

RAW BAR

Cold*

FRESH SHUCKED OYSTERS
red wine mignonette, cocktail sauce 5 each

HAMACHI CEVICHE
lime coconut marinade, grapefruit,
tortilla chips 28

KING SALMON CARPACCIO
yuzu, white truffle 24

HOUSE SMOKED SALMON
pickled red onion, fried capers, honey mustard
cream cheese, grilled crostini 24

TUNA POKE
sesame dressing, cucumber,
avocado, sushi rice 32

Hot*

LOBSTER FRIED RICE
tempura fried lobster, egg, kimchi,
sweet and sour sauce 35

MUSSEL PANZANELLA
saffron, tomato, fresh herbs,
grilled bread 19

OYSTERS ROCKEFELLER (6)
spinach, bacon, breadcrumb, béarnaise 32

GARLIC SHRIMP SCAMPI
sushi rice, chili butter 35

À La Carte*

BIGEYE TUNA
nigiri 2 pc 11 sashimi 3 pc 22

KING SALMON
nigiri 2 pc 11 sashimi 3 pc 22

ALBACORE
nigiri 2 pc 10 sashimi 3 pc 18

YELLOWTAIL
nigiri 2 pc 9 sashimi 3 pc 19

SCALLOP
nigiri 2 pc 9 sashimi 3 pc 19

SHRIMP
nigiri 2 pc 8 sashimi 3 pc 14

EEL
nigiri 2 pc 9 sashimi 3 pc 18

KING CRAB
nigiri 2 pc 13 sashimi 3 pc 26

SEA BASS
nigiri 2 pc 13 sashimi 3 pc 26

SASHIMI PLATTER
chef's featured selection of 3 items 40

SUSHI

Traditional Rolls*

KING CALIFORNIA ROLL
king crab, spicy mayo, cucumber, avocado 31

RAINBOW ROLL
spicy tuna, avocado, cucumber, chef's choice fish 27

DRAGON ROLL
shrimp tempura, cucumber, avocado,
unagi, spicy mayo 25

CATERPILLAR ROLL
red crab, unagi, avocado cucumber 26

SPICY YELLOWTAIL ROLL
spicy yellowtail, scallions, romaine, fresh chiles 20

PHILLY ROLL
smoked salmon, cream cheese,
avocado, cucumber 23

VEGETABLE ROLL
cucumber, avocado, asparagus, carrot 18

CRUNCHY ROLL
shrimp tempura, cucumber, avocado,
tempura flake 20

Specialty Rolls*

THE WAYZATA
lobster, tuna, shrimp, cream cheese, avocado,
cucumber, spicy mayo 32

THE GALLEY
spicy salmon, shrimp tempura, cucumber,
avocado, unagi, spicy mayo 29

THE ANCHORAGE
spicy salmon, red crab, cucumber, tuna,
yellowtail, togarashi 30

THE FIRECRACKER
shrimp tempura, tuna, avocado, mango habanero sauce 29

THE SANDBRIDGE
spicy crab, shrimp, cream cheese,
jalapeño, avocado, flash fried 29

THE SUNRISE
spicy yellowtail, salmon, avocado, cucumber, lemon 29

THE SKYSAIL
albacore, tuna, avocado, cucumber,
salmon, chili, cilantro 28

THE GREY LADY
tuna, cucumber, jalapeno, mango, sea bass,
sweet peppers, ponzu 28

Caviar and Conservas

*choice of caviar or tinned fish served with crusty bread,
compound butter and house pickles*

STERLING WHITE STURGEON CAVIAR
Elverta, CA 70

ISLAND CREEK RAZOR CLAMS
Spain 30

LOS PEPERETES OCTOPUS IN GARLIC
Spain 38

OLASAGASTI YELLOWFIN TUNA BELLY
Spain 36

served at lunch and dinner

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

Please note: a 5% paper/plastic charge will be added to all to go orders.

CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Room.

In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.