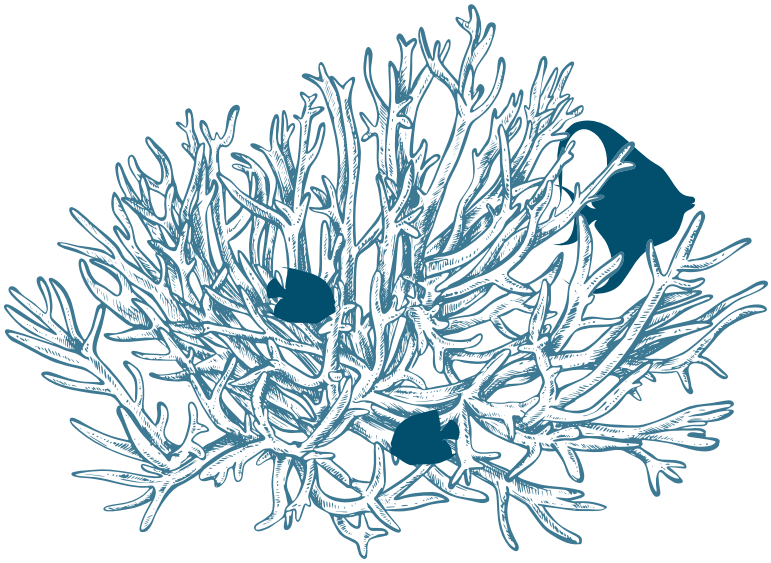


THE OCEAN ROOM

11/06/2026

APPETIZERS
開胃菜

EDAMAME *(GF) (VG)* 9
choice of yuzu-scented sea salt or tossed with chili crunch

CUCUMBER SALAD *(GF) (VG)* 11
soy, garlic, gochugaru, toasted sesame, sea salt

CRISPY CALAMARI *(GF)* 25
pineapple chili glaze, Thai basil aioli, pickled jalapeño, lemon, Asian slaw

JAPANESE EGGPLANT DIP *(VG)* 18
charred miso-tahini eggplant, chili crunch oil, chives, gyoza crisp

FIVE-SPICE DUCK LETTUCE WRAP (3) *(GF)* 24
crisp lettuce, hoisin, cucumber, cilantro, crushed peanuts

SOUPS
湯類

THAI LOBSTER BISQUE *(GF)* 19
red curry lobster reduction, lump crab, coconut milk, lemongrass, kaffir lime oil

MISO *(GF)* 9
red miso, silken tofu, wakame, green onion

SALADS
沙拉

ROASTED CAULIFLOWER SALAD *(GF) (VG)* 21
tahini crema, orange segment, enoki mushroom, candied cashews,
citrus-chili dressing, micro shiso, arare

SINGAPORE LONGEVITY SALAD *(VG)* 29
jicama, lotus root, cucumber, tomato, onion, root vegetables, goji berry, Asian herbs, mango-chili dressing
tossed tableside, portioned for two to four people

ZEN GARDEN SALAD *(GF) (VG)* 16
mixed Asian greens, cucumber, tomato, carrot, daikon, edamame, ninja radish,
Japanese carrot-ginger dressing

KOREAN CRAB SALAD *(GF)* 28
jumbo lump crab, cucumber, Honeycrisp apple, kimchi vinaigrette, togarashi

HANDCRAFTED DIM SUM
點心

SHRIMP SHUMAI (3) 15
tobiko, chili crunch oil

CRAB & PORK SHUMAI (3) 18
scallion-ginger sauce, soy sauce

PORK & CHIVE GYOZA (6) 18
pan-fried, ginger-chili soy sauce

DYNAMITE PRAWN TOAST (3) 18
yuzu aioli, sriracha, white sesame, micro cilantro

CHICKEN XIAO LONG BAO (3) 15
ginger chicken broth, Chinese black vinegar

BRAISED SHORT RIB BAO (2) 24
Vietnamese-style cola braised, cucumber,
jalapeño, pickled daikon and carrot, cilantro

SIGNATURE ITEM

FROM THE WOK

源自炒鍋

SHRIMP PAD THAI *(GF)* 40
tiger prawn, rice noodle, tamarind, farm egg, bean sprout, garlic chives, roasted peanut, lime

WAGYU CHOW MEIN 48
Westholme wagyu ribeye, shredded cabbage, carrot, bell pepper, 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 oelek chili, ginger, garlic, sesame

MUSHROOM XO TOFU *(GF) (VG)* 32
crispy tofu, Japanese eggplant, mushroom XO, roasted tomato, tofu crema, sesame, spring onion

VEGETABLE YAKI UDON *(VG)* 32
thick buckwheat noodle, wild mushroom, baby bok choy, napa cabbage, carrot, bell pepper, sweet tamari glaze, bean sprout crunch salad, gari

