

DINNER

Caesar 18
house-made dressing, romaine lettuce, anchovy, soft boiled egg, dijon, capers, croutons, parmigiano reggiano
add chicken 6 | shrimp 12

Chopped Salad 21
iceberg lettuce, bacon, chive, tomato, blue cheese, avocado, cucumber, tossed with a poppyseed dressing
add chicken 6 | shrimp 12

Edamame 9
garlic, soy, sesame oil, chili flake, and lemon juice

Chips & Guacamole 15
red onion, tomatoes, cilantro, blistered jalapeno, served with tortilla chips

Shrimp Ceviche 20
shrimp, lime juice, avocado mousse, cucumber, pico de gallo, served with tortilla chips

Hummus 16
house-made hummus, tahini, garlic, olive oil, lemon, served with warm naan bread

Brussel Sprouts 17
halved brussel sprouts, fried and tossed in wasabi mayo and finished with togarashi

New York Strip 40
house cut new york strip, unagi sauce, scallion, served with a side of rice

Salmon 30
miso glaze, sesame seeds, nori, served with a side of rice

Chicken Katsu Slider 26
chicken breast, cucumber, mixed greens, tossed in unagi, gochujang aioli, served on a roll

I|O Burger 19
smash burger, smoked cheddar, bacon, caramelized onions, shallots, bbq sauce on a brioche bun, served with side salad or fries
add extra patty 4 | avocado 3

Chicken Tenders 19
(4) served with buffalo or ranch dipping sauce

Godfrey Wings 17
(9), sweet chili garlic glaze, fried onion, scallion

SPECIALTY ROLLS

MONDAY-FRIDAY 4PM-10PM | SAT-SUN 11AM-10PM

I|O Spicy Tuna Roll 18
ahi tuna, spicy mayo, cucumber, masago, scallion

Creamy Crab Roll 18
avocado, jalapeno, cream cheese

911 Roll 19
spicy tuna, habanero, jalapeno, serrano, chili oil

Caterpillar Roll 19
eel, cucumber, avocado

California Roll 18
avocado, crab, cucumber, furikake

Torched Salmon Roll 20
cucumber, avocado, lemon, serrano, unagi sauce

CLASSIC ROLLS

MONDAY-FRIDAY 4PM-10PM | SAT-SUN 11AM-10PM

	HAND	CUT
Tuna	11	13
Salmon	11	13
Crab	11	13
Avocado	11	11
Cucumber	9	11

NIGIRI | SASHIMI

MONDAY-FRIDAY 4PM-10PM | SAT-SUN 11AM-10PM

	2 PIECES	4 PIECES
Tuna	10	16
Salmon	10	16
Eel	11	17
Hamachi	11	17

Tuna Poke Bowl 15
cucumber, radish, avocado, nori, edamame, carrot, spicy mayo

DESSERT

Brownie A La Mode 14
salted caramel, chocolate ganache, vanilla ice cream

Daily Sorbet 8
(1) scoop

Local Vanilla Ice Cream 8
(1) scoop



DINNER

SPECIALTY COCKTAILS

Frozen Margarita 19
choice of blood orange, passion fruit,
kiwi, raspberry or strawberry

Frose 19

The A-Lister 19
mezcal, yuzu juice, black lime-tajin rim

Smokey Paradise 19
rum, mezcal, cranberry, aperol

Down To Earth 19
ketel one vodka, pineapple juice,
yellow chartreuse

PCH 19
malibu lime, cucumber, basil, mint, lime

Peachy Keen 19
gin, sake, peach purée

White Cherry Ice 19
sake, tequila, fresh cherry, lime juice

The Impressionist 19
vodka, lemon, hibiscus syrup,
top with cava brut

Konichiwa 19
tyku cucumber sake, muddled cucumber,
yuzu juice, cava brut

Sugar Plum 19
roku gin, pink grapefruit, plum sake

Tequila Jell-O Shot 8

WHITE WINE

10 Span 15
chardonnay, central coast

Wither Hills 17
sauvignon blanc, new zealand

Selbach Riesling 17
michelberg, piesporter

RED WINE

Comtesse Marion 17
pinot noir, france

Zorzal 17
malbec, argentina

Drumheller 15
cabernet, washington

Tres Chic Rose 17
france

SPARKLING

	GLASS	BOTTLE
Campo Viejo cava rose	15	65
Campo Viejo cava brut reserva	15	65
Domaine Chandon brut rose	15	
Moët & Chandon		200
CANS		9
Santa Monica , bw inclined ipa		
Santa Monica , bw modern wit		
Stella		
Modelo		
Budweiser		
Guinness		
Bud zero		
Kirin		
High Noon Seltzer		



GODFREY
HOLLYWOOD

io_hollywood