



THE OCEAN ROOM

APPETIZERS

| | |
|---|----|
| EDAMAME (GF) (VG) choice of yuzu scented sea salt or tossed with chili crunch | 9 |
| BLISTERED SHISHITO PEPPERS (GF) (VG) aged ponzu, togarashi, bonito flakes, sea salt | 16 |
| VIETNAMESE CARPACCIO (GF) Australian Wagyu ribeye, coconut nuoc cham, crispy shallot, glass onion, Vietnamese herbs, truffle oil, crushed peanuts | 28 |
| FIVE-SPICE DUCK LETTUCE WRAP (GF) crisp gem lettuce, hoisin, cucumber, Asian herbs, peanuts | 21 |
| S & P CALAMARI (GF) pineapple chili glaze, Thai basil aioli, pickled jalapeno, lemon, Asian slaw | 25 |
| LOTUS ROCK SHRIMP (GF) crispy rock shrimp, yuzu aioli, gochujang, spicy mayo, bean sprout crunch salad | 24 |

SOUPS

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|---|----|
| WONTON chicken consommé, tamari, sesame, scallion | 11 |
| MISO (GF) tofu, wakame, scallion | 9 |

SALADS

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|---|----|
| ROASTED CAULIFLOWER (GF) (VG) tahini crema, orange segment, enoki mushroom, candied cashews, citrus-chili dressing | 21 |
| SINGAPORE LONGEVITY CRUNCH (VG) cucumber, tomato, onion, root vegetables, jicama, lotus root, Asian herbs, mango-chili dressing <i>tossed table side, portioned for two to four people</i> | 29 |
| TROPICAL MAI TAI (GF) (VG) mango, pineapple, jicama, seasonal melon, cucumber, gem lettuce, almonds, soft herbs, citrus vinaigrette | 22 |
| ZEN GARDEN SALAD (GF) (VG) mixed Asian greens, cucumber, tomato, carrots, daikon, edamame, ninja radish, Japanese carrot-ginger dressing | 16 |

HANDCRAFTED DIM SUM

| | |
|--|----|
| SHRIMP SHUMAI tobiko | 10 |
| MUSHROOM & VEGETABLE SHUMAI (VG) ginger-scallion sauce | 8 |
| JUMBO LUMP CRAB SHUMAI ginger-scallion sauce | 12 |
| PORK & CHIVE GYOZA pan-fried, ginger-chili soy sauce | 18 |

(DF) = Dairy Free (VG) = Vegan (GF) = Gluten-free *

Prepared in our kitchen that commonly handles wheat product and other grains.

Gluten-free available upon request.

FROM THE WOK

| | |
|--|----|
| SHRIMP PAD THAI (GF) | 40 |
| egg, bean sprouts, scallions, peanuts, lime | |
| BEEF CHOW MEIN | 48 |
| wagyu ribeye, shredded cabbage, carrot, bell pepper, egg noodles, black garlic shoyu | |
| ORANGE CHICKEN (GF) | 36 |
| wok tossed orange glazed chicken, sesame, green onion | |
| KUNG PAO CHICKEN (GF) | 36 |
| peanuts, bell peppers, Sichuan chili, shaoxing wine, scallion | |
| GENERAL TSO (GF) | 36 |
| crispy chicken, hoisin, sambal oelak chili, ginger, garlic, sesame | |
| CRISPY TOFU (VG) | 27 |
| mushroom xo, Japanese eggplant, tomatoes, tofu crema, sesame | |
| CAULIFLOWER MANCHURIAN (GF) | 27 |
| Indo-Chinese cauliflower bites, crispy chickpeas, cilantro-lime yogurt | |

ENTRÉES

| | |
|---|----|
| XO HONG KONG SEABASS (GF) | 55 |
| forbidden black rice, charred bok choy, scallion, XO sauce | |
| STEAMED SEABASS (GF) | 55 |
| lemongrass-miso broth, rice noodles, Thai basil, honshimeji mushrooms, chili crunch | |
| PAN SEARED GROUPEL (GF) | 45 |
| Thai coconut curry, galangal, mint, crisp Thai salad, jasmine rice | |
| CHAR SIU KUROBUTA PORK CHOP (GF) | 38 |
| traditional Cantonese bbq, Chinese five spice, vegetable fried rice | |
| EYE OF RIBEYE (GF) | 60 |
| Westholme Wagyu, charred broccoli, garlic, Szechuan demi | |