ENTRÉES

主菜

XO SEA BASS *(GF)* 55
forbidden black rice, charred bok choy, scallion, XO sauce

STEAMED RED SNAPPER *(GF)* 45
dashi consommé, glass noodle, wild mushroom, blistered tomato, ginger, spring onion, chili crunch, cilantro, Thai basil

GREEN CURRY GROUPER *(GF)* 45
pan-seared, galangal, mint, Thai crisp salad, coconut vinaigrette, jasmine rice

CHAR SIU KUROBUTA PORK CHOP* *(GF)* 46
double-cut bone-in, traditional Cantonese BBQ, Chinese five-spice, bok choy, jasmine rice

ROASTED HALF CHICKEN "SATAY" *(GF)* 38
fried shallot and garlic crust, chili-tahini peanut sauce, cucumber ribbon, jasmine rice

STEAK FRITES* 60
8oz prime filet mignon, black pepper and aged shoyu demi, truffle-furikake shoestring fries

SIDES

配菜

WAGYU FRIED RICE *(GF)* 36
Hong Kong style, XO sauce

VEGETABLE FRIED RICE *(GF)* 18
mushroom XO, farm egg, shredded lettuce

BLISTERED GREEN BEANS *(GF)* 14
wok-fried, tofu-tahini crema, soy reduction, chili crisp, sesame

GARLIC BROCCOLI *(GF)* 14
broccoli floret, hoisin, sizzling scallion oil

VEGETABLE CHOW MEIN 18
thin egg noodle, wild mushroom, napa cabbage, bean sprout, spring onion

CAULIFLOWER BITES *(GF)* 14
orange-glazed crispy cauliflower, rice cracker, sesame, spring onion

SUSHI BAR

寿司

VIETNAMESE TUNA CRACKER* 24
nuoc cham, mint, jalapeño, cilantro, pickled carrot, togarashi

SALMON TATAKI* *(GF)* 28
seared Faroe salmon, chili ponzu, crispy shallots, ikura

TORO CRUDO* *(GF)* 65
Pacific bluefin tuna belly, citrus soy, scallions, shiso

BLUEFIN TUNA YUKKI* 34
Pacific bluefin tuna, kimchi vinaigrette, daikon, avocado, cucumber, rice cracker

SASHIMI SAMPLER* *(GF)* 52
12 piece tuna, hamachi, wahoo, salmon, rainbow kanisu, shrimp, ikura

SUSHI & SASHIMI FOR ONE* *(GF)* 42
4 piece assorted nigiri, 6 piece sashimi, spicy rainbow roll

SUSHI & SASHIMI FOR TWO* *(GF)* 85
8 piece nigiri, 12 piece sashimi, two spicy rainbow rolls, California roll

SUSHI ROLLS

寿司卷

LOTUS ROLL* 30
tempura shrimp, avocado, negi hamachi, yuzu, cilantro, crispy shallots

BLUEFIN SHISO* *(GF)* 26
Pacific bluefin tuna, Japanese mint, fresh wasabi, scallion

THAI SPICY TUNA* *(GF)* 20
tuna, jalapeño, avocado, cucumber, toasted coconut flakes, Thai basil aioli

DAIMYO* *(GF)* 32
tuna, flounder, salmon, scallions, asparagus, avocado, red tobiko

ARI ROLL* 32
Pacific bluefin tuna, scallions, bluefin aburi, blue crab, spicy aioli, sweet soy, tempura flakes

WAHOO VOLCANO* 28
wahoo dynamite, masago, blue crab, cucumber, avocado, scallion, sweet soy

NIGIRI & SASHIMI

握壽司和生魚

YELLOWFIN TUNA*	8	IKURA*	8
SALMON*	8	SALMON ABURI*	12
WAHOO*	8	BLUEFIN TUNA*	12
TAMAGO*	8	UNI* *(1 PIECE)*	22
HAMACHI*	8	TORO*	22

two pieces per order (GF)

**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.*

*(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.

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
Islamorada Hibiscus 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 Juice, Lime Juice, Basil

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, Blue Agave Nectar, Lime Juice, Tajín & Black Salt Rim, Dried Chili

PASSION FRUIT MARTINI
X-Rated Vodka, Passion Fruit Syrup, Lemon Juice, Lemon Twist

PINEAPPLE MEZCALITA
Ilegal Mezcal, Coconut Cream, Lemon Juice, Pineapple Juice, Cayenne Pepper Rim, Pineapple Leaf

PEACHY LYCHEE
Reef Vodka, J.F. Haden's Lychee Liqueur, Peach Liqueur, Lemon Juice, Simple Syrup, Flower

REEF LOUNGE PALOMA
ORC Patrón Añejo Tequila, Grapefruit Juice, Lemon Juice, Agave Nectar, Orange Bitters, Orange Twist

BLACKBERRY SAKE
House-Made Blackberry Purée, Sake, Yuzu Liqueur, Lemon Juice, Lime Juice, Shiso Leaves, Mint Leaves, Prosecco

