

Raw and Sushi

Maki	Nigiri : 2 pc.
Salmon Roll 6	Big Eye Tuna 8
Avocado Roll 5	Salmon 6
Cucumber Roll 5	Unagi 5
Big Eye Tuna Roll 8	Escolar 7
Smoked Salmon 7	Hamachi 6
Yellow Tail Scallion 7	Smoked Salmon 6

Oysters on The Half Shell
2.50 Each

Choice of Sauces:

Kohlrabi Mignonette
Asian Cocktail Sauce
Ponzu, Quail Egg, Harissa

Sashimi

Hamachi
Coco Nibs, Orange, Foie Gras Emulsion 6
Salmon
Salmon Roe, Bacon Dashi Gelee 5
Big Eye Tuna
Goat Cheese, Apple, Pumpkin Seed Powder 6
Escolar
Ginger, Scallion Relish 6
Lobster
Daikon, Cilantro, Maple Wasabi 8

Specialty Rolls

Spicy Tuna Roll
Wasabi Tobikko, Avocado, Masago Mayo
Spicy Sauce, Unagi Sauce 12

Milwaukee Street
Tempura Crab, Cream Cheese, Avocado 9

Crispy Shrimp
Cashews, Coconut, Cream Cheese 12

Super White Tuna
Thai Basil, Scallions, Spicy Crab 16

White Tiger
Escolar, Spicy Salmon, Avocado,
Tobikko, Balsamic 17

Lobster Roll
Tempura Lobster Tail, Wasabi Mayo 18

Inside Out Rolls

Alaskan
Salmon, Avocado 8

Boston
Tuna, Avocado 8

California
Crab, Avocado, Cucumber 8

New York
Shrimp, Avocado 8

Shrimp Tempura
Tempura Shrimp, Masago Mayo 8

Vegetable Tempura
Seasoned Vegetables 7

Small Plates

Orange Peel Duck
Charred and Smoke Greens, Candied
Orange Anise 13

Tuna Poke*
Yuzu, Avocado, Wonton Chips,
Micro Greens 14

Lobster Pot Stickers
Shitake Mushrooms, Spinach 11

Kobe Sliders*
Kobe Beef, Housemade Buddha Bun,
Bacon, Taleggio cheese 15

Spring Roll
Pork, Napa Cabbage, Pate de Brick, Soy Sauce 12

King Crab Rangoon
King Crab, Wonton Crust, Cream Cheese,
Sweet Chili Sorbet 14

Octopus
Truffle Kohlrabi, Fried Bone Marrow, Parsley 11

Edamame or Chilled Seaweed Salad

Soups / Salads

Lobster Chowder
Potato, Corn, Pea Tenders 9

Miso Soup
Tofu, Wakame, Scallions, Mushroom 5

Marinated Tofu and Seaweed Salad
Sweet Chili, Sesame Seaweed, Soft Tofu 8

Beet and Goat Cheese Salad
Pumpkin Seed Brittle, Shiso Vinaigrette 9

Entrees

Fried Rice
XO sauce, Edamame, Green Onions,
Baby Bok Choy, Pea Tenders, Soft Boiled Egg
Pork - 15 Beef - 16 Shrimp - 17

Sea Bass*
Bamboo Rice, Fennel, Yuzu, Chinese Mustard
35

Miso Butterscotch Pork Belly*
Artichokes, Apple, Bacon
19

Green Curry
Coconut, Butternut Squash, Onion, Thai Basil
Tofu - 16 Chicken - 17

Sweet 'n' Sour Chicken*
Charred Pineapple, Pea Tenders, Rice
18

Diver Scallops*
Pear, Lardo, Winter Truffle, Pear Gastrique
28

Hidden Creek Ribeye*
Spinach, Yukon Gold Potatoes, Horseradish
27

Miso Black Cod*
Baby Bok Choy, Black Fermented Garlic
22

Salmon
Ginger Lime Glaze, Udon Noodles, Bok Choy, Spinach
26



Hidden Creek Farm



SURG
RESTAURANT GROUP