SIDES

| | |
|--|----|
| WAGYU FRIED RICE (GF) (VG) | 36 |
| XO sauce | |
| VEGETABLE FRIED RICE (GF) (VG) | 18 |
| GREEN BEANS (GF) (VG) | 14 |
| wok fried, tofu-tahini crema, chili crunch, sesame seeds | |
| BROCCOLI STIR FRY (GF) (VG) | 14 |
| garlic, hoisin, soy reduction | |
| VEGETABLE STIR FRY (GF) (VG) | 14 |
| seasonal wok fried vegetables, ginger-garlic sauce | |
| GLAZED BABY CARROTS (GF) (VG) | 14 |
| Okinawa black sugar, star anise, lemon | |

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
If unsure of your risk, consult a physician.*

SUSHI BAR*

| | |
|--|----|
| VIETNAMESE TUNA CRACKER* | 24 |
| nuoc cham, mint, jalapeño, cilantro, pickled carrot, togarashi | |
| HIRAMASA CRUDO (GF) | 32 |
| Japanese yellowtail, citrus ponzu, lemon, truffle oil | |
| TORO CRUDITO (GF) | 49 |
| shiso, yuzu-soy, spicy oil, black truffle | |
| BLUEFIN TATAKI (GF) | 48 |
| seared Japanese Maguro, ponzu, scallion | |

SUSHI ROLLS*

| | |
|---|----|
| LOTUS ROLL | 30 |
| tempura shrimp, avocado, negi hamachi, yuzu, cilantro, charred pineapple relish | |
| JAPANESE FRY | 32 |
| salmon, cream cheese, spicy tuna, scallion, pickled daikon | |
| OCEAN ROOM ROLL | 29 |
| shrimp tempura, flounder ceviche, aji aioli, avocado, crispy shallot, eel sauce | |
| BLUEFIN SHISO (GF) | 26 |
| pacific bluefin tuna, Japanese mint, fresh wasabi, scallion | |
| THAI SPICY TUNA | 20 |
| tuna, jalapeño, avocado, cucumber, toasted coconut flakes, Thai basil aioli | |
| DAIMYO (GF) | 32 |
| tuna, flounder, salmon, scallions, asparagus, avocado, red tobiko | |

NIGIRI & SASHIMI*

two pieces per order (GF)

| | | | |
|-------------------|----|----------------|----|
| yellowfin tuna | 8 | Japanese wagyu | 12 |
| salmon | 8 | hiramasa | 10 |
| salmon aburi | 12 | bluefin tuna | 12 |
| hamachi | 8 | uni (1 piece) | 22 |
| Japanese flounder | 10 | toro | 22 |

COMBOS*

| | |
|--|----|
| SUSHI & SASHIMI FOR ONE | 42 |
| 5 pieces of assorted nigiri, 9 pieces of sashimi, spicy rainbow roll | |
| SUSHI & SASHIMI FOR TWO | 85 |
| 8 pieces of assorted nigiri, 12 pieces of sashimi, spicy rainbow roll, california roll | |

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SIGNATURE COCKTAILS

15 Each

Jojo's Ginger Kiss "All Charities Name Your Cocktail"

Casamigos Blanco Tequila, Lychee Syrup,
Ginger Syrup, Lemon Juice, Lychee

Raspberry Beret

Empress Elderflower Rose Gin, Raspberry Syrup,
Lime Juice, Fee Foam, Raspberry

Paper Plane

Buffalo Trace Bourbon, Aperol Aperitif, Amaro
Nonino, Simple Syrup, Lemon and Grapefruit Juice,
Lemon Twist

