

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

MENU ITEMS MARKED **HH** ARE 40% OFF DURING HAPPY HOUR - DINE IN ONLY

## ATSUI

Chilean Sea Bass with Miso Marinade .....	22
<b>Rock Shrimp Bowl</b> tossed in sweet smoked truffle aioli, korean chili & green onion ...	16
<b>Sweet &amp; Sour Pork Ribs</b> .....	20
<b>Gyoza</b> steamed pork and vegetable dumpling served with ponzu .....	10
<b>Baked Peruvian Scallop with Blue Crab</b> .....	20
<b>'Hot Skillet' A5 Wagyu</b> with sesame wasabi dressing .....	40
<b>Shishito Peppers</b> shaved bonito, furikake chili flakes .....	7

<b>Crispy Rice with Spicy Tuna</b> jalapeño, whole grain mustard vinaigrette, red tobiko .....	14
<b>J. Poppers</b> krab meat, cream cheese, jalapeño, tempura battered, smoked aioli and eel sauce .....	12
<b>Cucumber Seaweed Salad</b> .....	10
<b>Shrimp &amp; Vegetable Tempura</b> .....	20
<b>Garlic Fries</b> sriracha ketchup and yuzu cilantro aioli .....	9
<b>Onion Rings</b> with kewpie chili aioli .....	12
<b>Edamame</b> .....	7
<b>Miso Soup</b> .....	7

## MEINDISSHU

<b>Beef Sliders HH</b> ground chuck, cheese, pickles, tomato, secret sauce .....	16
<b>Kung Pao HH</b> choice of chicken or tofu with bell peppers, onions, rice and peanuts (substitute calamari for \$3) .....	23
<b>Mongolian Beef</b> beef filet, rice broccoli & onion, sesame seeds, dried chili .....	24

<b>Katsu Curry</b> chicken thighs, curry sauce, veggies, steamed rice .....	20
<b>Yellow Tail Cheek</b> baked yellow tail cheek served with garlic ponzu, mixed greens ..	20
<b>Sashimi Salad HH</b> assorted sashimi, krab meat, avocado, romaine, miso dressing ...	24
<b>Tuna Slider</b> .....	18

## SASHIMI &amp; NIGIRI

<b>Assorted Sashimi</b> 3 pieces salmon, yellowtail, and tuna 2 pieces albacore, ono, and eel ....	40
<b>Nigiri 2pc each</b> <i>Choice of:</i> Albacore, Ikura, Octopus, Tuna, Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi, Eel <b>HH</b> .....	14
Blue Fin, Snapper, Scallops .....	16
Sweet Shrimp, Toro, Uni .....	20

<b>Assorted Nigiri</b> chef's selection 10 pieces ....	40
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<b>Tuna Flight</b> yellowfin, bluefin, toro, blackened tuna, with cucumber salad, pickled wasabi ....	40
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<b>Sashimi 5pc each</b> <i>Choice of:</i> Albacore, Ikura, Octopus, Tuna, Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi, Eel <b>HH</b> .....	22
Blue Fin, Snapper, Scallops .....	23
Sweet Shrimp, Toro, Uni (4 pieces) .....	30

## CARPACCIO

all carpaccio options ....25

<b>Snapper</b> black garlic, truffle pate, lemon oil, salt
<b>Seared Scallop</b> yuzu koshu, plum sauce, ikura, green onion, peach
<b>Yellowtail</b> ponzu, chili garlic, jalapeño, micro cilantro

<b>Salmon</b> sweet onion, wasabi dressing, green onion, kisami wasabi
<b>Albacore</b> crispy onion, mango & mustard sauces, micro greens
<b>Bluefin Tuna</b> truffle pate, ikura, somtum sauce, micro mixed green



## SUSHI ROLLS



<b>Cannery Roll HH</b> tuna, avocado, sriracha, unagi sauce, krab meat, cucumber .....	23
<b>Rajun Cajun Roll</b> crawfish, salmon, tempura jalapeño, cream cheese, truffle aioli, unagi sauce ...	20
<b>"911" Roll HH</b> yellowtail, jalapeño, chili oil, shrimp tempura, spicy tuna, cucumber .....	23
<b>El Cholo Roll "Burrito Style" HH</b> krab meat, spicy tuna, shrimp tempura, shiso leaf, bonito furikake, avocado, spicy teriyaki sauce .....	24
<b>Dynamite Roll</b> bay scallops, soft shell crab tempura, mushrooms, maui onions, baked on kewpie aioli, eel sauce	26
<b>Ryu Roll HH</b> spicy tuna, tempura jalapeño, unagi sauce, wasabi furikake, kewpie chili aioli .....	24
<b>Popcorn Shrimp Roll HH</b> rock shrimp tempura, spicy tuna, cucumber, soy paper, yuzu truffle aioli, unagi sauce ..	20
<b>Mangolorian Roll</b> blackened ono, salmon, tropical fruit, ponzu citrus mango dressing, cream cheese, shiso furikake .....	22

