

WALL STREET GRILL

9 DAYS MENU

SALAD

SIMPLE SALAD 19 FIELD GREENS, CHERRY TOMATOES, RADISH, CUCUMBER, AVOCADO	CRUNCHY ASIAN SALAD 23 THAI HERBS, BEAN SPROUTS, PEANUTS, CABBAGE, MANGO, MISO-PEANUT DRESSING
PEAR & BEET SALAD 25 SHAVED FENNEL, RADICCHIO, ARUGULA, TANGERINE VINAIGRETTE	SUMMER PEACH SALAD 24 WHITE PEACHES, BLUEBERRIES, ALMONDS, HONEY MUSTARD DRESSING

TO SHARE

SOUP OF THE DAY 22 CHEF'S DAILY PREPARATION	SALMON TOAST 28 JALAPEÑO KOSHO, PASSION FRUIT, TERYAKI GLAZE, SOURDOUGH BREAD	"REMY" RATATOUILLE PIZZA 26 ZUCCHINI, SQUASH, EGGPLANT, BEEFSTEAK TOMATOES, BASIL PESTO
SUMMER CORN DUMPLINGS 27 HEIRLOOM TOMATOES, BASIL, SHALLOTS	WILD MUSHROOM ARANCINI 32 ROASTED MUSHROOMS, ARBORIO RICE, ROASTED CELERIAC, TRUFFLE VINAIGRETTE	TOMATO AVOCADO DIP 24 MARINATED TOMATOES, BASIL, CRUSHED AVOCADO, GRILLED PITA
ROASTED CAULIFLOWER 28 PEANUTS, SOYBEANS, SWEET CHILI AIOLI		

DOCK TO TABLE

CHILEAN SEA BASS 55 BABY SUMMER VEGETABLES, FORBIDDEN RICE, THAI COCONUT CURRY SAUCE		PAN SEARED ATLANTIC SALMON 42 TRUFFLED ENGLISH PEA PURÉE, MARBLED POTATO, MAITAKE MUSHROOMS, PEARL ONIONS
FISH & CHIPS 38 CRISPY BRANZINO, IDAHO POTATO CHIPS, SCALLION HERB DIP		CORRIANDER CRUSTED TUNA 46 FENNEL PURÉE, SWEET SOY REDUCTION, CANDIED GINGER MARMALADE

FARM TO TABLE

ROASTED ORGANIC CHICKEN 44 ROASTED BREAST, CONFIT THIGH, HARICOT VERTS, MASHED POTATO, PAN AU JUS	IMPOSSIBLE VEGGIE BURGER 38 LETTUCE, TOMATO, RED ONION, PICKLE, FRENCH FRIES
COWBOY RIB CHOP 24OZ 86 MARBLED POTATO TIMBALE	PEARL STREET RIB STEAK 24OZ 79 CHEF JOSEPH'S SIGNATURE CUT, BBQ CHIPOTLE RUB, CHIMICHURRI SAUCE

SIDES

16

CRISPY FRENCH FRIES	SPINACH	MUSHROOM MEDLEY
TRUFFLE FRIES 21	HARICOT VERTS	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



WSG RAW BAR



APPETIZERS

TUNA RIBBONS

32

AVOCADO MOUSSE, CHILI OIL, AROMATIC CITRUS EMULSION, HOUSE MADE CHIPS

CRISPY RICE

29

CHOICE OF SPICY TUNA, SPICY SALMON OR GUACAMOLE

TUNA PIZZETTE

26

AHI TUNA, TRUFFLE OIL, CITRUS SALT, CILANTRO

SUSHI & SASHIMI

8/10 (sashimi 2pc)

AHI TUNA

HAMACHI

ATLANTIC SALMON

SPICY TUNA

IKURA

CLASSIC SUSHI ROLLS

SPICY TUNA ROLL

15

SALMON AVOCADO ROLL

15

TUNA AVOCADO ROLL

15

SPICY SALMON ROLL

15

TUNA MANGO ROLL

15

CALIFORNIA ROLL

15

YELLOWTAIL JALAPEÑO ROLL

15

YELLOWTAIL SCALLION ROLL

15

VEGETABLE ROLL

13

SPECIALTY ROLLS

FIRE DRAGON ROLL

23

SPICY TUNA INSIDE, AVOCADO OUTSIDE, SPICY AIOLI

WSG ROLL

26

HAMACHI, TORCHED ATLANTIC SALMON, CUCUMBER, TRUFFLE SNOW, UMAMI GLAZE

SALMON KATSU ROLL

24

PANKO CRUSTED, KANI, AVOCADO, SALMON, CHIPOTLE-TRUFFLE TERIYAKI

VOLCANO ROLL

29

AVOCADO, KANI TEMPURA, SPICY TUNA, SPICY SALMON & TOBIKO

PEARL ROLL

25

COOKED SALMON, AVOCADO, CUCUMBER, MANGO, GINGER-TERIYAKI GLAZE, WONTON

KAME-KAZE ROLL

25

CHILEAN SEA BASS, CUCUMBER, TUNA, AVOCADO, SWEET & SPICY MAYO

CHEF KAME'S CORNER

YELLOWTAIL JALAPEÑO PONZU

35

CHEF'S SELECTION

SALMON CARPACCIO

32

PICO DE GALLO, BLOOD ORANGE, MANGO SAUCE

TUNA TATAKI

29

MIRIN-SOY CURED, RED THAI CURRY KANI MAYO, TOBIKO RICE

EXECUTIVE SUSHI CHEF MAKOTO KAMEYAMA

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