Wasabi Martini

Reef Vodka, Yuzu Liqueur, Wasabi,
Lemon and Lime Juice, Basil

Strawberry Lemon Drop

Grey Goose Le Citron Vodka,
Strawberry Purée, Lemon Juice, Sugar Rim

Smoked Old Fashioned

ORC Knob Creek Rye Whiskey,
Demerara Syrup, Bitters, Luxardo Cherry, Orange

Mojito

Bacardi Superior Rum,
Agave Nectar, Mint, Lime Juice

Reef Lounge 75

Empress 1908 Elderflower Rose Gin,
Lemon Juice, Simple Syrup, Prosecco, Orange

Purple Rain

Islamorada Hibiscus Gin, St. Germain Elderflower
Liqueur, White Cranberry Juice, Lemon Juice,
Hibiscus Water, Lemon Twist

Mango Chili Pepper Margarita

Cazadores Tequila, Cointreau Liqueur,
Mango Purée, Agave Nectar, Lime Juice,
Tajin & Black Salt Rim, Dried Chili

Passion Fruit Martini

X-Rated Vodka, Passion Fruit Syrup,
Lemon Juice, Lemon Twist

Pineapple Mezcalita

Illegal Mezcal, Coconut Cream,
Lemon Juice, Pineapple Juice,
Cayenne Pepper Rim, Pineapple Leaf

Peachy Lychee

Reef Vodka, JF Hayden's Lychee Liqueur, Peach
Liqueur, Lemon Juice,
Simple Syrup, Flower

Reef Lounge Paloma

ORC Patron Anejo Tequila, Grapefruit Juice, Lemon
Juice, Agave Nectar, Orange Bitters, Orange Twist

Strawberry Sake Martini

House Made Strawberry Infused Sake,
Uzu Liqueur, Lemon Juice

Blackberry Sake

House Made Blackberry Puree, Sake, Uzu Liqueur,
Lemon Juice, Lime Juice, Shiso Leaves,
Mint Leaves, Prosecco

Five Spice Monkey

Bombay Sapphire Gin, House Made Five Spice
Simple Syrup, Lemon Juice, Blood Orange Puree

Cos-No-Politan (N/A)

Lyre's White Cane, Triple Sec, Lime Juice, Cranberry
Juice, Lemon Twist

Mindful Martini (N/A)

Fluère Botanical, Elderflower Syrup, Lime Juice,
Cucumber

Something's Missing (N/A)

Lyre's Agave Blanco, Lime Juice, Jalapeño Simple
Syrup, Orange Juice, Club Soda, Tajin

Pecan Infused Old Fashioned

25

Santa Teresa 1796 Arabica Coffee Cask Finish Rum, Toasted Pecans,
Madagascar Vanilla Bean, Demerara Syrup, Walnut Bitters, Candied Bacon

DESSERT COCKTAILS

15 Each

Espresso Martini

Smirnoff Vanilla Vodka,
Kahlua Liqueur, Espresso,
Coffee Bean

Buttered Toffee

Amaretto Disaronno Liqueur, Baileys
Liqueur, Kahlua Liqueur, Heavy
Cream

Crème Brûlée Martini

Smirnoff Vanilla Vodka, Madagascar
Vanilla Syrup, Heavy Cream,
Caramel Topping

BEER SELECTION

Domestic

5.50

Athletic Brewing Company (N.A.) • Bud Light
Coors Light • Funky Buddha Vibin' Groovable Lager

Import

6.50

Amstel Light • Corona • Corona Light • Guinness • Heineken • Heineken Light • Stella

ORC "The Point" IPA

6.50

SAKE

| | | ½ carafe | full |
|-----|--|----------|--------------|
| 842 | Sho Chiku Bai Junmai served warm | 7.5 | 14 |
| 841 | Rihaku Dreamy Clouds Nigori 720ML bright & lean in the mouth with chewy sweet rice flavors intermingling with nutty & slightly fruity characteristics | 15 | 22 |
| 843 | Kikusui Junmai Ginjo crisp, clean & smooth with hints of citrus & persimmons | 14 | 19 |
| 846 | Uigei Drunken Whale Tokubetsu Junmai 300ML dry, ricey & robust with a palate-cleansing acidity, clean viscosity & finish | | bottle 32 |
| 871 | Dassai 45 300ML/720ML light honeydew aromas with the subtle sweetness complemented by an undercurrent of crisp dryness | | 41/78 |
| 844 | Suigei Harmony Junmai Daiginjo 720ML blended ultra premium sake that is entirely unique, highly aromatic with crisp finish | | 67 |
| 845 | Shirataki Jozen Junmai Ginjo 720ML refreshing fruity aroma of apple, grape & peach expansive savory flavor with soft texture & tart finish | | 73 |
| 847 | Wakatake Onigoroshi Junmai Daiginjo 720ML deep taste, superb acidity & slight sweetness stemming from the elegant fruity aroma | | 95 |
| 868 | Dassai 23 300ML/720ML intense fragrant floral & melon notes drizzled with clear honey dance on your palate this sake is fresh-tasting & has a long elegant dry finish | | 96/205 |

