**THOUGHTFULLY BASED BURGER – HOT FRIED CHICKEN, FRIE D GREEN TOMATOES WITH DR. PEPPE R BBQ GLAZE**

**TIGERS MILK, WITH SWEET POTATO AND CRUNCHY CORN NUTS GF SF**

**GOAT CHEESE, PROSCIUTTO, OLIVE, CROSTINI C H E E S E , T U S C A N C R E A M**

**MUSHROOM CAPS SPINACH GOAT CHEESE, PARMESAN, MONTEREY JACK CHEESE, TUSCAN CREAM SAUCE GB**

**DEVILED EGGS PIMENTO CHEESE, EGG YOLK, PAPRIKA GF**

**GOAT CHEESE DUO CHERRY PIACHOCHEPPO CORN CRUSTED GOAT CHEESE, PROSCUITTO, OLIVES, CROSTINI**

**PERUVIAN CIV CHE BAY SCALLOPS CURED IN CITRUS JUICE, TIGERS MILK, WITH SWEET POTATO AND CRUNCHY CORN NUTS GF SF**

**JALAPENO MEATBALLS FRESH JALAPENO AND ONION SEARED BEEF WITH D. PEPPER BBQ GLAZE**

**FRIED GREEN TOMATOES WITH BURRATA AND GREEN TOMATO JAM**

**ENJOY A VARIETY OF FRESH FRUITS AND VEGETABLES PERFECTLY BLENDED INTO JUICES AND SMOOTHIES**

**SOUP OF THE SEASON FRESH, LOCAL, REGIONAL INGREDIENTS, CHANGES DAILY FULL 7.95 HALF 5.95**

**CHICKEN NOODLE SOUP NATURAL BROTH, EGG NOODLES, PULLED CHICKEN, FRESH SPINACH, CARROTS FULL 7.95 HALF 5.95**

**GREEN APPLE GREEN APPLES, CUCUMBER, LIME AND MINT**

**SMOOTHIES SF STRAWBERRY AND BANANA TROPICAL PEACH MANGO 8OZ 6.25**

**PF – STAY FIT ITEMS / GF – GLUTEN FREE / V – VEGAN**

**CREATE YOUR OWN SIGNATURE ENTREE FIND THE PERFECT BALANCE WITH A MEAL THAT IS JUST RIGHT FOR YOU! CHOOSE YOUR MAIN DISH!**

**SELECT TWO SIDES OF YOUR CHOICE PLUS ONE OF OUR SAUCES**

**START WITH YOUR PROTEIN**

**GRILLED, BLACKENED, CEDAR PLANKE D OR SAUTEED CHICKEN TOFU**

**SHRIMP ARRABIATA SHRIMP, FRESH PASTA, HOUSE MADE MARINARA, TOMATOES, ONION, GARLIC, RED CHILI PEPPER**

**CHICKEN ALFREDO FRESH PASTA, CHICKEN, ALFREDO SAUCE**

**MCCOY’S SIGNATURE BURGER 6 OZ. GRILLED STRAUSBURGER, HOUSE MADE KIM CHI SLAW, SPICED CANDIED BACON, WHITE CHEDDAR CHEESE, PICKLES, BRIOCHE BUN, FRIES**

**STRAUSS GRASS FED BURGER 6 OZ. GRILLED GRASS FED STRAUSBURGER, CRISP LETTUCE, SLICED TOMATO, RED ONION, CHOICE OF CHEESE AND FRIES**

**MCCOYS BEYOND BURGER 6 OZ. REVOLUTIONARY PLANT-BASED BURGER LETTUCE, TOMATO, ONION, BRI OCHE BUN 11.95**

**CLASSIC CRUSHED TOMATO SAUCE PEPPERONI, MUSHROOMS, SAUSAGE, MOZZARELLA**

**MARGHERITA CRUSHED TOMATO SAUCE, FRESH TOMATOES, MOZZARELLA, FRESH BASIL**

**CHEESE CRUSHED TOMATO SAUCE, SHREDDED AND FRESH MOZZARELLA, PARMESAN**

**ITALIAN PROSCUITTO, MUSHROOMS, MOZZARELLA CIPOLINI ONIONS, SPINACH, GARLICOLI OIL**

**PIZZA**

**FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.**

**PERFECTLY PORTIONED**

**HOUSE SALAD ICEBERG, TOMATO, CUCUMBER, CARROT, PETITE GREENS WITH LEMON VINAIGRETTE DRESSING | 7.95 GF SF**

**CHICKEN CAESAR SALAD GRILLED CHICKEN, ROMAINE LETTUCE, PARMESAN CHEESE, RADICCHIO, FOCACCIA CROUTON | 15.95**

**ASIAN SALAD KALE, CABBAGE, SCALLIONS, SWEET BELL PEPPERS, CARROT RIBBONS, FRIED WONTONS, CANTONENSE DRESSING | 12.95 SF**

**KEY LIME CITRUS BERRY SALAD SPRING MIX ARUGULA, SLICED ORANGES, BERRIES, BLOOD ORANGES, CANDIED PISTACHIOS, QUEO FRESCO, KEY LIME VINAIGRETTE | 13.95 SF**

**GRILLED STEAK SALAD 402. STEAK, ARUGULA, BABY SPINACH, RADICCHIO, BLEU CHEESE CRUMBO LES, TOMATOES, HARD BOILED EGGS, SWEET SHALLOT DRESSING | 19.95 SF**

