



PALM COURT SUSHI & CEVICHE

CHEF ERIC ANDREU

APPETIZERS

TUNA PIZZA*	16
<i>tuna, spicy aioli, avocado, tomato, cilantro, truffle oil, sea salt, flour tortilla</i>	
MEXICAN CEVICHE* (GF)	32
<i>tuna, lime, Roma tomato, jalapeño, red onion, cilantro, cucumber, avocado, tortilla chips</i>	
PERUVIAN CEVICHE* (GF)	32
<i>wahoo, cilantro, red onion, aji amarillo, peruvian corn, sweet potato, leche tigre</i>	
LOBSTER BITES	30
<i>tempura-battered spiny lobster, Bibb lettuce, tropical-mango Thai sauce, lemon</i>	

SAKE SERVED BY CARAFE

SHO CHIKU BAI JUNMAI

smooth and full bodied, served warm

½ 7.50 full 14

TOZAI WELL OF WISDOM GINJO

soft and silky, hints of melon and honeydew

½ 13 full 18

RIHAKU DREAMY CLOUDS NIGORI

*bright and lean, sweet rice flavors,
fruity characteristics*

½ 15 full 22

PALM COURT LUNCH ROLLS

MELANIE* <i>tempura shrimp, spicy tuna, avocado, sweet soy, spicy aioli, tempura flakes</i>	28
TUNA CRUNCH* <i>spicy tuna, avocado, tempura flakes, red tobiko, spicy aioli, Sriracha</i>	15
CALIFORNIA (GF) <i>alaskan snow crab, avocado, cucumber</i>	15
SPICY TUNA* (GF) <i>chopped tuna tossed in chili-garlic, spicy sesame oil, Sriracha</i>	14
FLORIDA KEYS <i>Florida lobster tempura, snow crab, avocado, cucumber, artisan lettuce, masago, sweet soy, spicy aioli, tempura flakes</i>	38
ACEVICHADO <i>shrimp tempura, avocado, tuna, crispy sweet potato, lime aioli</i>	28

NIGIRI OR SASHIMI

YELLOWFIN TUNA*	8
SALMON*	8
HAMACHI*	8
WAHOO*	8
UNAGI*	9
BLUEFIN*	12
TORO*	22
UNI*	22
SALMON ABURI*	12



(GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.