★ ★ ★ FOOD REPUBLIC ★ ★ ★

SUSHI BAR

YELLOWTAIL ROLL* 8.00
Hamachi • crab mix • yuzu juice • truffle oil • green soy paper
ao nori tempura flakes

ROCK SHRIMP ROLL* 7.00
avocado • mango • spicy tuna • spicy aioli

CRISPY SALMON* 7.00
salmon • avocado • cream cheese • panko • eel sauce
spicy aioli

TIGER ROLL* 7.00
spicy tuna • shrimp tempura • crab mix • avocado

TWO TIMING TUNA* 7.00
tuna sashimi • spicy tuna • spicy aioli • garlic ponzu • chives

BUTTER CRAB ROLL 6.00
crab mix • sesame soy paper • ponzu • clarified butter

DRAGON ROLL 7.00
broiled eel • shrimp tempura • crab mix • eel sauce

CALIFORNIA 5.00
crab mix • avocado • cucumber

SPICY TUNA* 8.00
tuna • masago • shichimi

EEL ROLL 5.00
broiled eel • cucumber • eel sauce

PHILLY ROLL* 7.00
salmon • cream cheese • avocado

HAND HELDS

EDAMAME 3.50
bbq salt

SHISHITO PEPPERS 4.50
roasted peppers • pine nuts • raita sauce

HAMACHI TAQUITOS* 6.50
Hamachi ceviche • jalapeno • radish • avocado

BULGOGI TACOS 4.00
korean bbq steak • kimchee • gochujang aioli

CRISPY RICE* 5.00
spicy tuna • truffle oil • spicy aioli • micro green • maldon salt

BAJA FISH TACOS 4.00
beer battered mahi-mahi • spicy coleslaw

LOBSTER ROLL 7.50
yuzu • celery • aioli

PUB SLIDERS* 4.00
lettuce • tomato • onion • pickles • 1000 island sauce

TUNA PIZZA* 4.00
pearl onions • red shiso • garlic aioli

KOREAN CHICKEN WINGS 4.50
kimchee • gochujang • mustard miso

SHARING IS CARING

AHI TUNA TATAKI* 7.00
heirloom tomatoes • basil ponzu • stracciatella • olive oil

HAMACHI CRUDO* 8.00
lemongrass romesco • roasted peppers • hazelnuts

BRUSSEL SPROUTS 7.00
bacon miso • dry miso salt

DATES WITH CHORIZO 6.00
bacon • spicy tomato • goat cheese crema

BUFFALO-STYLE ROCK SHRIMP 10.00
pickled carrots • celery • blue cheese

HEIRLOOM TOMATO SALAD 5.50
soft tofu • blueberries • sesame oil • amazu

TUNA TARTARE* 7.00
garlic yogurt • pine nuts • spicy piquillo peppers • pita bread

BABY WEDGE SALAD 4.50
radishes • daikon • beets • white ginger dressing

SALT & PEPPER CALAMARI 5.00
shichimi • crispy garlic • smoked soy • serrano pepper

BROILED BAY SCALLOPS 6.00
shiso garlic butter • sea salt

GRILL REPUBLIC

BEEF ANTICUCHOS* 11.00
rustic aji panca sauce • key lime

PORK BELLY KUSHIYAKI 6.00
butterscotch miso • corn powder

CHICKEN TERIYAKI 5.00
ginger • sesame seeds • scallions

SHRIMP BROCHETTES 6.50
spicy chimichurri

CHERRY TOMATO AND WHIPPED BURRATA 4.50
basil • balsamico

ELOTE MEXICANO 4.00
corn on the cob • tofu cream • queso cotija

BLACK COD SKEWERS 8.00
cilantro • lemon miso

LAMB CHOPS 8.00
roasted peppers • mint-shiso yogurt

JAPANESE SQUID 7.50
fennel salad • lemongrass sauce

18OZ CERTIFIED ANGUS BEEF BONE-IN RIBEYE* 19.99
roasted scallions • truffle soy

NOODLES, RICE, SOUPS

YAKI SOBA 6.00
wild mushrooms • coconut milk • yuzu soy • bok choy

PUBBELLY RAMEN, BBQ PORK BELLY 6.00
lemongrass broth • cilantro

ROCK SHRIMP PAD THAI 6.00
shrimp • tamarind sauce • peanuts • nuoc mam • bean sprouts • lime

KIMCHEE FRIED RICE 4.00
charred pineapple • snow peas • sesame seeds • kimchi
(ADD CHICKEN +2) (ADD SHRIMP +3) (ADD STEAK +4)

DUMPLINGS

(4PC EACH)

SHORT RIB & CORN 4.00
black truffle • white corn soy • parmesan

PORK BELLY & SCALLIONS 6.00
spicy su-shoyu dipping sauce

DUCK & PUMPKIN 5.00
orange • almonds • soy brown butter

PASTRAMI & SAUERKRAUT 4.00
white cabbage soy • 1000 Island aioli

SUGAR PUMP

GREEN TEA JAR 4.50
chocolate brownie • green tea mousse • chocolate crumble • ganache

STRAWBERRY AND CREAM 4.50
dulce de leche mousse • strawberry jam • streusel crème brulee foam

BANANA BUN 4.00
bananas • cinnamon roll • streusel • dulce de leche

COCO LOCO 6.00
coconut sorbet • coconut mousse • compressed pineapple
white chocolate brownie • roasted coconut

MOCHI ICE CREAM 3.00 EACH
coconut • litchi • green tea • mango