

RAW BAR

23 TUNA RIBBONS
Avocado Mousse | Aromatic Citrus
Emulsion | Chili Oil | House Made Chips

22 SAKE CURED ORA KING SALMON
Pickled Daikon | Spicy Tobiko Aioli |
Wasabi Oil

22 HAMACHI CARPACCIO
Passion-Ponzu | Japanese Seven-Spice |
Apple, Cucumber & Mango Mignonette

21 THREE-SUM SUSHI TACOS
Ahi Tuna | Hamachi | Salmon |
Jalapeno-Avocado Aioli | Pico |
Sweet Soy

24 CRISPY RICE
Choice: Spicy Tuna, Spicy Salmon or
Guacamole | Chives

SUSHI & SASHIMI (SASHIMI 2PC)

SUSHI \$7 SASHIMI \$9

ATLANTIC SALMON

AHI TUNA

MADAI

TORO **\$5 SUPP**

HAMACHI

KING SALMON **\$2 SUPP**

CLASSIC ROLLS

12

SPICY TUNA

SPICY SALMON

SALMON AVOCADO

YELLOWTAIL SCALLION

TUNA MANGO

YELLOWTAIL JALAPENO

CALIFORNIA

TUNA AVOCADO

VEGETABLE 11

SPECIALITY ROLLS

22 IKEBANA ROLL
Cooked Spicy Tuna | Cucumber | Avocado | Sun-dried Tomato | Spicy Teriyaki

25 WSG ROLL
Hamachi | Torched Ora King Salmon | Cucumber | Umami Glaze | Truffle Snow

22 DRAGON ROLL
Tuna | Salmon | Cucumber | Avocado | Sweet Soy Sauce

21 FIRE DRAGON ROLL
Spicy Tuna | Avocado | Spicy Aioli

21 KAME-KAZE ROLL
Chilean Sea Bass | Cucumber | Tuna | Avocado | Sweet & Spicy Miso

22 SALMON KATSU ROLL
Kani-Avocado | Salmon | Chipotle | Truffle Teriyaki | Panko Crusted

25 VOLCANO ROLL
Avocado | Cucumber | Kani Tempura | Spicy Tuna & Spicy Salmon on Top | Tobiko

SUSHI PLATTER

75 SASHIMI PLATTER
20Pc Chef Selection of the Day

59 SUSHI PLATTER
3Pc Tuna | 3Pc Atlantic Salmon |
3Pc Hamachi | Spicy Tuna Roll

95 WSG PLATTER
8Pc Sushi | 9Pc Sashimi |
1 Kame-Kaze Roll

TO SHARE

24 ROASTED BONE MARROW CANOE
Oxtail Confit | Herbs | Toast Points With Roasted Garlic

26 DUCK DUMPLINGS
Confit | Duck Pho Broth | Chili Oil | Cilantro | Basil |
Fresno Chili | Honshimeji Mushrooms | Garlic & Shallot Chips

28 ARANCINI
Risotto | Roasted Wild Mushroom Duxelles | Truffled Celeriac Veloute | Sage Jus | Truffle Snow

21 TOMATO & AVOCADO TOAST
Pinenut Ricotta | Marinated Tomatoes | Crushed Avocado | Basil | Red Wine Reduction

24 SMOKED BEEF TARTAR
Cured Egg Yolk | Gerkins | Capers | Red Onion | Spicy Mustard | Potato Gaufrette

27 SWEETBREADS
Veal Sweetbreads | Spring Pea Puree | Shitake | Carrots | Pea Shoots

24 CRISPY THAI BEEF
Marinated Flat Iron Steak Strips

24 BEEF CARPACCIO
Peppercorn & Herb Crusted Filet | Roasted Garlic Aioli | Croutons | Radish | Warm Pickled
Honshimeji Mushroom | Baby Arugula

16 TEMPURA SHISHITO PEPPER
Sesame Tempura | Herbs | Dynamite & Avocado Dip

24 REUBEN FLATBREAD
Corned Beef | Everything Spice | Dijon Mustard | Charred Cabbage Kraut

SOUPS

14 WSG CHICKEN SOUP
Vegetables | Dill | Orzo | Lemon

16 BUTTERNUT SQUASH SOUP
Candied Squash | Shiitake Mushroom |
Roasted Pepitas

FARMERS MARKET

14 SIMPLE
Field Greens | Radicchio | Endive |
Watermelon Radish | Tomato |
Chioggia Beets | Cucumber | Red Onion |
Aged Red Wine Vinaigrette