<b>Dragon Roll HH</b> cucumber, shrimp & krab tempura roll topped with eel and avocado, unagi sauce .....	22
<b>Lido Bit of Love</b> tuna, salmon, yellowtail, tempura shishito peppers, avocado, pickled wasabi, smoked chili aioli, mustard dressing .....	24
<b>Bobby Filet Roll</b> grilled steak, tempura flakes, avocado, asparagus, unagi sauce, kewpie sauce ....	24
<b>Balboa Roll</b> <i>It's a rainbow roll</i> .....	24
<b>Spider Roll</b> softshell crab tempura, krab, avocado, cucumber, unagi sauce .....	22
<b>Seared Albacore Roll</b> shrimp tempura, spicy tuna and cucumber topped with seared albacore & crispy onions with whole grain mustard vinaigrette .....	24
<b>Crunchy Roll HH</b> tempura shrimp, cucumber, avocado, krab meat, unagi sauce .....	20
<b>Sashimi Cucumber Wrap</b> avocado, tuna, salmon, yellowtail, krab meat, kaiware, yuzu ponzu .....	26
<b>Spicy Tuna Roll</b> tempura jalapeño, avocado, crispy onions, furikake, tempura flakes, som tum sauce	23

<b>Pablo Escolar Roll HH</b> shrimp tempura, blue crab & cucumber roll with ono, lemon juice, maldon sea salt and crunchy chili garlic .....	24
<b>Keto Roll</b> yellowtail & salmon belly, ono, mixed greens, avocado, soy paper, lemon juice, umeboshi paste, maldon salt .....	26
<b>Lemon Cali Roll HH</b> veggie roll with cucumber, kaiware, avocado, yamagobo, salmon with thinly sliced lemon, pickled wasabi and ponzu .....	22
<b>Mr T Roll</b> spicy tuna, avocado, toro, wasabi dressing, pickled wasabi .....	26
<b>Baked Salmon Roll HH</b> california roll topped with baked salmon, bonito furikake, unagi sauce .....	22

## HAND ROLLS

<b>Spicy Tuna</b> .....	12
<b>Yellowtail</b> .....	12
<b>Salmon</b> .....	12
<b>Shrimp Tempura</b> .....	12
<b>CA Handroll</b> .....	7

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.

## CANNERY CLASSIC COCKTAILS 17

**EL CHOLO MARGARITA** Family Recipe From 1967

**CLASSIC OLD FASHIONED** *pick your poison:*  
Old Forester Kentucky Straight Bourbon or Sazerac Rye

**BEE'S KNEES** Botanist Gin, Honey, Lemon

**CASTAWAY** Trader Vic's Mai Tai Featuring  
Mt. Gay Eclipse & Platinum Rum, Float Of Myers Dark Rum

## BARTENDER CREATIONS 17

**POOLSIDE** Fresh Cucumber, Lemon, Agave  
*pick your poison* Tito's Vodka, Roku Gin,  
Los Vecinos Mezcal, or El Mexicano Blanco Tequila

**FLECHALOMA** Flecha Azul Blanco Tequila, Pamplemousse,  
Fresh Lime, Squirt Soda

**PAPER PLANE** Elijah Craig Bourbon, Aperol,  
Heirloom Pineapple Amaro, Lemon Juice

**LOCALS SUMMER** Casamigos Blanco Tequila,  
Gran Malo Spicy Tamarind, Watermelon, Lime, Agave, Tajin

**MOMMENPOP BLOOD ORANGE SPRITZ**

**NICE BOOTS** Das Boots Mezcal or Los Sundays Blanco Tequila,  
Cointreau, Blackberries, Elderflower, fresh squeezed Lemonade