**LENTIL CHILI PICO DE GALLO, GLUTEN FREE MULTIGRAIN CHIPS | 9.95 SF, GF & V**

Established in 1992

**Please notify your server if you have any food allergies or require special food preparation.**

**The Department of Public Health Advises: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

**For parties of 6 or more, an 18% service charge will be included**

**Kids portions are available for Children 12 and under at 50% discount**
STARTERS

MISO SOUP
TOFU, WAKAME, SCALLION 5 gf

EDAMAME
SEA SALT OR CAJUN SPICY 5 gf

KAISOU SALAD
MARINATED SEAWEED SALAD 6

SASHIMI*
CHEF’S CHOICE, THREE VARIETIES THINLY SLICED FISH 17 gf

TUNA KOBACHI*
CUBED SPICY TUNA, AVOCADO, TOBIKO, SESAME OIL, CHILI SAUCE 14 gf

SU NO MONO*
OCTOPUS, SQUID, CUCUMBERS, PONZU SAUCE 14 gf

ENTREES

HIRO’S “OMAKASE” BENTO BOX*
MISO SOUP, SPRING ROLL, SEAWEED SALAD, SHRIMP TEMPURA, SASHIMI 29

SUSHI COMBINATION*
CHEF’S CHOICE OF 7 VARIETIES NIGIRI SUSHI AND 6PC TUNA ROLL 28

SASHIMI SELECTION*
CHEF’S CHOICE OF 5 VARIETIES SASHIMI 15 PCS 35 gf

KAISEN CHIRASHI*
VARIETY OF FISH, SHELLFISH, TOBIRU AND PICKLED VEGETABLES ON A BOWL OF SEASONED RICE 22

SHOYU POKE BOWL*
CUBED TUNA OR SALMON, ONION, CARROTS, BELL PEPPER, AVOCADO WITH SOY, SESAME GINGER DRESSING. ON A BOWL OF SEASONED RICE 22 gf

URAMAKI

SPECIALTY ROLLS

INTERNATIONAL*
CANADIAN LOBSTER SALAD, SEAURED TUNA, SALMON ROE, TERIYAKI GLAZE, SPICY MAYO & WASABI BLEU SAUCE 17

DOUBLE SHRIMP
SHRIMP TEMPURA, ASPARAGUS, POACHED SHRIMP, AVOCADO, EEL SAUCE & SPICY MAYO 16

DUELING DRAGON*
TUNA, ASPARAGUS, AVOCADO, TEMPURA EEL, SCALLION, EEL SAUCE & SPICY MAYO 17

RAINBOW*
CRAB SALAD, AVOCADO, CUCUMBER, TUNA, YELLOW TAIL, SALMON 17

CRISPY TUNA
TEMPURA FRIED TUNA, AVOCADO, TEMPURA FLAKES, EEL SAUCE 13

TEMPURA SHRIMP
CRISPY FRIED SHRIMP, AVOCADO 13

CRISPY TUNA
TEMPURA FRIED TUNA, AVOCADO, TEMPURA FLAKES, EEL SAUCE 13

SPICY TUNA
MARINATED TUNA, JAPANESE “SHICHIMI” PEPPER, CHILI SAUCE, SESAME OIL, CUCUMBER, SCALLION 12 gf

CALIFORNIA*
CRAB SALAD, AVOCADO, CUCUMBER & TOBIKO 12

VEGGIE
ASPARAGUS, CUCUMBER, AVOCADO & PICKLED DAIKON 9 gf

YAM YUM
TEMPURA SWEET POTATO DRIZZLED WITH CHILI CINNAMON HONEY 8.50

CRUNCHY VEGGIE ROLL
FRIED VEGGIE SPRING ROLL, SWEET CHILI CILANTRO SAUCE 8.00

NIGIRI (1pc.) / SASHIMI (2pc.)

MAGURO* – TUNA 4 / 6 gf

SAKE* – SALMON 3.5 / 5 gf

HAMACHI* – YELLOWTAIL 4 / 6 gf

MADAI* – SEA BREAM 4 / 6 gf

EBI – COOKED SHRIMP 3.5 / 5 gf

BOTAN-EBI* – SWEET SHRIMP 4.5 / 7

HOSOMAKI

SEAWEED OUTSIDE ROLLS

TUNA* 9 gf

SALMON* 9 gf

NEG-HAMACHI* 9 gf

AVOCADO 6 gf

CUCUMBER 5 gf

DAIKON 6 gf

PREMIUM CRAFT BEER FROM JAPAN

GINGA KOGEN “THE PLATEAU OF THE GALAXY” HELFENWEISAN STYLE BEER, UNFILTERED 8

SAPPORO PREMIUM BEER, CRISP AND LIGHT FLAVOR

SAKE

GEKKENKAN HOT SAKE 6

HANA ICHIRIN SUPER PREMIUM “ONE FLOWER” LIGHT AND SLIGHTLY DRY 25

BUNRAKU PREMIUM, “JAPANESE PUPPET SHOW” MEDIUM DRY AND RICH 23

SHIRAKAWGO “VILLA SHIRAKAWA” UNFILTERED SAKE, RICH AND RICE FORWARD 10

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Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

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