



- ICED & RAW -

King Crab & Prawn Cocktail*	28
Japanese Radish Slaw, Gin Cocktail Sauce	
Ceviche (Catch of the Day)*	18
Pineapple, Ginger, Scallions, Peppers, Rice Cracker	
Hamachi Crudo*	15
Pickled Radicchio, Avocado, Cilantro, Lemon Zest	
Ahi Shoyu Tartare*	16
Sweet Onion, Hawaiian Wakame, Ginger, Sesame Oil Furikake, Rice Cracker	

- WARM -

Shishito Peppers	10
Japanese Mild Finger Peppers, Maldon Salt, Lemon	
Rock Shrimp Tempura*	15
Crispy Rock Shrimp, Spicy Aioli	
Wagyu Dumpling*	13
Garlic Soy Dressing	
Garlic Butter Steak Bites*	18
Wok vegetables, Szechuan Sauce	

- SEA -

Alaskan Black Cod*	38
Brown Rice, Bok Choy, Miso Glaze	
Wok Charred Ahi Tuna Steak*	38
Kimchi Fried Rice, Baby Carrots, Green Chili Relish, Lemon Grass Butter Sauce	
New Zealand King Salmon*	38
Little Neck Clams, Maine Mussels, Beef Italian Sausage, Sweet Peppers, Pesto	

Lobster Linguine*	41
Sun Dried Tomato, Snap Peas, Grated Parmesan, Sherry Cream Sauce	

- LAND -

Filet Mignon	46
Warm Potato Salad, Szechuan Glaze, Café De Paris Butter	

Bone-In Short Ribs*	38
Porcini Risotto, Spear Broccoli, Seven Spice Demi	

Moroccan Spiced Half Chicken*	36
Couscous Paella, Shrimp, Chorizo, Baby Carrots, Shiitake Peppercorn Sauce	

SRF Pork Chop*	39
Cuban Sweet Potato, Smoked Pork Belly, Apple Relish High West Whiskey Caramel Sauce	

- SUSHI -

Aloha	18
Spicy Tuna, Avocado, Mango, Jalapeño, Sesame Seeds, Soy Glaze	
Lobster Tempura Maki	36
Lobster, Crab, Cream Cheese, Avocado, Deep-fried, Spicy Aioli & Soy Glazed	
Promontory Delight	18
Tuna, Avocado, Mango, Jalapeño, Shiso Leaf, Topped with Sliced Poached Shrimp & Sesame Spicy Citrus	
Rainbow Roll	18
Crab Mayo, Avocado, Cucumber, Topped with Tuna, Salmon, Yellow Tail, Shrimp, Flying Fish Roe, Spicy Aioli	
Soft Shell Crab	18
Cucumber, Avocado, Cream Cheese, Ginger Soy, Spicy Aioli	
Vegan Sushi Bowl	18
Pickled Carrots, Cucumber, Avocado, Edamame, Tossed in Sesame Soy Dressing & Served Over Rice	
Sashimi Combo	38
9 pcs. (tuna, salmon, yellow tail), Served with Rice & Miso Soup	
Seared Tuna Poke	22
Spring Mix, Steamed Rice, Cucumber, Avocado, Radish Sprout Yuzu Wasabi Dressing	

- GREENS -

Edamame	8
Steamed to Order, Tossed with Himalayan Salt	
Arugula Apple Salad	15
Heirloom Tomato, Shaved Parmesan, Rice Cracker Truffle Soy Vinaigrette	
Crispy Beef Noodle Salad	18
Summer Greens, Braise Mushroom, Carrots, Crispy Onion Sesame Soy Dressing	
Dragon Kale Salad	15
Kidney Beans, Pop Wild Rice, Dried Fruits, Walnuts, Feta Cheese, Honey Ginger Vinaigrette	

- SALAD ADDITIONS -

Salmon* 13 | Grilled Chicken* 10
Sirloin Steak* 16 | Tuna* 15

- SIDES -

Brown Rice 8 | Wok Seasonal Vegetables 8 | Miso Soup 8

Call the Peak at 435-333-4717 to place your To-Go order.

Each order will have an 18% service charge.

*Note - Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.