**MAD KETEL** Ketel One Citroen Vodka, Passionfruit, Lemon, Cane

**ELGANTE MARGARITA** Ocho Reposado, Lalo Blanco,  
Agave, Fresh Lime, Alma Finca, Gold Salt Rim .....23

**ESPRESSO MARTINI** Ketel One Vodka, Borghetti Liqueur,  
Licor 43 Chocolate Liqueur, Fresh Espresso .....18

## BARREL AGED COCKTAILS 18

**BARREL AGED NEGRONI** Gin Mare Capri, Campari,  
Carpano Antica, Orange Peel

**BARREL AGED VIEUX CARRÉ** Knob Creek Rye, Remy 1738,  
Benedictine, Carpano Antica, Angostura & Peychaud's Bitters

**BARREL AGED MANHATTAN** Buffalo Trace Bourbon,  
Carpano Antica, Angostura Bitters, Brandy Cherry

**BARREL AGED BOULEVARDIER** Makers Mark Bourbon,  
Carpano Antica, Campari

## WINES BY THE GLASS

## BUBBLES &amp; WHITES

Scarpetta Prosecco DOC, <b>Brut</b> .....	14/56
Pierre Sparr 'Cremant D'Alsace', <b>Brut Rosé</b> , NV .....	15/60
Roederer Estate, <b>Brut</b> , Anderson Valley, NV .....	16/64
Chateau de <b>Sancerre</b> , Loire, France .....	18/72
Craggy Range, <b>Sauvignon Blanc</b> , New Zealand .....	15/60
Benvolio Friuli, <b>Pinot Grigio</b> , Italy .....	14/56
Bieler Père & Fils, <b>Rosé</b> , Provence .....	14/56
Napa Cellars, <b>Chardonnay</b> , Napa .....	14/56
La Villaudiere, <b>Sancerre Rose</b> , Loire Valley, France .....	18/72
Nickel & Nickel, <b>Chardonnay</b> , Truchard Vineyard, Napa .....	22/88

## REDS

Abstract by Orin Swift, <b>Red Blend</b> , St Helena .....	18/72
Ken Wright Cellars, <b>Pinot Noir</b> , Willamette Valley .....	16/64
Failla, <b>Pinot Noir</b> , Sonoma Coast .....	20/80
Turley "Juvenile", <b>Zinfandel</b> , Paso Robles .....	18/72
Goldschmidt "Katherine", <b>Cabernet Sauvignon</b> , Stonemason Hill, Alexander Valley .....	15/60
Emblem, <b>Cabernet Sauvignon</b> , Napa .....	19/76
Justin Reserve, <b>Cabernet Sauvignon</b> , Paso Robles .....	25/100
Il Fauno di Acramum, <b>Super Tuscan</b> , Tuscany, Italy .....	25/100

## BOTTLED &amp; DRAFT BEER

## BOTTLED BEER

Stella .....	8
Sapporo 20.3oz .....	10
Pacifico .....	6.5
Michelob Ultra .....	6.5
Coors Light .....	6.5
Guinness Can .....	8.5
Best Day Brewing N.A. IPA .....	7
Best Day Brewing Kolsch N.A. ....	7
Happy Dad Fruit Punch 5% ABV .....	7
High Noon Watermelon ABV 4.5% .....	7
Heineken Zero .....	8

## DRAFT BEER

<b>Chronic Amber</b> Pizza Port Brewing, San Diego Abv 5.3% .....	8
<b>Cali Squeeze</b> , Blood Orange Citrus Wheat Ale Firestone Walker, Paso Robles 5.4% Abv .....	8
<b>Modelo Especial</b> Mexican Lager Mexico 4.5% Abv .....	8
<b>Brewery X</b> Westcoast IPA Anaheim, Ca Abv 6.7% .....	8
<b>Harland Hazy</b> IPA San Diego, Ca Abv 6.5% .....	8
<b>NWPRT</b> Lager Wings & Arrow Beer Co, Newport Beach Abv 4.9% .....	7

## SAKE

Hakutsuru <b>Sayuri Nigori</b> , Little Lily .....	13	Sake Ono <b>Junmai Daiginjo</b> 720ml .....	70
Hakutsuru <b>Junmai Ginjo</b> Superior .....	15	Heavensake Urakasumi <b>Junmai Ginjo</b> 720ml .....	90
Hakutsuru <b>Junmai Dai Ginjo</b> Sho-une .....	17	Murai <b>Dai Ginjo</b> 720ml .....	150
Gekkeikan <b>Hot Sake</b> .....	10	Maboroshi "Mystery" <b>Junmai Daiginjo</b> 720ml .....	300
Hana <b>Lychee Flavored Sake</b> 350ml .....	20		

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The 1923 Restaurant Group Family