CHAMPAGNE & SPARKLING

| | | Glass | Bottle |
|-----|---|-------|--------|
| 029 | Valdo, Prosecco, Italy, 187 ml | | 12 |
| 904 | Moët & Chandon Imperial Brut, Champagne, France, 187 ml | | 30 |
| 023 | Nicolas Feuillatte Rosé, Champagne, France, 187 ml | | 42 |
| 058 | Piper-Sonoma, Brut Rosé, Sonoma, California | | 48 |
| 014 | Moët & Chandon Imperial Brut, Champagne, France | | 105 |
| 025 | Veuve Clicquot "Yellow Label", Champagne, France | | 120 |
| 012 | Dom Pérignon, Champagne, France | | 475 |

CHARDONNAY

| | | Glass | Bottle |
|---|---|-------|--------|
| 145 | Ocean Reef "Private Reserve", California | 5 | 26 |
| 114 | Francis Coppola "Diamond Collection", California | 10 | 35 |
| 095 | Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California | 13 | 48 |
|  066 | Stags' Leap, Napa Valley, California | 18 | 54 |
| 088 | Frank Family, Carneros, California | 20 | 60 |
| 159 | Joseph Drouhin, Chablis, France | | 69 |
| 160 | Domaine Seguinot, Chablis, France | 25 | 75 |
| 081 | "Ocean Reef Selection", Burgundy, France | 25 | 75 |
| 125 | Flowers, Sonoma Coast, California | | 76 |
| 092 | Rombauer, Carneros, California | 25 | 89 |
| 144 | Calera "Mount Harlan", Mount Harlan, California | | 105 |
| 071 | Paul Hobbs, Russian River Valley, California | | 115 |
| 168 | Domaine du Roc des Boutires, Pouilly Fuissé, Burgundy, France | | 115 |
| 171 | Domaine De Montille, Le Clos Du Château, Burgundy, France | 40 | 120 |
| 072 | Far Niente, Napa Valley, California | | 125 |
| 140 | La Sirena, Calistoga, California | | 160 |
| 084 | Paul Hobbs, "Menini Estate", Russian River Valley, California | | 175 |
| 175 | Joseph Drouhin, Puligny-Montrachet, France | | 250 |
| 157 | Albert Bichot, "Les Blanchots", Grand Cru, Chablis, France | | 275 |
| 075 | Peter Michael "Belle Côte", Sonoma County, California | | 275 |

SAUVIGNON BLANC & OTHER INTERESTING WHITES

| | | | |
|-----|---|----|----|
| 231 | Vicolo, Pinot Grigio, Delle Venezie, Italy | 5 | 26 |
| 261 | Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California | 5 | 26 |
| 258 | San Simeon, Sauvignon Blanc, Paso Robles, California | 10 | 35 |
| 270 | Frenzy, Sauvignon Blanc, Marlborough, New Zealand | 13 | 48 |
| 325 | Albariño, Marqués De Cáceres "Duesa Nai", Rías Baixas, Spain | 15 | 48 |
| 051 | Missing Thorn, White Blend "N/A", California | 15 | 48 |
| 237 | Santa Margherita, Pinot Grigio, Alto Adige, Italy | 15 | 51 |
| 309 | Ayler Kupp "Kabinett", Riesling, Saar, Germany | | 69 |
| 259 | Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand | 23 | 69 |
| 271 | "Ocean Reef Selection", Sauvignon Blanc, Loire Valley, France | 25 | 75 |
| 265 | Cakebread, Sauvignon Blanc, Napa Valley, California | 25 | 75 |
| 183 | Domaine Delaporte, Silex, Sancerre, France | | 96 |