15 GRILLED PEAR SALAD
Baby Arugula | Cucumber |
Candied Walnuts | Bartlett Pear |
Radish | Toasted Walnut Dressing

16 GRAINS & GREENS
Gem Mustard Greens | Farro | Quinoa
| Sprouts | Craisins | Chickpeas |
Pine Nuts | Raisins | Tahini Dressing

26 CRUNCHY ASIAN SALAD
Chicken Yakitori Skewers | Thai Herbs |
Bean Sprouts | Long Beans | Cashews |
Cabbages | Fresno Chili | Mango |
Ginger Peanut Dressing

DOCK TO TABLE

52 MISO GLAZED CHILEAN SEA BASS

Stir Fry Vegetables | Ginger-Soy Reduction

49 SESAME CRUSTED TUNA

Soba Noodles | Soy Ginger Tea

39 PAN SEARED ORA KING SALMON

Spring Pea Puree | Baby Carrots | Watermelon Radish | Truffle Vinaigrette

42 FENNEL DUSTED PAN ROASTED BRANZINO

Green Olive Salsa Verde | Charred Tomato | Peperonata

FARM TO TABLE

36 HANDMADE POTATO & HERB GNOCCHI

Braised Leg of Veal | Veal Jus | Wild Mushrooms, Asparagus & Pearl Onion Fricassee

38 ROASTED ORGANIC CHICKEN

Roasted Breast | Confit Leg & Thigh | Haricot Verts | Truffled Mashed Potato | Fine Herb Jus

68 ZA'ATAR CRUSTED RACK OF LAMB

Chickpeas | Eggplant Caviar | Pomegranate Reduction

65 GRILLED VEAL CHOP

Fondant Potato | Royal Trumpets | Spinach | Perigord Sauce

45 WSG BURGER

Ground Veal Breast | Veal Sweetbread | Mushroom & Herb Fondue | Brioche Roll | Crispy Onions | French Fries

BUTCHER'S CORNER

All our steaks are usda prime certified and dry-aged for 21 days in-house.

53 WSG FILET 8oz

Garlic Herb "Butter"

62 BONE MARROW CRUSTED FILET 12oz

Garlic Confit

61 BONELESS RIBEYE 14oz

Wet Aged 28 Days | Chili Rubbed | Blistered Jalapeno | Firecracker Onions

72 RIB CHOP 20oz

Dry Aged 28 Days W/ Whiskey & Herbs | Bone Marrow | Royal Trumpet Mushroom

74 133 DEGREE "WSG" STEAK 12oz

Grilled Red Wine Onions

SAUCES

Peppercorn | Red Wine Bordelaise | WSG Steak Sauce

SIDES

12

TRUFFLE POTATO WHIP

SAUTÉED SPINACH

HAND-CUT FRENCH FRIES

MUSHROOM MEDLEY

CHICKPEAS
& EGGPLANT

BABY CARROTS

STIR FRY VEGETABLES

HARICOT VERTS

GRILLED RED WINE ONIONS

NIGHTLY SPECIAL BUTCHER CUTS

SUNDAY

62 BEEF WELLINGTON

Provence Potatoes | Red Wine & Herb Reduction

MONDAY

135 LONG BONE TOMAHAWK FOR TWO 42oz

Seasonal Vegetable | Crispy Yukon Gold Potatoes |
Wild Mushroom Bordelaise Sauce

TUESDAY

110 CHATEAUBRIAND FOR TWO 24oz

Vegetable Tian | Mustard Cognac Sauce

WEDNESDAY

73 DELMONICO 20oz

Crispy Potato Pancake | Hollandaise Sauce

THURSDAY

105 WAGYU RIBEYE 12oz

Salt Crusted Baked Potato | Horseradish Au Jus

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

EXECUTIVE CHEF | JOSEPH PAULINO

*For all parties of six and more
WSG will add a 20% voluntary gratuity
to the check.*