



APPETIZERS

- GFA Edamame 8**
sea salt
- Miso Soup 8**
tofu, wakame seaweed, scallion
- Sunomono 8** *with shrimp 15*
wakame seaweed, thin-sliced cucumber, sunomono vinegar
- VEG Veggie Spring Roll 10**
(three pieces) deep fried
- Fried Gyoza 10**
(five pieces) deep fried pork dumplings, spicy ponzu sauce
- Uramaki Half Rolls* 10**
choice of california, philadelphia, spicy tuna, spicy crunchy salmon, or tempura shrimp
- Seaweed Salad 8**
crispy seaweed tossed with kikurage mushrooms, sesame oil rice vinegar & toasted sesame seeds
- Crispy Rice* 21**
spicy tuna or kani salad, fried sushi rice, spicy mayo
- Yellowtail Citrus Crudo* 21**
asian slaw, micro cilantro, citrus ponzu sauce
- Yuzo Miso Salmon Crudo* 21**
daikon, micro greens, rice cracker, yuzo miso sauce

SPECIALTIES

- McCoy's Poke Bowl* 28**
kani, seaweed salad, shibazuki, asian slaw, shrimp
- GFA Spicy Poke Bowl* 28**
choice of cubed spicy tuna or salmon, asian slaw, avocado, poke sauce, seasoned rice
- Char Siu Don 20**
Japanese-braised pork belly topped with seasoned rice, pickled cucumber, and house special sauce
- Unagi Don 20**
cooked eel, seasoned rice, eel sauce, pickled daikon

NIGIRI & SASHIMI

- Nigiri* 6**
pricing per piece
- Sashimi* 8**
two pieces per order
tuna — salmon — yellowtail — shrimp — eel
- Nigiri & Sashimi Combo* 50**
chef's choice
nine pieces of sashimi & five pieces of nigiri
- Sashimi Combo* 32**
chef's choice
nine pieces of sashimi

URAMAKI

- Rainbow Dragon* 24**
krab salad, tempura shrimp, topped with tuna, salmon, yellowtail, eel sauce
- Fantastic* 22**
yellowtail, avocado, cilantro, topped with salmon, spicy ponzu
- Isomaki* 24**
tuna, salmon, yellowtail, avocado, tobiko, takuan, white seaweed
- Rainbow* 22**
krab salad, avocado, tuna, yellowtail, salmon
- Spicy Kagoshima* 24**
spicy tuna roll, topped with yellowtail, kizami wasabi, scallion
- Kraken Roll 27**
shrimp tempura, avocado, topped with tuna & lobster salad, spicy mayo, and eel sauce
- Philadelphia Roll* 18**
salmon, cream cheese, scallion
- Spicy Crunchy Salmon* 18**
salmon, tobiko, scallion, spicy mayo
- Spicy Tuna* 18**
marinated tuna or salmon, house spicy sauce, cucumber
- California 18**
krab salad, avocado, cucumber
- VEG Veggie Roll 13**
cucumber, avocado, asparagus, carrot

- Dueling Dragon* 21**
shrimp tempura, avocado, tempura eel, eel sauce, spicy mayo
- Dream* 22**
shrimp tempura, cream cheese, avocado, topped with krab salad, served with eel sauce
- Volcano Roll 24**
california roll topped with spicy krab, tobiko
- Paradise Roll 24**
soy paper roll with shrimp tempura, kani salad, fried banana
- Available Addition to MCO Traveler's Trio**

FUTOMAKI

- Godzilla* 20**
tuna, salmon, cream cheese, avocado, tempura fried, eel sauce
- Spider 19**
fried soft shell crab, asparagus, cucumber, avocado, spicy mayo
- Shrimp Tempura 18**
crispy tempura fried shrimp, avocado, spicy mayo, eel sauce

BENTO BOXES

- McCoy's Classic* 30**
miso soup, tofu tempura, sunomono, shrimp tempura roll, salmon sashimi
- McCoy's Salmon* 35**
miso soup, teriyaki salmon, sunomono, california roll, tuna sashimi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server if you have any food allergies or require special food preparation. For parties of 6 or more, an 18% service charge will be included.

GFA: Gluten Free Available | V: Vegan | GF: Gluten Free
VEG: Vegetarian | SF: Hyatt Stay Fit



SAKE

Dassai Blue Type 50

3 oz. pour

licorice & cantaloupe give way to pineapple candy, lemon curd, & vanilla with a hint of brine on the finish.

12 | GLASS 90 | 720 ML BTL

Suigei Drunken Whale

3 oz. pour

soft aromas of tart fruits & wild flowers. clean & crisp texture with a bright & dry flavor. lingering umami finish, which enhances a wide variety of dishes.

13 | GLASS 98 | 720 ML BTL

Dassai Type 45

3 oz. pour

exceptional aroma, delicate mouthfeel with notes of flower, melon, & apple. highest grade, Junmai-Daiginjo sake

18 | GLASS 134 | 720 ML BTL

Tensei Infinite Summer

3 oz. pour

bright and fresh sake with a salted melon finish. enjoy the feel of a perfect endless summer with this taste of Kanagawa's surfer culture.

16 | GLASS 120 | 720 ML BTL

Gekkeikan Traditional

6 oz. pour, served warm

an herbaceous Junmai sake with hints of grapefruit & a clean, medium finish.

10 | GLASS

BEER

Sapporo

9 | BTL