ROSÉ

| | | | |
|-----|--|----|----|
| 732 | Moulin De Gassac "Guilhem", Languedoc, France | 6 | 26 |
| 735 | Chateau D'esclans Whispering Angel, Provence, France | 13 | 48 |

PINOT NOIR

| | | Glass | Bottle |
|------|--|-------|--------|
| 669 | Bouchard Aine & Fils, Burgundy, France | 5 | 26 |
| 659 | King Estate "Inscription", Willamette Valley, Oregon | 16 | 48 |
| 661 | J Vineyards, Sonoma, Monterey, Santa Barbara, California | 15 | 48 |
| 709 | Paul Hobbs "Crossbarn", Sonoma Coast, California | | 78 |
| 642 | Patz & Hall, Sonoma Coast, California | | 80 |
| 646 | Belle Glos "Las Alturas", Santa Lucia Highlands, California | 22 | 85 |
| 700 | Joseph Faiveley, Burgundy, France | 30 | 90 |
| 654 | Domaine Faiveley Mercurey "Vieilles Vignes", Burgundy France | 32 | 96 |
| 687 | White Walnut "Ocean Reef Selection", Willamette Valley, Oregon | 35 | 105 |
| 662 | Goldeneye, Anderson Valley, California | 35 | 105 |
| 702 | Paul Hobbs, Russian River Valley, California | | 126 |
| 407 | Albert Bichot "Clos de L' Hermitage", Beaune, France | | 130 |
| 698 | Georges Noellat, Nuits-Saint-Georges, Burgundy, France | | 180 |
| 636 | Kosta Browne, Santa Rita Hills, California | | 240 |
| 645 | Albert Bichot, Volnay "Les Santenots" Premiere Cru, Burgundy, France | | 250 |
| 1213 | Williams Selyem "Westside Road", Russian River Valley, California | | 273 |

CABERNET SAUVIGNON

| | | | |
|-----|---|----|-----|
| 461 | Ocean Reef "Private Reserve", California | 5 | 26 |
| 443 | Quest "By Austin Hope", Paso Robles, California | 10 | 35 |
| 441 | Hess "Maverick Ranches", Paso Robles, California | 15 | 48 |
| 440 | Daou Reserve, Paso Robles, California | 25 | 75 |
| 480 | Cabernet Sauvignon, ALH "Hobbs" Coombsville, California | 30 | 90 |
| 451 | Far Niente "Post & Beam", Napa Valley, California | | 110 |
| 447 | Duckhorn, Napa Valley, California | | 120 |
| 493 | Adaptation, Napa Valley, CA 2018 | | 120 |
| 458 | Jordan, Alexander Valley, California | | 135 |
| 445 | Caymus, Napa Valley, California | | 192 |
| 495 | Joseph Phelps, Napa Valley, California | | 225 |
| 450 | DANA "VASO" "Ocean Reef Selection", Napa Valley, California | | 300 |
| 452 | Caymus "Special Selection", Napa Valley, California | | 387 |

OTHER INTERESTING REDS

| | | | |
|---|---|----|-----|
| 577 | Ocean Reef "Private Reserve", Red Blend, California | 5 | 26 |
| 052 | Missing Thorn, Red Blend "N/A", California | 15 | 48 |
| 545 | Marchesi Antinori "Il Bruciato", Super Tuscan, Tuscany, Italy | | 60 |
|  617 | Decoy Limited, Alexander Valley, California | 20 | 60 |
| 766 | Malbec, Bramare, Mendoza, Argentina | 22 | 66 |
| 567 | Duckhorn, Merlot, Napa Valley, California | | 75 |
| 956 | Orin Swift "8 Years In The Desert", Zinfandel Blend, California | | 82 |
| 412 | Faustino "Gran Reserva", Tempranillo, Rioja, Spain | 28 | 86 |
| 625 | Lion Tamer, Red Blend, Napa Valley, California | 35 | 105 |
| 529 | Banfi, Brunello Di Montalcino, Tuscany, Italy | | 154 |
| 798 | Quintessa, Red Blend, Napa Valley California | | 412 |