

## RAW BAR

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### 24 TUNA RIBBONS

Avocado Mousse | Aromatic Citrus Emulsion | Chili 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

SPICY SALMON

SALMON AVOCADO

YELLOWTAIL SCALLION

TUNA MANGO

YELLOWTAIL JALAPENO

CALIFORNIA

TUNA AVOCADO

VEGETABLE 11

## SPECIALITY ROLLS

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### 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

### 22 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

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- 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

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- 24 ROASTED BONE MARROW CANOE**  
Oxtail Confit | Herbs | Toast Points With Roasted Garlic
- 32 GRILLED SHORT RIBS**  
Pear-Garlic-Soy Marinade | Yuzu Pickled Vegetables | Sriracha Aioli
- 26 DUCK DUMPLINGS**  
Confit | Duck Pho Broth | Chili Oil | Cilantro | Basil |  
Fresno Chili | Honshimeji Mushrooms | Garlic & Shallot Chips
- 25 OVEN ROASTED CAULIFLOWER**  
Pistachio | Pomegranate | Craisins | Tahini Sauce | Fresh Garden Herbs
- 24 TOMATO & AVOCADO TOAST**  
Pinenut Ricotta | Marinated Tomatoes | Crushed Avocado | Basil | Red Wine Reduction
- 25 BEEF TARTAR**  
Egg Yolk | Gerkins | Capers | Red Onion | Spicy Mustard | Crouton
- 29 SWEETBREADS**  
Veal Sweetbreads | English Pea Puree | Shitake | Honshimeji | Summer Truffles
- 25 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
- 18 TEMPURA SHISHITO PEPPER**  
Sesame Tempura | Herbs | Dynamite & Avocado Dip
- 25 REUBEN FLATBREAD**  
Corned Beef | Everything Spice |  
Dijon Mustard | Charred Cabbage Kraut

## SOUPS

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- 15 WSG CHICKEN SOUP**  
Vegetables | Dill | Orzo | Lemon
- 17 BUTTERNUT SQUASH SOUP**  
Candied Squash | Shiitake Mushroom | Roasted Pepitas

## FARMERS MARKET

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- 16 GRILLED PEAR SALAD**  
Baby Arugula | Cucumber | Candied Walnuts |  
Bartlett Pear | Radish | Toasted Walnut Dressing
- 21 HEIRLOOM TOMATO SALAD**  
Mango | Pistachio | Basil | Arugula |  
Port Wine Reduction
- 17 GRAINS & GREENS**  
Gem Mustard Greens | Farro | Quinoa |  
Sprouts | Craisins | Chickpeas | Pine Nuts |  
Raisins | Tahini Dressing
- 15 SIMPLE**  
Field Greens | Radicchio | Endive |  
Watermelon Radish | Tomato |  
Chioggia Beets | Cucumber |  
Red Onion |  
Aged Red Wine Vinaigrette
- 26 CRUNCHY ASIAN SALAD**  
Chicken Yakitori Skewers | Thai Herbs |  
Bean Sprouts | Long Beans |  
Cashews | Cabbages | Fresno Chili |  
Mango | Ginger Peanut Dressing

## DOCK TO TABLE

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**52 MISO GLAZED CHILEAN SEA BASS**

Stir Fry Vegetables | Ginger-Soy Reduction

**49 SESAME CRUSTED TUNA**

Soba Noodles | Cucumber | Scallion | 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

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**38 HANDMADE POTATO & HERB GNOCCHI**

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

**38 ROASTED ORGANIC CHICKEN**

Roasted Breast | Confit Thigh | Haricot Verts | Truffled Mashed Potato | Pan Jus

**68 GRILLED RACK OF LAMB**

Herb de Provence | Zucchini | Patty Pan Squash | Fingerling Potatoes

**45 WSG BURGER**

Ground Veal Breast | Braised Veal |  
Truffle Aioli | Brioche Roll | French Fries

## 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 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

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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

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### SUNDAY

#### 65 BEEF WELLINGTON

Provence Potatoes | Red Wine & Herb Reduction

### MONDAY

#### 135 LONG BONE TOMAHAWK FOR TWO 42oz

Seasonal Vegetable | Crispy Yukon Gold Potatoes | Bordelaise Sauce

### TUESDAY

#### 110 CHATEAUBRIAND FOR TWO 24oz

Vegetable Mélange | Mustard Cognac Sauce

### WEDNESDAY

#### 73 DELMONICO 20oz

Crispy Potato Pancake | Hollandaise Sauce

### THURSDAY

#### 105 WAGYU RIBEYE 12oz

Creamed Spinach | Horseradish Au Jus

*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.*