

# WALL STREET GRILL NINE DAYS MENU

## RAW BAR APPETIZER

### TUNA RIBBONS 24

AVOCADO MOUSSE | AROMATIC CITRUS EMULSION | CHILI OIL | HOUSE MADE CHIPS

### HAMACHI CARPACCIO 23

PASSION-PONZU | JAPANESE SEVEN-SPICE | APPLE, CUCUMBER & MANGO MIGNONETTE

### TUNA PIZZETTES 24

AHI TUNA | WASABI MAYO | CILANTRO | TRUFFLE ESSENCE | CITRUS SALT | SWEET SOY

### CRISPY RICE 25

CHOICE: | SPICY TUNA | SPICY SALMON | GUACAMOLE

## SUSHI & SASHIMI (sashimi 2pc)

AHI TUNA 7/9

ATLANTIC SALMON 7/9

HAMACHI 7/9

KING SALMON 9/11

TORA 12/14

## CLASSIC ROLLS - SPECIALITY ROLLS

SPICY TUNA ROLL 12

SPICY SALMON ROLL 12

SALMON AVOCADO ROLL 12

TUNA MANGO ROLL 12

TUNA VOCADO ROLL 12

CALIFORNIA ROLL 11

VEGETABLE ROLL 11

YELLOWTAIL JALAPENO ROLL 12

YELLOWTAIL SCALLION ROLL 12

DRAGON ROLL TUNA | SALMON | CUCUMBER | AVOCADO | SWEET SOY 22

FIRE DRAGON ROLL SPICY TUNA | AVOCADO | SPICY AIOLI 21

VOLCANO ROLL AVOCADO | CUCUMBER | KANI TEMPURA | SPICY TUNA & SPICY SALMON | TOBIKO 25

IKEBANA ROLL COOKED SPICY TUNA | CUCUMBER | AVOCADO | SUNDRIED TOMATO | SPICY TERIYAKI 22

WSG ROLL HAMACHI | TORCHED ORA KING SALMON | CUCUMBER | UMAMI GLAZE | TRUFFLE SNOW 25

KAME-KAZE ROLL CHILEAN SEA BASS | CUCUMBER | TUNA | AVOCADO | SWEET & SPICY MAYO 22

SALMON KATSU ROLL KANI | AVOCADO | SALMON | CHIPOTLE | TRUFFLE TERIYAKI | PANKO CRUSTED 22

## SUSHI PLATTER

SASHIMI PLATTER 20PC CHEF SELECTION OF THE DAY 75

SUSHI PLATTER 3PC TUNA | 3PC ATLANTIC SALMON | 3PC HAMACHI | SPICY TUNA ROLL 59

WSG PLATTER 8PC SUSHI | 9PC SASHIMI | 1 KAME-KAZE ROLL 95

## TO SHARE

### TOMATO & AVOCADO TOAST 24

PINE NUT "RICOTTA" | MARINATED TOMATOES | CRUSHED AVOCADO | BASIL | RED WINE REDUCTION

### SEA BASS DUMPLINGS 29

BEAN SPROUTS | HONSHIMEJI | LEMONGRASS | GINGER | PINK PEPPERCORN SOY DIPPING

**TEMPURA SHISHITO PEPPERS** 18  
SESAME TEMPURA | HERBS | DYNAMITE & AVOCADO DIP

**OVEN ROASTED CAULIFLOWER** 25  
PISTACHIO | POMEGRANATE | CRAISINS | TAHINI SAUCE | FRESH GARDEN HERBS

**CRACKLING "SHROOM"** 26  
MARINATED MAITAKE MUSHROOM | TRUFFLE OIL | MUSHROOM SOUBISE

**"REMY" RATATOUILLE PIZZA** 23  
ZUCCHINI | SQUASH | BEEFSTEAK TOMATO | BASIL

## FARMERS MARKET

**SIMPLE SALAD** 15  
FIELD GREENS | RADICCHIO | ENDIVES | WATERMELON RADISH | TOMATO | BEETS | CUCUMBER |  
RED ONIONS | AGED RED WINE VINAIGRETTE

**GRAINS & GREENS SALAD** 17  
GEM MUSTARD GREENS | FARRO | QUINOA | SPROUTS | CRAISINS | CHICKPEAS | PINE NUTS | RAISINS |  
TAHINI DRESSING

**CRUNCHY ASIAN SALAD** 29  
MARINATED SEA BASS SKEWERS | THAI HERBS | BEAN SPROUTS | LONG BEANS | CASHEW | CABBAGE |  
FRESNO CHILI | MANGO | GINGER PEANUT DRESSING

**GRILLED PEAR SALAD** 16  
BABY ARUGULA | CUCUMBER | RADISH | CANDIED WALNUTS | TOASTED WALNUT DRESSING

**HEIRLOOM TOMATO SALAD** 21  
MANGO | PISTACHIO | BASIL | ARUGULA | PORT WINE REDUCTION

## DOCK TO TABLE - FARM TO TABLE

**MISO GLAZED CHILEAN SEA BASS** STIR FRY VEGETABLES | GINGER SOY REDUCTION 52

**PAN SEARED ORA KING SALMON** 39  
SRING PEA PUREE | BABY CARROTS | WATERMELON RADISH | TRUFFLE VINAIGRETTE

**SESAME CRUSTED TUNA** SOBA NOODLES | CUCUMBER | SCALLIONS | SOY GINGER TEA 49

**FENNEL DUSTED ROASTED BRANZINO** OLIVE SALSA VERDE | CHARRED TOMATO | PEPPERONATA 42

**ROASTED ORGANIC CHICKEN**  
ROASTED BREAST | CONFIT THIGH | HARICOT VERTS | MASHED POTATO | PAN AU JUS 38

**WSG BURGER**  
GROUND VEAL BREAST | BRAISED VEAL | TRUFFLE AIOLI | BRIOCHE ROLL | FRENCH FRIES 45

**BONELESS RIBEYE 14oz**  
WET AGED 28 DAYS | CHILI RUBBED | BLISTERED JALAPENO | FIRECRACKER ONIONS 67

**RIB CHOP 20oz**  
DRY AGED 28 DAYS WITH WHISKEY & HERBS | BONE MARROW | ROYAL TRUMPETS 72

## SIDE 12

**HAND CUT FRENCH FRIES**

**HARICOT VERTS**

**SAUTEED SPINACH**

**MUSHROOM MEDLEY**

**BABY CARROTS**

**STIR FRY VEGETABLES**

EXECUTIVE CHEF | JOSEPH PAULINO

*Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*

*A suggested gratuity of 20% will be added to the check of parties of six and more.*