



Pacific by No/Ru offers a fresh, balanced, coastal-inspired culinary experience that explores what local flavor truly is. Let's celebrate food and drink with friends & family. Enjoy the experience.

edamame hot skillet
sesame.gochujang.garlic.
green onion ghee. 8

ahi carpaccio
sesame. ginger. organic soy.
green onion. 18

hamachi carpaccio
yuzu vinaigrette.
extra virgin olive oil. 18

king salmon carpaccio
sweet basil/lime ponzu. 18

sushi special 6pc nigiri.
4pc california roll. 20

chirashi bowl sushi rice.
daily selection of fresh
sashimi. pickled veg.
wasabi kewpie. 20

FROM THE GARDEN

avocado caesar salad
baby little gem. bonito caesar dressing.
miso crostini.fried capers.radish.
avocado. 11
add chicken kabob 7 add king salmon 10

yakisoba "japanese stir fry noodles"
chef's vegetables.wakame.green onion. **V** 16

ahi poke organic green salad
shaved vegetables. avocado. creamy sesame
dressing. 17

grilled salmon skin organic green salad
shaved vegetables. avocado. sesame dressing.
crispy onion 14

MAIN

macnut arugula pesto chicken sandwich
focaccia. heirloom tomato. shaved red
onion. fresh mozzarella.
with house salad. 16
*half sandwich & salad 10

bulgogi steak sandwich
heirloom tomato. shaved cabbage.sweet
onion. cucumber. japanese aioli. 16
*half sandwich & salad 10

open face grilled king salmon melt
focaccia. mozzarella. tomato.chives.
shaved red onion.capers.arugula salad.
shaved fennel.roasted garlic
vinaigrette. 17

chef's daily flatbread 18

ASK YOUR SERVER FOR DAILY SPECIALS

DESSERT

spring tri-house made sorbet
blueberry sorbet. strawberry sorbet.
blood orange sorbet. kalamansi-vanilla
gelee. lemon shortbread. 9