

The ANCHOR

ANCHOR ROLL	hamachi & avocado, topped with tuna, ginger vinaigrette	19
RAINBOW ROLL	california roll topped with salmon, tuna, shrimp, hamachi, avocado	22
THAI TUNA ROLL	tuna, avocado, macadamia & jalapeño, in white soy paper	20
COCONUT SHRIMP	macadamia nut, avocado, fresno pepper, sauce duo	18
THE SUNSET ROLL	spicy tuna, cucumber, avo, topped with salmon, lemon, ginger vinaigrette	21
THE KNOX ROLL	crab & cucumber, seared salmon, serrano & warm miso honey dressing	19
CHEF’S PRESSED	#1 ahi tuna, avocado, spicy tuna, truffle oil, sauce duo	23
GOLDEN MANGO ROLL	shrimp tempura, mango, crab, cream cheese, topped with salmon & eel sauce	22
LUPTON ROLL	crab, tempura flake, avocado, hamachi, lemon, truffle oil (riceless)	19
THE BEST ROLL	salmon & tuna, crab, avocado, tempura flake, spicy ponzu (riceless)	21
SWEET & SPICY ROLL	shrimp tempura & crab, cream cheese, topped with spicy tuna, sriracha honey	22
TUNA MANGO ROLL	ahi tuna, mango & avocado in white soy paper	18
CALIFORNIA ROLL	crab, avocado, cucumber in white soy paper	14
THE SPICY TUNA CRISPY RICE	(4 per order)	18



NIGIRI // SASHIMI

HAMACHI	8/16	#1 AHI TUNA	8/16	KING SALMON	8/16
YELLOWTAIL	8/16	SEARED TUNA	8/16	MADAI SNAPPER	8/16
HAMACHI PONZU SASHIMI		orange supremes, serrano			21
YELLOWTAIL SUPREME CRUDO		wasabi leaf relish & ponzu			18

FOR THE TABLE

FRENCH FRIES	hand cut & served with dip duo	8
KURO EDAMAME	serrano chili & sesame oil	9
ANCHOR FRIED RICE	add chicken +4 beef +8 shrimp +7	14
SWEET & SOUR BRUSSELS	toasted almonds & sweet chili	12
CRISPY CHICKEN BAO BUNS	housemade pickles, sauce trio, green onions	18
HANDMADE DUMPLINGS	A5 Wagyu Beef Spicy Pork Shumai Lobster Pot Stickers	19
Considered a delicacy, these dumplings are made fresh hourly by our well trained chefs		

HOUSE SPECIALTIES

all burgers are served with french fries

THE LITTLE CHOP	kale salad with roasted peanut vinaigrette add rotisserie chicken +6	12/19
THAI NOODLE & STEAK SALAD	avocado, mango, macadamia nuts, carrots, thai vinaigrette	26
SPICY CHICKEN WONTON SALAD	mixed greens, carrots, peanuts, honey lime vinaigrette	23
ANCHOR BURGER	white cheddar, coleslaw, pickles, gochujang & wasabi aioli	18
THE CHEESEBURGER	L-T-O-P, cheddar, mustard, mayonnaise	18
GRILLED CHICKEN SANDWICH	baby swiss, avocado, tomato, pickled onion, honey mustard	16
HAWAIIAN FISH TACOS	blackened seabass, coleslaw, mango, pickled onion, little chopped salad	23
RUBY RED TROUT	lightly seasoned and pan-seared, served with coleslaw	29
MISO GLAZED SEA BASS	crispy kale, ume miso vinaigrette	38
CEDAR PLANK KING SALMON	tso's sauce served with anchor fried rice	31

GIFT CARDS AVAILABLE - ASK YOUR SERVER

We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.

