

RAW BAR

23 TUNA RIBBONS
Avocado Mousse | Aromatic Citrus
Emulsion | Chile 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

12 SPICY SALMON

12 SALMON AVOCADO

12 YELLOWTAIL SCALLION

12 TUNA MANGO

12 YELLOWTAIL JALAPENO

11 CALIFORNIA

12 TUNA AVOCADO

11 VEGETABLE

SPECIALITY ROLLS

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

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

21 FIRE DRAGON ROLL
Spicy Tuna | Avocado | Spicy Aioli

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

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

APPETIZERS

14 WSG CHICKEN SOUP

Vegetables | Dill | Orzo | Lemon

24 RUEBEN FLATBREAD

Corned Beef | Everything Spice | Dijon Mustard | Charred Cabbage Kraut

24 THAI BEEF JERKY

Marinated Flat Iron Strips

24 BEEF CARPACCIO

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

16 TEMPURA SHISITO PEPPER

Sesame Tempura | Herbs | Dynamite & Avocado Dip

SALADS

14 SIMPLE

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

Add on Chicken **7** | Salmon **9** | Tuna **11** | Steak **12**

16 GRAINS & GREENS

Gem Mustard Greens | Farro | Quinoa | Sprouts | Craisins | Chickpeas | Pine Nuts | Raisins | Tahini Dressing

Add on Chicken **7** | Salmon **9** | Tuna **11** | Steak **12**

ENTREE SALADS

26 CRUNCHY ASIAN SALAD

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

25 CHICKEN CLUB SALAD

Marinated Chicken Breast | Field Greens | Hard Boil Egg | Cherry Tomatoes | Black Olives | Candy Stripe Beets | Red Wine Dressing

29 THAI STEAK & CRISPY WONTON NOODLE SALAD

Baby Arugula | Radicchio | Dragon Fruit | Cabbages | Coconut | Mango | Chili-Lime Dressing

28 SESAME CRUSTED AHI TUNA SALAD

Chilled Soba Noodles | Scallions | Cucumber | Avocado | Yuzu Ponzu | Edamame

BURGERS AND SANDWICHES

All Are Served With French Fries & Pickle

23 CLASSIC BURGER

Lettuce | Tomato | Red Onion | Brioche Bun

28 CLASSIC BURGER & SHORT RIBS

Onion Marmalade | Roasted Mushroom Duxelles | Truffle Aioli

28 STEAK SANDWICH

Flat Iron Steak | Charred Marinated Peppers & Onions | Chimichurri

23 LEMONGRASS CHICKEN BANH MI 23

Marinated Chicken | Pickled Daikon & Carrots | Thai Herbs | Sriracha

25 CRISPY FISH SANDWICH

Tempura Branzino | Pickled Slaw | Cucumber | Baby Arugula | Chipotle

ENTREES

52 MISO GLAZED CHILEAN SEA BASS

Stir Fry Vegetables | Ginger Soy Reduction

35 PAN SEARED ORA KING SALMON

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

36 HANDMADE POTATO & HERB GNOCCHI

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

38 ROASTED ORGANIC CHICKEN

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

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 24oz
Dry Aged 28 Days W/ Whiskey & Herbs | Bone Marrow | Royal Trumpet Mushroom

SAUCES

Peppercorn | Red Wine Bordelaise | Wsg Steak Sauce

SIDES

12

TRUFFLE WHIPPED POTATOES

HAND CUT FRENCH FRIES

CHICKPEA TABBOULEH & EGGPLANT

HARICOT VERTS

SAUTE SPINACH

MUSHROOM MEDLEY

BABY CARROTS

STIR FRY VEGETABLES

GRILLED RED WINE ONIONS

*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 20% voluntary gratuity
to the check.*