallions, crispy leeks - house ponzu

SHRIMP AGUACHILE WITH TOMATILLO SAUCE

avocado, Persian cucumber, pickled red onion

ASSORTED CRISPY RICE

spicy salmon, spicy tuna, spicy hamachi, spicy crab

ENTREE (choose one)

SUSHI COMBO

1 roll of choice
2 hand rolls of choice
4 nigiri pieces: bluefin tuna akami, chutoro, Japanese hamachi, torched Faroe salmon belly

**includes rolls up to \$15 and hand rolls up to \$6; upgrades pay the difference.*

CHIRASHI BOWL

assorted slices of fish over warm sushi rice or organic mixed greens, with avocado and your choice of toppings. Includes 3 salmon, 3 salmon belly, 4 yellowfin tuna, 2 hamachi & 1 hamachi belly

BROILED FAROE SALMON (SALAD OR BOWL)

served with your choice of sweet miso sauce, tangy-smoky chipotle ponzu glaze, or classic teriyaki. Available as a rice bowl with yuzu-soy charred broccoli or as a salad with jicama and grape tomatoes. Both include your choice of toppings; salad comes with lime-miso or ginger-lime dressing

OMAKASE COMBO (+12)

10 nigiri + 1 negitoro roll. Nigiri: torched A5 wagyu, eel, torched hamachi belly + truffle oil, hamachi, salmon, salmon belly, torched salmon belly + truffle oil, otoro, chutoro, akami

DESSERT

WARM "LIGER'S" COOKIE

chocolate chip or matcha white chocolate, served with vanilla bean ice cream.

MATCHA & PISTACHIOS RICE KRISPIE TREAT

PASSION FRUIT CRÈME BRÛLÉE (+4)

ENHANCE YOUR EXPERIENCE (+18)

add a SOTO sake flight — 3 pours, 2.5 oz each: junmai · junmai ginjo · junmai daiginjo



MAKE A RESERVATION