

HAPPY HOUR 7 DAYS A WEEK 3:30-6:00 PM

MENU ITEMS MARKED **HH** ARE 50% OFF DURING HAPPY HOUR - DINE IN ONLY

BARTENDER'S CREATIONS 16

Poolside Fresh Cucumber, Lemon, Agave
pick your poison Crop Organic Cucumber Vodka,
Grey Whale Gin, Los Vecinos Mezcal,
or Herradura Blanco Tequila

Castaway Trader Vic's Mai Tai Featuring
Mount Gay Eclipse Rum & Copalli White
Organic Rum, Float Of Myers Dark Rum

Classic Old Fashioned pick your poison:
4 Roses Bourbon or Michters Rye

Barrel Aged Negroni Botanist Gin,
Bruno Americano, Dolin Rouge

Barrel Aged Boulevardier
Angel's Envy, Carpano Antica, Campari

Barrel Aged Manhattan
Larceny Bourbon, Carpano Antica,
Angostura Bitters

Moscow Mule Tito's, Ginger Beer, Lime

Hot Or Not!!! Herradura Silver,
Fresh Lime, Agave, Habanero Bitters

ATSUI

Shishito Peppers HH shaved bonito, furikake chili flakes	10
Pork Belly Bao Bun	16
Rock Shrimp Bowl tossed in sweet smoked truffle aioli, korean chili & green onion ...	14
Gyoza HH pan roasted pork and vegetable dumpling served with ponzu	14
Cucumber Salad	10
Edamame	7
Shrimp Tempura 5 pieces	20

Crispy Rice with Spicy Tuna
jalapeño, whole grain mustard vinaigrette
 14 |

J. Poppers HH
crab meat, cream cheese, jalapeño, tempura battered,
smoked aioli and eel sauce
 14 |

Garlic Fries HH
sriracha ketchup and yuzu cilantro aioli
 12 |

Onion Rings HH
kewpie chili aioli
 14 |

Miso Soup
 7 |

MEINDISSHU

Soft Shell "Krabby Patty" Slider
tomato, cucumber, kaiware, smoked aioli,
tempura soft shell crab
 22 |

Beef Sliders HH
ground chuck, cheese, pickles, tomato, secret sauce
 20 |

Kung Pao HH
choice of calamari, chicken, or tofu with bell peppers, onions, rice
and peanuts (add calamari or shrimp for \$3)
 23 |

Chirashi Bowl
tuna, salmon, yellowtail, albacore, shrimp ebi, octopus, tamago,
chili, garlic, ikura, bonito flakes, mustard vinaigrette
 45 |

Chicken Karaage
sake marinated fried chicken, japanese honey mustard,
korean chili flakes
 18 |

Yellow Tail Cheek
baked yellow tail cheek served with garlic ponzu, mixed greens ..
 20 |

Sashimi Salad HH
chef's assorted sashimi, crab meat, avocado, mixed greens,
wasabi dressing
 24 |

Salmon Skin Salad
mixed greens, shaved bonito flakes, mustard vinaigrette,
avocado and kaiware
 16 |

SUSHI

Toro and Uni

black caviar, kisami wasabi, wasabi dressing
3 pieces40

Assorted Nigiri

chef's selection
10 pieces40

Tuna Flight

yellowfin, bluefin, toro, seared yellowfin,
with cucumber salad, pickled wasabi35

Nigiri 2pc each Choice of:

Albacore, Ikura, Octopus, Tuna (maguro), Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi, Eel HH	14
Blue Fin, Snapper, Scallops	16
Sweet Shrimp, Toro, Uni	20

Sashimi 5pc each Choice of:

Albacore, Ikura, Octopus, Tuna (maguro), Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi, Eel HH	22
Blue Fin, Snapper, Scallops	25
Sweet Shrimp, Toro, Uni (4 pieces)	35

SUSHI ROLLS

Cannery Roll HH
tuna, avocado, sriracha, unagi sauce,
crab meat, cucumber
 23 |

"911" Roll HH
yellowtail, jalapeño, chili oil, shrimp
tempura, spicy tuna, cucumber
 23 |

El Cholo Roll "Burrito Style"
crab meat, spicy tuna, shrimp tempura,
shisho leaf, bonito furikake, avocado,
spicy teriyaki sauce
 24 |

Los Tigres del Newport
shrimp tempura, spicy crab meat,
cucumber, shrimp ebi, onion dressing,
fried garlic crumbles, avocado
 22 |

Ryu Roll HH
spicy tuna, tempura jalapeño, unagi sauce,
wasabi furikake, kewpie chili aioli
 24 |

Popcorn Shrimp Roll HH
rock shrimp tempura, spicy tuna, cucumber,
soy paper, yuzu truffle aioli, unagi sauce ..
 20 |

Dragon Roll HH
cucumber & shrimp tempura roll topped
with eel and avocado, unagi sauce
 22 |

Lido Bit of Love
tuna, salmon, yellowtail, tempura broccolini,
avocado, pickled radish, carrot aioli
 24 |

Balboa Roll It's a rainbow roll
 24 |

Spider Roll
softshell crab tempura, crab, avocado,
cucumber, unagi sauce
 22 |

Seared Albacore Roll
shrimp tempura, spicy tuna and cucumber
topped with seared albacore & crispy onions
with whole grain mustard vinaigrette
 24 |

Crunchy Roll HH
tempura shrimp, cucumber, unagi
 20 |

Sashimi Cucumber Wrap
avocado, tuna, salmon, yellowtail, crab
meat, kaiware, yuzu ponzu
 26 |

Pablo Escolar Roll HH
shrimp tempura, blue crab & cucumber roll
with ono, lemon juice, maldon sea salt and
crunchy chili garlic
 24 |

Lemon Cali Roll HH
veggie roll with cucumber, kaiware, avocado,
yamagobo, salmon with thinly sliced lemon,
pickled wasabi and ponzu
 22 |

Mr T Roll
spicy tuna, avocado, toro, wasabi dressing,
pickled wasabi
 24 |

Baked Salmon Roll HH
california roll topped with baked salmon,
furikake, shaved bonito, unagi sauce
 22 |

Spicy Tuna Roll
avocado, crispy onions
 20 |

Mayan Roll
shrimp tempura, avocado, cilantro,
seared tuna, mixed greens, topped with a
citrus mango dressing
 24 |

20% gratuity will be applied to all
parties of 8 guests or greater

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.