--CASHLESS PAYMENT REQUIRED--
VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED



WORLD’S COLDEST MARTINIS

- SAKETINI vodka, junmai sake, lillet blanc 16
- LYCHEE MARTINI Grey Goose, chambord, pineapple, fresh lime 17
- CHERRY BLOSSOM nigori sake, luxardo maraschino, sour cherry 15
- LEMON DROP lemon vodka, limoncello foam 16
- PEAR MARTINI Grey Goose le poire, elderflower, fresh lemon 17
- THE ESPRESSO vodka, kahlua & bailey’s 16



COCKTAILS

- FROZEN MARG strong amounts of tequila, grand marnier floater 16
- THE PRESS roku gin, soda, fresh lemon, grapefruit bitters 14
- HIBISCUS MARGARITA Socorro Blanco, hibiscus, fresh lime, jalisco orange 15
- MAKERS OLD FASHIONED Makers, vanilla tincture, house bitters & orange 16
- OKINAWA SOUR acholado, passion fruit, fresh lime 15
- CHRIS & GINGER (non-alcoholic) housemade ginger ale, candied ginger 10

HAPPY HOUR

\$10 MARTINIS
& WINE BY THE GLASS
\$6 HOT SAKE



4 - 6 PM DAILY
BAR + PATIO ONLY
Ask Server For Food Selection

RED WINE

- MARTIN RAY ‘Synthesis’, Pinot Noir, RRV.....14...60
- FAILLA Pinot Noir, Sonoma Coast.....17...72
- IL BRUCIATO Red Blend, Tuscany, Italy.....16...69
- QUILT Cabernet, Napa Valley.....12...50
- SINIGAL Cabernet, Napa Valley.....20...85
- DOMAINE POULLEAU PERE & FILS France...19...80
- DAOU ‘Pessimist’, Red Blend, Paso Robles.....12...50
- DUCKHORN Merlot, Napa Valley.....15...64
- GHOST BLOCK Cabernet, Napa Valley.....110
- SILVER OAK Cabernet, Napa Valley.....195

WHITE WINE

- TREFETHEN Riesling, Napa Valley.....13...55
- WHITEHAVEN Sauvignon Blanc, Marlborough.....10...42
- ROUND POND Sauvignon Blanc, Napa Valley.....12...50
- DOMAINE DELAPORTE Sancerre, France.....20...85
- JERMANN Pinot Grigio, Friuli, Italy.....12...50
- MER SOLEIL RESERVE Chardonnay, Monterey...17...72
- ROMBAUER Chardonnay, Napa Valley.....19...80
- CLAUDE MANICIAT Burgundy, Pouilly-Fuisse.....13...54
- SIMMONET-FEBVRE Chablis, France.....70
- CHATEAU MONTELENA Chardonnay, Napa Valley..130

SPARKLING & ROSÉ

- LALLIER Brut, Champagne, France.....16...68
- DELAMOTTE Champagne, France.....150
- PERRIER JOUET Champagne, France.....115
- DOMAINE ‘BY OTT’ Rosé , Côtes de Provence.....58
- MIRAVAL ‘Studio’, Rosé, Provence, France.....16...68
- MIRABELLE Rosé, North Coast.....18...76

JAPANESE WHISKEY

- YAMAZAKI 100-Year Anniversary.....300
- YAMAZAKI 18-Year.....80
- HAKUSHU 12-Year.....40

SAKE

- URAKASUMI Junmai, ‘Misty Bay’, 300 ml.....25
- HEAVENSAKE Junmai 12, 720 ml.....12...60
- ICHIOKURA Junmai, ‘Ace Brewery’, 720 ml.....14...68
- SHIMIZU NO MAI Ginjo, ‘Pure Dawn’, 300 ml.....28
- KAKUREI Ginjo, ‘Age of Crane’, 720 ml.....15...70
- SENJO Daiginjo, 300 ml.....44
- WAKATAKE Daiginjo, ‘Demon Slayer’, 720 ml.....19...86
- GEKKEIKAN Nigori, 300 ml.....20
- MIO SPARKLING 300 ml.....22
- KAMIKOKORO WHITE PEACH 500 ml.....46
- YAMAYAZU 720 ml.....12...48

