

Victor RAW 'N' ROLL

available until 7pm | sunday - thursday | bar & lounge only

raw 15

SALMON CEVICHE

ikura, cucumber, sweet peppers,
serrano chilis, taro chips

HOKKAIDO SCALLOP CEVICHE

yuzu dressing, lime zest, pink peppercorn,
yuzu tobiko, taro chips

ABURI BEEF TATAKI

ponzu sauce, garlic chips, wasabi pickles,
daikon, sesame seeds

roll 15

CALIFORNIA ROLL (gf)

snow crab, avocado, cucumber,
masago, yuzu mayo

SPICY TUNA ROLL (gf)

ahi tuna, scallion, cucumber,
sesame chili sauce

DYNAMITE ROLL

tempura shrimp, avocado, chive,
mango sauce, shichimi pepper

torched 16

EBI ABURI (gf)

shrimp, pesto aioli,
aonori

GRINGO SALMON ABURI (gf)

togarashi aioli,
serrano pepper

AVOCADO ABURI

japanese horseradish,
wasabi pickle, crispy onion

ROSEMARY KOMBU EDAMAME 8

lemon, sea salt

VICTOR'S SEAFOOD PLATTER 75

east & west coast oysters, jumbo prawns, scallop ceviche,
bluefin tuna poke, gringo salmon aburi skewers

served with: togarashi nori & taro chips

RAW 'N' ROLL
EXCLUSIVE

cocktails 13

min. 1.5 oz

HIROKO

bombay sapphire, yuzu,
orange bitters, lavender syrup, soda

FENNEL COUNTDOWN

sheringham akvavit, dry vermouth, green
chartreuse, celery bitters, caper berry

UVA CHILENA

pisco el gobernador, st. germain, lemon,
muddled red grapes, sparkling wine

dealer's choice 🍷

ask your bartender for
the feature of the day

wine

5 oz | 12

CULMINA 'R&D'

sauvignon blanc

MIONETTO

prosecco

CEDARCREEK

pinot noir

sake

3 oz | 12
flight | 21

ADATARA | GINJO

MOMOKAWA 'G JOY' | JUNMAI GINJO

DASSAI 45 | JUNMAI DAIGINJO

