



## RAW BAR

<b>TUNA RIBBONS</b> AVOCADO MOUSSE, CHILI OIL HOUSE MADE CHIPS	<b>29</b>	<b>TUNA PIZZETTE 3PCS</b> AHI TUNA, WASABI MAYO, CILANTRO TRUFFLE ESSENCE, CITRUS SALT, SWEET SOY	<b>25</b>
<b>CRISPY RICE</b> CHOICE OF SPICY TUNA, SPICY SALMON GUACAMOLE OR MIX	<b>27</b>	<b>SALMON YAKISHIMO</b> MARINATED SALMON TORO, JALAPEÑO SHAVED ONION, SOY EMULSION	<b>31</b>

## SUSHI & SASHIMI

8/10 (SASHIMI 2PC)

<b>AHI TUNA</b>	<b>ATLANTIC SALMON</b>	<b>SPICY TUNA</b>
<b>HAMACHI</b>		<b>IKURA</b>

## CLASSIC SUSHI ROLLS

<b>SPICY TUNA</b>	<b>15</b>	<b>CALIFORNIA</b>	<b>15</b>
<b>SALMON AVOCADO</b>	<b>15</b>	<b>YELLOWTAIL JALAPEÑO</b>	<b>15</b>
<b>TUNA AVOCADO</b>	<b>15</b>	<b>YELLOWTAIL SCALLION</b>	<b>15</b>
<b>SPICY SALMON</b>	<b>15</b>	<b>KING OYSTER MUSHROOM</b>	<b>13</b>
<b>TUNA MANGO</b>	<b>15</b>	<b>VEGETABLE</b>	<b>13</b>

## SPECIALTY ROLLS

<b>FIRE DRAGON ROLL</b> SPICY TUNA, AVOCADO OUTSIDE SPICY AIOLI	<b>21</b>	<b>PEARL ROLL</b> COOKED SALMON, AVOCADO, CUCUMBER MANGO, GINGER-TERIYAKI GLAZE, WONTON	<b>24</b>
<b>VOLCANO ROLL</b> AVOCADO, KANI TEMPURA, TOBIKO SPICY TUNA & SPICY SALMON	<b>27</b>	<b>SALMON KATSU ROLL</b> PANKO CRUSTED, KANI, AVOCADO, SALMON CHIPOTLE-TRUFFLE TERIYAKI	<b>23</b>
<b>WSG ROLL</b> HAMACHI, TORCHED ATLANTIC SALMON CUCUMBER, TRUFFLE SNOW, UMAMI GLAZE	<b>24</b>	<b>KAME-KAZE ROLL</b> CHILEAN SEA BASS, CUCUMBER TUNA, AVOCADO, SWEET & SPICY MAYO	<b>24</b>

## CHEF KAME'S CORNER

<b>CHEF'S DAILY NIGIRI</b>	<b>MP</b>
<b>DAIKON TEMAKI</b> TUNA, SALMON, KANI, SHIBAZUKE SHISO, AVOCADO, PONZU SAUCE	<b>31</b>



## FARMER'S MARKET

<b>SIMPLE SALAD</b> FIELD GREENS, TOMATO, CUCUMBER AVOCADO, RADISH, LEMON EXTRA VIRGIN OLIVE OIL	<b>17</b>	<b>AVOCADO &amp; BEET SALAD</b> SHAVED FENNEL RADICCHIO, ARUGULA TANGERINE VINAIGRETTE	<b>22</b>
<b>SPRING SALAD</b> SPRING GREENS, RED GRAPES APPLES, DRIED CHERRIES TOASTED ALMONDS BALSAMIC DRESSING	<b>21</b>	<b>KATSU CHICKEN SALAD</b> CRISPY BREADED CHICKEN BABY GREENS, BEAN SPROUTS NAPA CABBAGE PEANUT DRESSING	<b>24</b>