ILEGAL RASPBERRY MARGARITA
Ilegal Mezcal, Blue Agave Nectar, Raspberry Purée, Lime Juice, Pineapple Juice, Tajín Rim, Raspberry

FUEGO
Ilegal Mezcal, Blue Agave Nectar, Mango Purée, Strawberry Purée, Lime Juice, Jalapeño, Tajín Rim

LOVE, EVERTON
Everton's Rum, Coco Loco Cream, Strawberry Purée, Pineapple Juice

MONTEGO BAY
Everton's Rum, Blue Agave Nectar, Angostura Bitters, Mint, Lemon Juice, Lime Juice, Prosecco, Luxardo Cherry

FIVE SPICE MONKEY
Bombay Sapphire Gin, House Made Five Spice Simple Syrup, Lemon Juice, Blood Orange Purée

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, Tajín

25 Each

PECAN-INFUSED OLD FASHIONED
ORC Knob Creek Rye, Roasted Pecans and Madagascar Vanilla Bean, Maple Syrup, Orange Bitters, Candied Bacon

THE ALAMO
ORC El Tesoro Añejo Tequila, Blue Agave Nectar, Angostura Bitters, Chocolate Bitters

DESSERT COCKTAILS

15 Each

ESPRESSO MARTINI
Smirnoff Vanilla Vodka, Kahlúa Liqueur, Espresso, Coffee Bean

BUTTERED TOFFEE
Amaretto Disaronno Liqueur, Baileys Liqueur, Kahlúa 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 • Sapporo

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
			BOTTLE
846	SUIGEI DRUNKEN WHALE TOKUBETSU JUNMAI 300ML dry, ricey & robust with a palate-cleansing acidity, clean viscosity & finish		32
871	DASSAI 45 300ML | 720ML light honeydew aromas with the subtle sweetness complemented by an undercurrent of crisp dryness		41 | 78
844	HAKKAISAN JUNMAI DAIGINJO 720ML clean and gentle rice flavor, subtle floral and melon-like aromatics, a light-to-medium body, and a crisp, refreshing, dry 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 ONIKOROSHI 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, 187ML		12
904	Moët & Chandon Impérial Brut, Champagne, France, 187ML		30
023	Nicolas Feuillatte Rosé, Champagne, France, 187ML		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
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
092	Rombauer, Carneros, California	25	89
144	Calera "Mount Harlan", Mount Harlan, California		105
071	Paul Hobbs, Russian River Valley, California		115
171	Domaine de Montille, Le Clos du Château, Burgundy, France	40	120
168	Vincent Girardin "Les Vieilles Vignes", Pouilly-Fuissé, 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
418	Albert Bichot, 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
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
262	Silver Oak, Sauvignon Blanc, Napa & Sonoma County, California	25	75
183	Domaine Delaporte, Silex, Sancerre, France		96
290	Joseph Phelps, Sauvignon Blanc, Napa Valley, California		165

ROSÉ

732	Moulin de Gassac "Guilhem", Languedoc, France	6	26
735	Château d'Esclans Whispering Angel, Provence, France	13	48

PINOT NOIR

		GLASS	BOTTLE
669	Moulin De Gassac, Languedoc, France	5	26
661	J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
686	Ken Wright, Willamette Valley, Oregon	20	60
709	Paul Hobbs “Crossbarn”, Sonoma Coast, California		78
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
647	Williams Selyem “Ocean Reef Selection”, Russian River Valley, California	40	120
702	Paul Hobbs, Russian River Valley, California		126
407	Albert Bichot “Clos de l’Hermitage”, Beaune, France		150
698	Georges Noëllat, Nuits-Saint-Georges, Burgundy, France		180
636	Kosta Browne, Santa Rita Hills, California		240
645	Albert Bichot, Volnay “Les Santenots” Premier Cru, Burgundy, France		250
1213	Williams Selyem “Westside Road”, Russian River Valley, California		273

CABERNET SAUVIGNON

461	Ocean Reef “Private Reserve”, California	5	26
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
467	Hourglass “Ocean Reef Selection”, Napa Valley, California	40	120
477	Gamble Estates, “Ocean Reef Selection”, Napa Valley, California		150
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
497	Tusk Estates, “Ocean Reef Selection”, Napa Valley, California		400

OTHER INTERESTING REDS

577	Ocean Reef “Private Reserve”, Red Blend, California	5	26
443	Quest “By Austin Hope”, Cabernet Franc, Paso Robles, California	10	35
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
412	Faustino “Gran Reserva”, Tempranillo, Rioja, Spain	28	86
629	Stags' Leap “The Investor”, Red Blend, Napa Valley, California	35	102
529	Banfi, Brunello di Montalcino, Tuscany, Italy		154
798	Quintessa, Red Blend, Napa Valley, California		350