



THE PEAK

- ICED & RAW -

Peak Tacos Chefs' Selection, Crispy Wonton, Scallions, Yuzu Vinaigrette	26
Ceviche Trio of the Day Fresh Ginger, Jalapeño, Yuzu, Rice Chips	24
Hamachi Crudo Shaved Jalapeño, Cilantro, Maldon Salt, Lemon Zest, Avocado	18
Fresh Oysters 1/2 Dozen, Mignonette, Wasabi Cocktail Sauce	24
Tuna Tartare Hand Cut Tuna, Osetra Caviar, Wonton Chips	24
Shaved Octopus Cucumber, Carrot, Yuzu Green Chili Oil	26

- NIGIRI & SASHIMI -

2 Piece / 4 Piece

Tuna	13 / 26
Hamachi	14 / 26
Salmon	10 / 20
Unagi	12 / 24

- WARM -

Edamame Himalayan Salt, Lemon	9
Shishito Peppers Maldon Salt, Lemon	12
Rock Shrimp Tempura Crispy Rock Shrimp, Spicy Aioli	26
Wagyu Gyoza Asian Slaw, Black Ponzu	16
Shrimp Dumplings Shrimp Siomai, Sweet Chili Sauce	26
Crispy Soft Shell Crab Cabbage Slaw, Tonkatsu Sauce	26
Kobe Steak Bites Wok Charred, Mushrooms	26

- LAND-

Chicken Teriyaki Stir Fry Egg Noodles, Wok Vegetables, Teriyaki Sauce	38
Prime Beef Tenderloin Foraged Mushroom, Root Vegetables, Sesame Miso Dressing	58
Lamb Chops Medley Rice, Asparagus, Lamb Jus	49
Pork Galanga Ramen Braised Pork & Shitake Mushroom, Boiled Egg, Bok Choy	32
Asian Short Rib Pan Fried, Sweet Corn Hash, Garlic Yuzu Glaze	42

- SEA -

Miso Black Cod Brown Rice, Bok Choy, Miso Butter	46
Pan Seared Sea Bass Black Rice, Fresh Ginger & Pepper Slaw, Lemongrass Glaze	43
Lobster Linguine Maine Lobster, Sun Dried Tomato, Sherry Cream Sauce	49
King Salmon Green Tea Noodles, Inoki Mushrooms, Roasted Green Chili Salsa	43
Crispy Ahi Tuna Crispy Onion, Sprouts, Edamame, Rice Sticks, Cherry Tomatoes, Dashi Ponzu	46

- SUSHI MAKI -

Steak Roll Seared Prime Tenderloin, Crab Meat, Cream Cheese, Carrots, Asparagus, Cucumber, Crispy Onion, Soy Glaze	49
Yuzu Hamachi Hamachi Salad, Pickled Lemon, Pickled Jalapeño, Lemon Zest, Soy Glaze	23
Rainbow Roll Salmon, Tuna, Hamachi, Ikura, Spicy Aioli, Soy Glaze	25
Crispy Salmon Baked Salmon, Avocado, Cucumber, Crispy Salmon Skin, Soy Glaze	22
Smoked Chili Tempura Shrimp, Smoked Salmon, Avocado, Caramelized Lemon, Jalapeño, Soy Glaze, Chili Oil	24
New Promontory Crab, Tempura Shrimp, Avocado, Jalapeño, Triple Sashimi, Jalapeño Aioli, Soy Glaze	26

- GREENS -

Lobster Shitake Salad Maine Lobster, Shitake Mushroom, Yuzu-Soy Vinaigrette	MP
Sunomono Pickled Cucumber, Sesame Seeds	10
Apple Arugula Salad Arugula, Green Apple, Toasted Pumpkin Seeds, Grape Tomatoes, Truffle Soy Vinaigrette	12
Peak Salad Mixed Greens, Strawberries, Candied Pecans, Strawberry Balsamic Vinaigrette	12

- ADDITIONS & SIDES -

Salmon 16	Steamed Rice 9
Grilled Chicken 12	Brown Rice 9
Sirloin Steak 18	Sushi Rice 9
Tuna 19	Miso Soup 9
Prawns 16	Wok Seasonal Vegetables 9

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