

# WALL STREET GRILL 9 DAYS MENU

## RAW BAR APPETIZER

### TUNA RIBBONS 24

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

### CRISPY RICE 22

CHOICE: | SPICY TUNA | SPICY SALMON | GUACAMOLE

### TUNA PIZZETTE 21

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

## SUSHI & SASHIMI (sashimi 2pc)

AHI TUNA 7/9

ATLANTIC SALMON 7/9

HAMACHI 7/9

## CLASSIC ROLLS - SPECIALTY ROLLS

SPICY TUNA ROLL 10

SPICY SALMON ROLL 10

SALMON AVOCADO ROLL 10

TUNA MANGO ROLL 10

TUNA AVOCADO ROLL 10

CALIFORNIA ROLL 9

VEGETABLE ROLL 9

YELLOWTAIL JALAPENO ROLL 10

YELLOWTAIL SCALLION ROLL 10

**FIRE DRAGON ROLL** SPICY TUNA | AVOCADO | SPICY AIOLI 19

**VOLCANO ROLL** AVOCADO | CUCUMBER | KANI TEMPURA | SPICY TUNA & SPICY SALMON | TOBIKO 21

**WSG ROLL** HAMACHI | TORCHED ATLANTIC SALMON | CUCUMBER | UMAMI GLAZE | TRUFFLE SNOW 20

**KAME-KAZE ROLL** CHILEAN SEA BASS | CUCUMBER | TUNA | AVOCADO | SWEET & SPICY MAYO 19

**SALMON KATSU ROLL** KANI | AVOCADO | SALMON | CHIPOTLE | TRUFFLE TERIYAKI | PANKO CRUSTED 18

## SUSHI PLATTER

**SASHIMI PLATTER** 20PC CHEF SELECTION OF THE DAY 46

**SUSHI PLATTER** 3PC TUNA | 3PC ATLANTIC SALMON | 3PC HAMACHI | SPICY TUNA ROLL 45

**WSG PLATTER** 8PC SUSHI | 9PC SASHIMI | 1 WSG ROLL 54

## FARMERS MARKET

### SIMPLE SALAD 12

FIELD GREENS | CHERRY TOMATO | CUCUMBER | AVOCADO | WATERMELON RADISH

### CRUNCHY ASIAN SALAD 15

THAI HERBS | BEAN SPROUTS | CASHEWS | CABBAGE | MANGO | MISO PEANUT DRESSING

### ROASTED BEET SALAD 16

BABY ARUGULA | CUCUMBER | RADISH | HAZELNUT "CRÈME" | BALSAMIC REDUCTION

### HEIRLOOM TOMATO SALAD 18

MANGO | BASIL | CRAISINS | PISTACHIO | JALAPENO | SPICED REDUCTION

## TO SHARE

### WILD MUSHROOM BISQUE 15

SHIITAKE | CRIMINI | BUTTONS | KING OYSTER

### TOMATO & AVOCADO TOAST 21

MARINATED TOMATOES | CRUSHED AVOCADO | BASIL

### SEA BASS DUMPLINGS 24

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

### CHARRED SHISHITO PEPPERS 16

HERBS | DYNAMITE & AVOCADO DIP

### ROASTED CAULIFLOWER 18

SAFFRON - TAHINI SAUCE | PISTACHIO CONDIMENT | FRESH GARDEN HERBS

### CRACKLING "SHROOM" 23

MARINATED MAITAKE MUSHROOM | TRUFFLE OIL | ROASTED CELERIAC

### "REMY" RATATOUILLE PIZZA 19

ZUCCHINI | SQUASH | BEEFSTEAK TOMATO | BASIL

### CARIBBEAN SPICED SALMON SKEWERS 24

PINEAPPLE-TERIYAKI GLAZE | MANGO SALSA | CILANTRO

## DOCK TO TABLE

### MISO GLAZED CHILEAN SEA BASS 49

STIR FRY VEGETABLES | GINGER-SOY REDUCTION

### PAN SEARED ATLANTIC SALMON 31

BI COLOR CORN | TOMATO CONFIT | SNOW PEAS | BASIL EMULSION

### PAN ROASTED BRANZINO 38

AVOCADO SALSA VERDE | GRAPEFRUIT | ARTICHOKE

### RED SNAPPER THAI CURRY 36

SWEET CHILI | COCONUT | PEPPERS | CILANTRO | STEAMED RICE

### MARKET FISH OF THE DAY M/P

## FARM TO TABLE

### ROASTED ORGANIC CHICKEN 29

ROASTED BREAST | CONFIT THIGH | HARICOT VERTS | CORN LOVE | PAN AU JUS

### PEARL STREET RIB STEAK 24oz 76

CHEF JOSEPH'S SIGNATURE CUT | CAJUN RUBBED | SWISS CHARD | PIQUILLO PEPPER EMULSION

### COWBOY RIB CHOP 22oz 74

RUBBED WHISKEY & HERBS | BONE MARROW | KING OYSTER MUSHROOM

## SIDES 12

HAND CUT FRENCH FRIES  
HARICOT VERTS

SAUTEED SWISS CHARD  
MUSHROOM MEDLEY

CORN LOVE  
WHIPPED POTATOES

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*