



RAW BAR*

FRESH SHUCKED OYSTERS
red wine mignonette, cocktail sauce 5 Each

KING SALMON CARPACCIO
yuzu, white truffle 25

SHRIMP COCKTAIL
house cocktail sauce, mignonette, lemon aioli 32

TUNA POKE
sesame dressing, cucumber, avocado, sushi rice 34

HAMACHI CRUDO
sesame chili crunch, lime, ponzu 23

THE YACHT PLATTER
12 oysters, 6 cocktail shrimp, 1/2 pound lobster tail 125

Double Decker:
12 oysters, 6 cocktail shrimp, 1/2 pound lobster tail, sashimi platter 165

SUSHI*

Nigiri & Sashimi

BIGEYE TUNA 12/23
2 pc nigiri / 3 pc sashimi

KING SALMON 12/23
2 pc nigiri / 3 pc sashimi

ALBACORE 11/19
2 pc nigiri / 3 pc sashimi

YELLOWTAIL 10/20
2 pc nigiri / 3 pc sashimi

SCALLOPS 18/24
2 pc nigiri / 3 pc sashimi

SHRIMP 9/15
2 pc nigiri / 3 pc sashimi

EEL 10/19
2 pc nigiri / 3 pc sashimi

KING CRAB 19/32
2 pc nigiri / 3 pc sashimi

SASHIMI PLATTER

chef's featured selection of sashimi 45

Traditional Rolls

KING CALIFORNIA ROLL 32
king crab, spicy mayo, cucumber, avocado

RAINBOW ROLL 28
spicy tuna, avocado, cucumber, chef's choice fish

DRAGON ROLL 26
shrimp tempura, cucumber, avocado, unagi, eel sauce, spicy mayo

BAMBINO ROLL 26
spicy salmon, eel sauce, cucumber, avocado, togarashi

SPICY YELLOWTAIL ROLL 21
spicy yellowtail, romaine, thai chili sauce

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

VEGETABLE ROLL 18
cucumber, avocado, asparagus, carrot

CRUNCHY ROLL 21
shrimp tempura, cucumber, avocado, tempura flake

Specialty Rolls

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

THE GALLEY 29
spicy salmon, shrimp tempura, cucumber, avocado, eel sauce, spicy mayo

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

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

THE SANDBRIDGE 29
fried roll, spicy crab, shrimp, cream cheese, jalapeños, avocado, eel sauce, mango habanero

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

THE SKYSAIL 29
albacore, tuna, avocado, cucumber, salmon, jalapeños, ponzu, cilantro

THE STARBOARD 31
unagi, hamachi, avocado, spicy salmon, togarashi, eel sauce, cucumber

THE VOLCANO 34
tempura shrimp, avocado, spicy mayo, eel sauce, crab, scallop

join us for HAPPY HOUR

MON-FRI 3-6PM • SAT 10AM-4PM • IN THE BAR AREA ONLY

*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
A 20% gratuity charge will be added for parties of 7 or more.
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.