

# Appetizers

## Small Plates

### From the Raw Bar

**P&P** \* **Scallop Ceviche**, mango-kiwi-relish, lime, onion, cilantro...16

**P&P** \* **Halibut Ceviche**, roasted corn, avocado, onion, tomatillo, lime, cilantro, chilies, crispy corn tortilla strips...17

\* **Kona Kampachi Crudo with Green Papaya Salad**, carrot, green bean, tomato, lime, fish sauce, garlic, dried shrimp, cilantro, peanuts...16.5

\* **Hamachi Crudo with Dehydrated Strawberry**, orange vinaigrette, mint, red jalapeno, black sea salt...15

\* **Salmon Poke**, ogo, onion, sweet soy-sesame dressing, chilies, scallions, crispy taro chips...15

**P&P** \* **Ahi Poke**, ogo, onion, soy, sesame oil, red chilies, taro chips...17

**P&P** \* **Deviled Eggs, 1/2 dozen**

Salmon gravlox, wasabi tobikko, tangerine, dill...12

Ahi tartare, bacon, roasted onion, truffle oil...14

\* **Fresh Shucked Oysters**, mignonette & wasabi-sambal cocktail sauce...MP

\* **Oyster Sampler, American Caviar, Pomegranate-Citrus Relish, Wasabi Tobiko,**

three varieties of oyster, two topped with crème fraiche & caviar, two with pomegranate citrus relish and two with wasabi tobiko...27

**Grilled & Chilled Jumbo Tiger Shrimp**, wasabi-sambal cocktail sauce...20

\* **Sashimi**

Ahi...17 Sake...15 Albacore...12 Hamachi...18 Tako...18 Scallop...16

**P&P** \* **Sushi Maki-Style**

California Roll...8.5 Washington Roll...9.5 Spicy Ahi Tuna Roll...7  
Super Dave Roll...19 Nakamura Roll...15 Pete's Magic Dragon Roll...18

**P&P** \* **Sushi Nigiri-Style**

Ahi...7 Sake...6.5 Albacore...6 Hamachi...7.5 Tako...7.5 Scallop...7.5 Unagi...8.5

## Salads & Soups

\* **Romaine Heart Caesar**, garlic croutons, Parmesan-anchovy crisp...9.5  
with Bay Shrimp...12.5 with Dungeness Crab...18.5

**P&P** \* **Point Reyes Blue Cheese Pear Salad**, grilled radicchio and Belgian endive, romaine, bay shrimp, smoked hazelnuts, tomato, blue cheese dressing...11.5

**P&P** \* **Baby Spinach & Strawberry Salad**, Walla Walla sweets, enoki mushrooms, candied cashews, honey-sesame vinaigrette, warm chevre fillo crisps...11

**P&P** \* **Dungeness Crab and Sweet Corn Bisque**, cream, thyme, Madeira-Port reduction, chives...9 cup 17 bowl

**P&P** \* **Hot-n-Sour Thai Shrimp Soup**, white gulf shrimp, straw mushrooms, tomato, kaffir lime leaf, lemongrass, Thai chilies, cilantro and lime...8 cup 15 bowl

**P&P** Designates recipes in Chef Howie's cookbook, "Passion & Palate" Recipes for a generous table. Ask your server to see a copy.