

## RAW BAR

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### 24 TUNA RIBBONS

Avocado Mousse | Aromatic Citrus  
Emulsion | Chile Oil | House Made Chips

### 23 SAKE CURED ORA KING SALMON

Pickled Daikon | Spicy Tobiko Aioli |  
Wasabi Oil

### 23 HAMACHI CARPACCIO

Passion-Ponzu | Japanese Seven-Spice |  
Apple, Cucumber, Mango Mignonette

### 24 TUNA PIZZETTES

Ahi Tuna | Wasabi Mayo | Cilantro |  
Truffle Essence | Citrus Salt | Sweet Soy

### 25 CRISPY RICE

Choice: Spicy Tuna, Spicy Salmon or  
Guacamole

## SUSHI & SASHIMI (SASHIMI 2PC)

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### SUSHI 7 SASHIMI 9

ATLANTIC SALMON

AHI TUNA

TORO \$5 SUPP

HAMACHI

KING SALMON \$2 SUPP

## CLASSIC ROLLS

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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

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### 22 DRAGON ROLL

Tuna | Salmon | Cucumber | Avocado | Sweet Soy Sauce

### 21 FIRE DRAGON ROLL

Spicy Tuna | Avocado | Spicy Aioli

### 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

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**15 WSG CHICKEN SOUP**

Vegetables | Dill | Orzo | Lemon

**25 RUEBEN FLATBREAD**

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

**25 CRISPY THAI BEEF**

Marinated Flat Iron Strips

**24 BEEF CARPACCIO**

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

**18 TEMPURA SHISITO PEPPER**

Sesame Tempura | Herbs | Dynamite & Avocado Dip

## SALADS

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**15 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**

**17 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

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**26 CRUNCHY ASIAN SALAD**

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

**26 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

**26 TUNA & SALMON POKE BOWL**

Steamed Rice | Radish | Cucumber | Edamame | Red Peppers | Cabbage | Pickled Ginger | Spicy Ponzu | Seaweed Salad

# BURGERS AND SANDWICHES

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All Are Served With French Fries & Pickle

## 24 CLASSIC BURGER

Lettuce | Tomato | Red Onion | Brioche Bun

## 29 CLASSIC BURGER & SHORT RIBS

Onion Marmalade | Roasted Mushroom Duxelles | Truffle Aioli

## 29 STEAK SANDWICH

Flat Iron Steak | Charred Marinated Peppers & Onions | Chimichurri

## 24 LEMONGRASS CHICKEN BANH MI

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

## 26 CRISPY FISH SANDWICH

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

# ENTREES

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## 52 MISO GLAZED CHILEAN SEA BASS

Stir Fry Vegetables | Ginger Soy Reduction

## 39 PAN SEARED ORA KING SALMON

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

## 38 HANDMADE POTATO & HERB GNOCCHI

Braised Leg of Veal | La Valle - Neapolitan Sauce | Spinach, Asparagus, & Pearl Onion Ragout

## 38 ROASTED ORGANIC CHICKEN

Roasted Breast | ConfitThigh | Haricot Verts | Truffled Mashed Potato | Pan Jus

## BUTCHER'S CORNER

*All our steaks are USDA Prime certified and dry-aged for 21 days in-house.*

**58 WSG FILET 8oz**  
Herb Emulsion | Cherry Tomato

**66 BONE MARROW CRUSTED FILET 12oz**  
Roasted Maitake | Wild Mushroom Coulis

**67 BONELESS RIBEYE 14oz**  
Wet Aged 28 Days | Chili Rubbed | Blistered Jalapeno | Firecracker Onions

**72 RIB CHOP 20 oz**  
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

*A suggested gratuity of 20%  
will be added to the check of parties of six or more.*