

LUNCH

Caesar 16
house-made dressing, romaine lettuce, anchovy, soft boiled egg, dijon, capers, croutons, parmigiano reggiano
add chicken 6 | shrimp 12

Chopped Salad 19
iceberg lettuce, bacon, chive, tomato, blue cheese, avocado, cucumber, ditalini pasta, tossed with a poppyseed dressing
add chicken 6 | shrimp 12

Chips & Guacamole 13
red onion, tomatoes, cilantro, blistered jalapeno, served with tortilla chips

Acai (V) 13
6oz of acai sorbet topped with banana, strawberry, blueberry, and granola
add peanut butter scoop 2

Hummus 14
house-made hummus, tahini, garlic, olive oil, lemon, served with warm naan bread

Chicken Tenders 17
(4) served with buffalo or ranch dipping sauce

Shrimp Ceviche 18
shrimp, lime juice, avocado mousse, cucumber, pico de gallo, served with tortilla chips

Chicken Katsu Slider 24
chicken breast, cucumber, mixed greens, tossed in unagi, gochujang aioli, served on a roll

Turkey BLT 22
turkey breast, bacon, lettuce, tomato, mayo, served on multigrain bread
add avocado 3

I|O Burger 16
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

Buffalo Chicken Wrap 19
buffalo chicken, mixed greens, tomato, ranch, served with a side salad or fries

SPECIALTY ROLLS

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

I|O Spicy Tuna Roll 16
ahi tuna, spicy mayo, cucumber, masago, scallion

Creamy Crab Roll 16
avocado, jalapeno, cream cheese

911 Roll 17
spicy tuna, habanero, jalapeno, serrano, chili oil

Caterpillar Roll 17
eel, cucumber, avocado

California Roll 16
avocado, crab, cucumber, furikake

Crazy Salmon Roll 18
salmon roe, mayo, siracha, scallion, sesame seed, avocado

CLASSIC ROLLS

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

	HAND	CUT
Tuna	8	11
Salmon	8	11
Crab	8	11
Avocado	8	9
Cucumber	6	9

NIGIRI | SASHIMI

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

	2 PIECES	4 PIECES
Tuna	8	14
Salmon	8	14
Eel	9	15
Hamachi	9	15

Tuna Poke Bowl 13
cucumber, radish, avocado, nori, edamame, carrot, spicy mayo

DESSERT

Brownie A La Mode 12
salted caramel, chocolate ganache, vanilla ice cream

Daily Sorbet 6
(1) scoop

Local Vanilla Ice Cream 6
(1) scoop



gf = gluten free v = vegan vo = vegan option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

LUNCH

SPECIALTY COCKTAILS

Smokey Paradise rum, mazcal, craberry, aperol	18
Down To Earth ketel one vodka, pineapple juice, yellow chartreuse	18
Golden Apple apple jack whisky, lilet blanc	18
California Rush jack honey, lemon, ginger beer	18
Cosmic Summer jack apple, peach pure, cranberry	18
Pch malibu lime, cucumber, basil, mint, lime	18
Peachy Keen gin, saiten shochu, peach purée	18
White Cherry Ice iichiko shochu, tequila, fresh cherry, lime	18
The Impressionist van gogh vodka, lemon, hibiscu syrup, cava brut	18
Konichiwa tyku cucumber sake, muddled cucumber, yuzu juice, cava brut	18
Bloody Mariko iichiko shochu, mezcal, yuzu juice, contreau	18
Sugar Plum roku gin, pink grapefruit, plum sake	18
Tequila Jell-O Shot	7

WHITE WINE

10 Span chardonnay, central coast	14
Wither Hills sauvignon blanc, new zealand	16
Selbach Riesling michelberg, piesporter	16

RED WINE

Comtesse Marion pinot noir, france	16
Zuccardi malbec, argentina	16
Drumheller cabernet, washington	14
Tres Chic Rose france	16

SPARKLING

	GLASS	BOTTLE
Campo Viejo cava rose	14	64
Campo Viejo cava brut reserva	14	64
Domaine Chandon brut rose	14	

CANS

Santa Monica , bw inclined ipa	8
Santa Monica , bw modern wit	
Stella	
Modelo	
Budweiser	
Guinness	
Bud zero	
Heinekin zero	
Kirin	
Kirin light	
P&P Peach Ginger Seltzer	
P&P Blackberry Hibiscus	
High Noon Seltzer	

DINNER

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Chopped Salad 19
iceberg lettuce, bacon, chive, tomato, blue cheese, avocado, cucumber, ditalini pasta, tossed with a poppyseed dressing
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Edamame 7
garlic, soy, sesame oil, chili flake, and lemon juice

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

Tempura Shrimp 18
(6), shrimp, watermelon teriyaki, ginger, unagi

Hummus 14
house-made hummus, tahini, garlic, olive oil, lemon, served with warm naan bread

Brussel Sprouts 15
halved brussel sprouts, fried and tossed in wasabi mayo and finished with togarashi

New York Strip 38
house cut new york strip, unagi sauce, scallion, served with a side of rice

Salmon 26
miso glaze. sesame seeds, nori, served with a side of rice

Chicken Katsu Slider 24
chicken breast, cucumber, mixed greens, tossed in unagi, gochujang aioli, served on a roll

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