

## SUSHI

Only Available

Wednesday- Sunday

Classic Garnishes of Wasabi & Pickled Ginger

### SASHIMI

**Hon Maguro** - Blue Fin Tuna\* • 19

**Suzuki**- Seabass\* • MP

**Sake** - Salmon\* • 16

**Hamachi** - Yellowtail\* • 18



### ROLLS

**Dungeness Crab & Lobster Roll\***

Avocado, Unagi Sauce • 31

**Spicy Tuna Roll\***

Cucumber, Finger Lime, Orange Tobiko • 19

**Black Truffle Roll\***

Sesame Beef Tartare, Shiso, Truffle Ponzu • 28



### RAW BAR

**Ahi Tuna Tartare\*** (TS)

Garlic, Asian Pear, Pine Nuts, Mint

Habanero-Sesame Oil • 31

½ **Dozen Hog Island Oysters\*** (GF)

Champagne Mignonette, Gin-Cocktail Sauce

Tabasco • 28

**Big Eye Tuna\***

Fried Onions, Roasted Garlic, Yuzu Tamari • 21

**Yellowtail\*** (GF)

Cucumber, Masago Arare, Truffle Ponzu • 29

**Salmon\*** (GF)

Serrano Chili, Lime, Ginger-Garlic • 28

**Seabass\*** (GF)

Tomato, Basil, Meyer Lemon, Whipped Ponzu • 32



### CAVIAR SERVICE

**The Caviar Co.**

Crème Fraîche, Chive, Egg Mimosa

Toasted Brioche, Potato Rösti

MP

### STARTERS

**Tempura Maitake Mushroom** (GF/CC)

Yuzu Aioli, Sichimi Togarashi • 19

**Chef Daniela's Dungeness Crab Empanadas** (GF/CC)

Corn Masa, Cilantro-Avocado Purée, Harissa Aioli • 29

**'Surf & Turf'** (GF)

Grilled Octopus, Chorizo, New Potatoes, Miso Aioli • 38

**Jalapeño Lobster Toast**

Ginger Aioli, Black & White Sesame Seeds, Cilantro • 25

**Warm Parker House Roll**

Whipped Ricotta, Black Pepper-Honey • 10

### SALADS & SOUPS

**Butter Lettuce & Hearts of Palm Salad** (GF, V)

Ruby Red Grapefruit, Brokaw Avocado, Radish

Dijon Vinaigrette • 21

**Petite Romaine Caesar Salad**

Garlic Streusel, Parmesan, Creamy Caper Dressing • 19

**Lobster & Sunchoke Bisque** (GF)

Butter-Poached Lobster, Sunchoke Chips, Parsley Oil • 23

### MAINS

**Miso-Broiled Sea Bass** (GF)

Maple Roasted Delicata Squash, Pomegranate

Pepita Shug • 58

**Roasted Half Chicken** (GF)

Polenta, Charred Winter Citrus, Sage • 49

**Whole Roasted Sumac Branzino** (GF)

Shaved Fennel, Creamy Tahini, Dill • 56

**Lobster Pot Pie** (TS)

Maine Lobster, Truffle Brandied Lobster Cream

Seasonal Vegetables • 130



### L'Angolo di Gio

"Featuring Fresh House-Made Egg Pasta"

**Sea Urchin 'Carbonara'**

Sardinian Bottarga, Squid Ink Linguine, Garlic Streusel

67

**Pappardelle ala Bolognese**

Tomato Sauce, Veal, Pork, Beef

49

**Roman Style Alfredo Rigatoni**

Italian Butter, Black Truffle, Parmigiano Reggiano

55

GLUTEN FREE, GF | VEGAN, V | TABLESIDE, TS | CROSS CONTAMINATION CC

\*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE AND IS DISTRIBUTED TO OUR SERVICE TEAM. GUESTS ARE WELCOME TO ADJUST IT HOWEVER THEY WISH. WE SIMPLY ASK FOR A SIGNED RECEIPT TO CONFIRM YOUR FINAL GRATUITY.

EXECUTIVE CHEF: DANIELA VERGARA  
GENERAL MANAGER: GIOVANNI PUGLIESE

### BUNGALOW STEAKS

Accompanied with Mini Loaded Baked Potato & Red Wine Demi  
We Feature Petite & Full Size Cuts For Each Steak

**Center-Cut Filet Mignon\***

6oz • 58 | 8oz • 76

**Delmonico Ribeye\***

8oz • 70 | 16oz • 90

**Japanese A5 Striploin\***

4oz • 110 | 8 oz • 220

### ENHANCEMENTS

**3 pc Grilled Shrimp • 18**

**Half Lobster Tail • 28**

### SIDES

**San Francisco Garlic Noodles**

Morel Mushrooms, Oyster Sauce • 18

**Creamed Spinach "Pop Tart"** (TS)

Puff Pastry, Swiss Cheese • 20

**Grilled Broccolini**

XO Sauce • 21

**Truffle Whipped Potatoes** (GF)

Chives • 18



DINNER MENU 01.29.2026