

## LOUNGE MENU

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### SUSHI

#### PRIME ROLL\*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 28

#### OCEAN ROLL\* *gfm*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 31

#### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 29

#### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 22

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### HAPPY HOUR

*Offered Monday–Friday in our Lounge from 4:00–6:00 p.m.*

ENJOY HALF OFF OUR LOUNGE MENU  
AND \$10 SELECT SPECIALTY COCKTAILS

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ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Cabernet, Mont Pellier, Napa, CA

Pinot Noir, Angeline, Sonoma, CA

Chardonnay, Match Book, Dunnigan Hills, CA

Sauvignon Blanc, Albamar, Chile

Riesling, 50 Degrees, Rheingau, Germany

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# LOUNGE MENU

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 22

POINT JUDITH CALAMARI Sweet Chili Sauce 28

SHRIMP SAUTÉ  
Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 30

SAKURA WAGYU CHEESEBURGER\*  
Camembert Cheese, Red Onion Jam, Dijon Aioli,  
Spiced Dill Pickles 21

LAMB LOLLIPOPS  
Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 26

AHI TUNA TARTARE  
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 29

FRIED FISH TACOS  
Cabbage, Serrano Crema, Pico de Gallo 20

PRIME SLIDERS  
Tillamook Cheddar, Caramelized Onions,  
Lettuce, Tomato, OP Sauce 16

## ON ICE

OYSTERS ON THE HALF SHELL\*  
ROSE & GARNET *Private Label, Cape Cod, MA* 31  
WEST COAST 35

SHRIMP COCKTAIL 30

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).