



# OCEAN HAI

asian american fusion

## Beginnings

*AHI TUNA POKE   BAMBOO RICE   WAKAME   WASABI CITRUS VINAIGRETTE   CRISP SHALLOT	16
*WAGYU BEEF CARPACCIO   ARUGULA   PICKLED SHIMEJI   CRISP GARLIC   TOGARASHI AIOLI   SOY GASTRIQUE	16
*OYSTERS ON THE HALF SHELL (6/12)   COCKTAIL SAUCE   ASIAN MIGNONETTE   LEMON <i>NIGHTLY SELECTIONS OF OYSTERS FROM EAST AND WEST COAST</i>	18/36
THAI STEAMED MUSSELS   COCONUT BROTH   LEMON GRASS   RED THAI CURRY   CROSTINI	14
CHINESE MEATBALLS   GROUND PORK   HOISIN MISO   PICKLED CHILI   CRISP SHALLOT	12
LUMP CRAB CAKE   CREAM CORN   SZECHUAN CANDY BACON   APRICOT CHILI   MICRO GREEN	16
KUNG PAO CALAMARI   THAI CHILI   SCALLION   PEANUT   ORANGE GINGER SAUCE	12
EDAMAME DUMPLINGS   EDAMAME   LEMON GRASS   SCALLION   SOY GINGER SAUCE	11

## Greens & Soup

TETSUBIN MISO SOUP   DASHI BROTH   SMOKED MUSSEL   CHARRED TOFU   WAKAME	9
GARDEN GREENS   POACHED PEAR   WASABI GOAT CHEESE   PICKLED ONION   CASHEW   GINGER VINAIGRETTE	10
COMPRESSED WATERMELON   HEIRLOOM TOMATO   MARINATED FETA   CUCUMBER   BASIL PESTO   SOY GASTRIQUE	11
HEARTS OF PALM   YUZU CURD   CHARRED ASPARAGUS   ARUGULA   RADISH   GINGER VINAIGRETTE	11
FRIED BRUSSEL SPROUTS   WASABI PEA   SHIITAKE MUSHROOM   SCALLION   NUOC CHAM	10

## From THE SEA

HOKKAIDO SCALLOPS   PORK BELLY   CREAM CORN   MAITAKE MUSHROOM   WAKAME   SOY GASTRIQUE <i>- PAIRS WELL WITH   DRY CREEK CHENIN BLANC</i>	32
WILD ISLES ORGANIC SALMON   MISOYAKI   BABY BOK CHOY   SUGAR SNAP   PICKLED SHIMEJI   LO MEIN <i>- PAIRS WELL WITH   PATZ &amp; HALL CHARDONNAY</i>	28
ASIAN SEA BASS   FORBIDDEN RICE   SUGAR SNAP   SHIITAKE MUSHROOM   MICRO GREEN <i>- PAIRS WELL WITH   BELLE GLOS "DAIRYMAN" PINOT NOIR</i>	38
FLORIDA SNAPPER   STIR FRIED VEGETABLE   CRISP RICE NOODLE   SCALLION   FISH SAUCE CARAMEL <i>- PAIRS WELL WITH   HONIG "RUTHERFORD" SAUVIGNON BLANC</i>	34
GULF GROUPER   ANCIENT GRAIN   CHARRED PINEAPPLE   SPINACH   CASHEW   LOBSTER NAGE <i>- PAIRS WELL WITH   ELOUAN ROSÉ</i>	34

## From THE LAND

FILET MIGNON   BONE MARROW   FORBIDDEN RICE   BROCCOLINI   MAITAKE MUSHROOM   DEMI <i>- PAIRS WELL WITH   CAYMUS "NAPA" CABERNET SAUVIGNON</i>	42
PEKING DUCK BREAST   ARUGULA   CUCUMBER   PICKLED ONION   MOO SHU PANCAKE   APRICOT CHILI <i>- PAIRS WELL WITH   EMMOLO MERLOT</i>	30
KUROBUTA PORK CHOP   SZECHUAN CARAMEL   OKINAWAN POTATO   ASPARAGUS   CARROT   PLUM MOSTARDA <i>- PAIRS WELL WITH   LESSEGUE GRAND CRU</i>	34
KOREAN SHORT RIB   SOBA NOODLE   CARROT   PICKLED CHILI   PEA SHOOT   HOISIN MISO <i>- PAIRS WELL WITH   DECOY RED ZINFANDEL</i>	28
MONGOLIAN LAMB CHOPS   ROASTED EGGPLANT   BABY BOK CHOY   EDAMAME YOGURT   CRYSTALIZED GINGER <i>- PAIRS WELL WITH   CARNE HUMANA RED BLEND</i>	42

## Noodles & Rice

LOBSTER FRIED RICE   SAFFRON RICE   PEAS & CARROT   SUNNY SIDE EGG   CRISP SHALLOT   SWEET SOY	20
THAI CAULIFLOWER RICE   PEAS & CARROT   CHARRED CORN   SUNNY SIDE EGG   CASHEW   COCONUT CURRY	14
PORK BELLY RAMEN   ROASTED TOMATO   CHARRED CORN   SCALLION   PICKLED SHIMEJI   SOFT POACHED EGG	16
SHRIMP PAD THAI   BABY BOK CHOY   CARROT   SUGAR SNAP   SHIITAKE MUSHROOM   BEAN SPROUT   PEANUT	18
SEAFOOD PHO'   SHRIMP   SCALLOP   BABY BOK CHOY   SUGAR SNAP   SHIITAKE MUSHROOM   BEAN SPROUT	18

## Omakase

"CHEF'S CHOICE" A MULTI COURSE TASTING MENU DESIGNED TO ALLOW YOU TO EXPERIENCE OCEAN HAI'S CUISINE.

"CONFUCIUS SAYS, IF ONE PERSON CHOOSES OMAKASE, OTHERS SHOULD FOLLOW.

75 PER PERSON / 25 PER WINE PAIRING

AN AUTOMATIC 19% SERVICE CHARGE IS ADDED TO EVERY CHECK.  
18% GOES TO YOUR SERVER AND 1% GOES TOWARDS OCEAN HAI'S CULINARY TEAM

IF YOU DO NOT FIND THIS SERVICE CHARGE A CONVENIENCE OR IT OFFENDS YOU IN ANY WAY, LET YOUR SERVER KNOW AND THEY WILL REMOVE IT

WE WANT TO TAKE CARE OF OUR TEAM BUT WE ALSO WANT TO INSURE WE TAKE CARE OF YOU

THANK YOU FOR BEING OUR GUESTS

\*Raw & undercooked food may be hazardous to your health.  
\*There is a risk associated with Consuming Raw Oysters, If you have chronic illness of the liver, stomach or blood or have immune disorders, you're at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.