## TO SHARE

<b>SOUP OF THE DAY</b> CHEF'S DAILY PREPARATION	<b>MP</b>	<b>FLATBREAD OF THE DAY</b> CHEF'S DAILY PREPARATION	<b>MP</b>
<b>WSG CHICKEN SOUP</b> SEASONAL VEGETABLES	<b>17</b>	<b>OFFALLY GOOD</b> CHEF'S SELECTION OF SPECIAL CUTS	<b>MP</b>
<b>CRISPY THAI BEEF</b> MARINATED FLAT IRON STRIPS SPICY THAI TIGER SAUCE & BOURBON SRIRACHA BBQ	<b>29</b>	<b>BBQ LAMB RIBLETS</b> LIMITED AVAILABILITY CHAR SUI MARINADE, CARROTS RADISH & HERBS	<b>39</b>
<b>GENERAL KAME'S CRISPY CHICKEN</b> BUFFALO AIOLI, TERIYAKI GLAZE GUACAMOLE	<b>25</b>	<b>CAULIFLOWER BITES</b> CRISPY PEANUTS, EDAMAME SWEET CHILI AIOLI	<b>24</b>
<b>HERB &amp; TRUFFLE GNOCCHI</b> RED WINE PULLED SHORT RIB ENGLISH PEAS, RAINBOW CHARD MALLOW CRUMB	<b>36</b>	<b>BÁNH MI SLIDERS 3PC</b> PICKLED TONGUE, VEGETABLE ESCABECHE CHARRED SCALLION, CHARRED JALAPENO	<b>33</b>
<b>DUCK DUMPLINGS</b> ASIAN VEGETABLE SLAW AROMATIC BROTH SESAME CHILI OIL	<b>33</b>	<b>KOREAN FRIED CHICKEN</b> CUCUMBER KIMCHI GOCHUJANG EMULSION	<b>29</b>
		<b>BEEF CARPACCIO</b> CAPERS, ARUGULA, FRISÉE, CROUTONS HORSERADISH EMULSION	<b>32</b>

### PRIVATE SPACE AVAILABLE

WALL STREET GRILL IS THE PERFECT VENUE FOR YOUR EVENT.  
FOR INQUIRIES CONTACT [DANNY@WALLSTREETGRILL.COM](mailto:DANNY@WALLSTREETGRILL.COM)

## DOCK TO TABLE

- CHILEAN SEA BASS** 54  
SPRING VEGETABLE BARIGOULE  
FRAGRANT FUMET
- ATLANTIC SALMON** 39  
ROASTED BABY POTATOES  
PEARL ONIONS, MAITAKE MUSHROOMS  
TRUFFLED ENGLISH PEA PURÉE
- AHI TUNA** 48  
EVERYTHING BAGEL CRUSTED  
WASABI EMULSION  
PONZU SAUCE



## FARM TO TABLE

- WSG COWBOY BURGER** 46  
SWEET ADOBO BRAISED BRISKET  
CAMELIZED ONION, GUACAMOLE  
FRENCH FRIES, CHIPOTLE AIOLI
- ROASTED CHICKEN** 42  
HERB MARINATED, BROCCOLINI  
YUKON GOLD WHIPPED POTATO  
LEMON-CHILI EMULSION
- RACK OF LAMB 3 CHOPS** 75  
LIMITED AVAILABILITY  
LAMB KEFKA TABBOULEH  
ALMOND MUHAMMARA
- POUNDED VEAL CHOP** 79  
LEMON & HERB PANKO CRUSTED  
BABY ARUGULA, ROASTED TOMATO  
BABY POTATOES

## BUTCHER'S CORNER

- BONELESS RIBEYE 16OZ** 77  
SHITAKE MUSHROOM-PEARL ONION CONFIT  
UMAMI GLAZE
- PEARL STREET 24OZ** 79  
CHEF JOSEPH'S PIRI PIRI RUB  
GRILLED ONION & HERB CHIMICHURRI
- HANGER STEAK 10OZ** 82  
LIMITED AVAILABILITY  
SALSA VERDE, CHARRED CORN SALSA
- RIB CHOP 24OZ** 85  
MARBLED POTATO  
CAMELIZED ONION TIMBALE
- PEPPER FILET 10OZ** 78  
SOUBISE ONIONS  
PORCINI SAUCE
- RIB CAP PINWHEEL 10OZ** 95  
CHEF'S DAILY PREPARATION

## SIDES 16

- CRISPY FRENCH FRIES**  
**MUSHROOM MEDLEY** 19  
**TRUFFLE FRIES** 22  
**SPINACH**
- BROCCOLINI**  
**HARICOT VERTS**  
**CAMELIZED ONIONS**  
**WHIPPED POTATOES**

### EXECUTIVE CHEF JOSEPH PAULINO

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO THE CHECK ON PARTIES OF SIX & MORE