

Shore LEAVE

-  Spicy
-  Vegetarian
-  Gluten Free

Last call for food

11:00pm

Please inform your server of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 5 or more. No separate checks. Max check split 4 ways.

Bar BITES

	Shore Leave Burger 2.0* bacon jam, miso mayo, jalapeño, american cheese	\$16
	Dungeon Burger* american cheese, bread & butter pickle, mayo, onion, tomato, iceberg lettuce	\$15
	Chicago Dog sport pepper, tomato, pickle, onion, relish, celery salt	\$13
	Bangkok Hot Fried Chicken Sandwich ranch, jalapeño, cilantro	\$16
 	Wagyu Skewers* yuzu kosho, fried garlic, truffle salt	\$16
 	Pad Thai Brussels Sprouts bean sprout, peanut, cilantro, lime, miso	\$13
 	Okonomiyaki Tater Tots spicy mayo, katsu sauce, jalapeño-cheese, sesame, nori, bonito	\$12
	Thai Fried Calamari sweet chili glaze, peanut, pickled pepper	\$14
	Gochujang Wings sesame, scallion, kimchi ranch	\$14

All sandwiches are available with our house-made veggie patty

Add bacon to any sandwich	Add a fried egg* to any sandwich
\$3	\$2

WiFi

Network Shore Leave
Password ShoreLeave



ROLLS

	Spicy Tuna Roll* kani, tempura crunch, tobiko, spicy furikake	\$18		Shore Leave Roll* shrimp tempura, hamachi, pickled pineapple, serrano, cilantro, aji amarillo	\$20
	Salmon Roll* asparagus, avocado, ginger yuzu sauce, crispy rice	\$17		Unagi Roll broiled unagi, avocado, tempura crunch, kabayaki sauce	\$18
 	Green Machine Roll* hamachi, green herbs, avocado, wasabi mayo	\$18	 	Shiitake Tempura Roll sesame wrap, truffle mayo, caramelized onion	\$15
	Negihama Roll* hamachi, scallion, sesame seed	\$9	 	Vegetable Garden Roll asparagus, avocado, cucumber, daikon, green garlic mayo	\$14
	Tuna & Avocado Roll* tuna, sesame seed	\$9			
	Salmon & Avocado Roll* pickled daikon, cucumber, ikura	\$12			

Hey!

Don't miss **Nigiri** on the back



For SHARING

	Tuna Tartare* sweet sesame soy, myoga, negi, taro chips	\$19	 	Wagyu & Crab Claypot Rice kimchi, egg yolk*, nori, cucumber	\$28
	Salmon Sashimi* avocado, spicy cucumber, serrano, arare, xo vinaigrette	\$17		“Cacio” e Pepe ramen noodle, miso, ssamjang, scallion	\$15
 	Bánh Mì Smashed Cucumbers persian cucumber, herbs, pickled carrot, jalapeño	\$14	 	Dan Dan Noodles spicy peanut sauce, cucumber, cilantro	\$14
	Gyoza pork or vegetarian; black vinegar sauce	\$14		Grilled Hamachi Collar miso teriyaki, peanut, sesame, herb salad, bibb lettuce	\$19
	Crab Rangoon jonah crab, cream cheese, scallion, sweet chili sauce	\$14			

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NIGIRI

 Lean Tuna ‘Akami’* kizami wasabi	\$7
 Fatty Tuna ‘Toro’* yuzu kosho	\$11
Ora King Salmon 'Masunosuke'* miso mustard, arare, dill	\$10
Salmon ‘Masu’* flavors of thailand	\$8
 Arctic Char ‘Iwana’* yellow chive vinaigrette	\$7
Yellowtail ‘Hamachi’* soy caramelized onion, truffle	\$8
 Kingfish ‘Hiramasa’* jalapeño sauce	\$8
 Striped Jack ‘Shima Aji’* aji amarillo, nigella & onion relish	\$10
Mediterranean Bass ‘Lubina’* shiso, umeboshi	\$6
 Sea Bream ‘Madai’* spicy cucumber	\$8
Golden Threadfin Bream ‘Itoyori’* lemon oil, sansho salt	\$10
Scallop ‘Hotate’* brown butter, black hawaiian salt	\$10
Spot Prawn ‘Botan Ebi’* kimchi relish	\$9
Smoked Eel 'Unagi' eel sauce	\$9
Trout Roe 'Ikura'* lime, shiso	\$6
Sea Urchin ‘Uni’* fresh wasabi, house soy	\$14
 Torched Avocado spicy mayo	\$6
 Grilled Shiitake truffle relish	\$6

All can be made traditionally. All can be made gluten free. Priced per piece.

NIGIRI FLIGHTS



TUNA NIGIRI FLIGHT*

2 pieces each of 3 different nigiri from varying cuts and fattiness
\$47



SALMON NIGIRI FLIGHT*

2 pieces each of masunosuke, masu, and iwana
\$43



JACK FISH FLIGHT*

2 pieces each of hamachi, hiramasa, and shima aji
\$45



10 PIECE CHEF’S SELECTION NIGIRI*

2 pieces each of 5 different nigiri
\$68