

# Tapas

## Salads

THE JOINT SALAD	farmer's market greens, heirloom baby tomato, red onion, artisan bacon crumbles, brioche croutons, pecorino romano, lemon-olive oil dressing (or sub veggie bacon)	14
CEASER'S SALAD	garden of farms' leopard romaine, pecorino romano cheese, house croutons, white anchovy, charred lemon, house dressing	14
ARUGULA & ROASTED TOMATO	wild arugula, herb roasted organic tomato, imported machego, white balsamic vinaigrette	11
SIDE SALAD	organic mixed greens, heirloom cherry tomato, cucumber, onion, house vinaigrette	7

\*\*\*ADD marinated jidori chicken thigh - 7    garlic white prawns - 9    yakiniku snake river farm's flank steak - 13    seared wild isles salmon - 13

## Tapas

BREAD & CIE BAGUETTE	with cold pressed extra virgin olive oil & balsamic vinegar	5
BACON WRAPPED DATES	coachella valley dates (4), california goat cheese, house cut artisan bacon	12
WARM MIXED OLIVES	selection of mixed olives, lemon zest, evoo, maldon sea salt	7
MARINARA GOAT CHEESE	house san marzano marinara, california goat cheese, bread & cie crostini	7
TRUFFLE FRIES	house cut fries, choice of truffle oil & sea salt, or old bay seasoning	8
WHIPPED POTATOES	yukon golds, cream, butter	6.5
HOUSE PICKLED VEGGIES	chef's selection of asian style local farmer's market produce	8
MARKET GREENS	farmer's market braised collard greens, cooked in house dashi add lardons 3	7
CHEFS MUSHROOM	fried maitake, chef's famous thai chili sauce, with mint & simple salad	10
MAC & CHEESE	fontina, mornay, bread crumbs add bacon 3 or truffle oil & mushrooms 3	11
BLACKENED SALMON TACOS (3)	scottish salmon, toasted corn pico, artisan corn tortillas, garlic aioli, micro cilantro	13
CALAMARI	buttermilk marinade, crispy fried, 2 sauces - marinara & sweet chili	13
CHICKEN KARAAGE	fried marinated jidori chicken thighs - spicy mayo - lemon garlic aioli	11
GAMBAS AL AJILLO	sautéed shrimp (7), extra virgin olive oil, garlic, shallots, smoked paprika, red chili flakes, brandy, fresh lemon juice, parsley, bread & cie crostini	17
PERUVIAN STYLE CEVICHE	fresh line caught albacore, fresh squeezed fm citrus, rocoto & aji amarillo peppers, avocado, red onion, cilantro, mediterranean black sea salt, taro chips *	18
CHARCUTERIE & CHEESE BOARD	artisan cheeses (3), cured imported meat (3), house pickled veggies, honeycomb, seasonal fruit, olives, garlic confit, marcona almonds, bread & cie baguette only charcuterie 19    only cheese 18	28
SHRIMP & GRITS	sautéed shrimp (5), artisan bacon, marsh hen grits, cheddar, tabasco vinaigrette	18
THE "J" SPICY TUNA MELT	house albacore spicy tuna, duke's mayo, swiss cheese, heirloom tomato, on a bead & cie brioche bun, with old bay fries *	16

### BURGER OPTIONS

	choice of 8oz beef or marinated organic tempeh 14 all burgers are served on a bread & cie brioche bun with a pickle spear	
THE JOINT BURGER	sautéed chef's mushrooms, swiss cheese, garlic aioli	
CLASSIC CHEESEBURGER	dijon, bibb lettuce, red onion, organic heirloom tomato, cheddar	
BACON & BLUE BURGER	house made bacon jam, onion rings, bbq sauce, point reyes bleu cheese crumbles	
THE JOINT WAGYU "HAMBURGER HELPER"	house "hamburger helper" style mac 'n cheese with japanese a5 wagyu, carmelized onions, togarashi	22

PAN SEARED SALMON	crispy wild isles salmon, braised farmsers market collard greens, organic tomato confit, lemon beurre blanc, whipped potatoes	24
CRISPY SKIN CHICKEN	jidori free range bone in breast, whipped potatoes, dijon cream sauce, chef's mix of farmer's market seasonal veggies	25
YUZU MISO SEABASS	wild mushroom farro, pecorino romano, local ogo, shaved fm radish	27
YAKINIKU STEAK FRITES	snake river farms "american wagyu" flank steak 12oz or 6oz marinated in house yakiniku bbq, with house cut truffle fries (or old bay seasoned), mixed fm organic greens salad, maitre d' butter or house port-shallot sauce	38/26

JAPANESE A5 WAGYU	brown butter roasted japanese a5 wagyu, grilled seasonal farmer's market veggies, wagyu tallow roasted shitakes, port-shallot demi glace choice of 4oz or 8oz	85/160
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# Sushi

## Starters

MISO SOUP	organic miso, local organic tofu, wakame, green onion	4.5
EDAMAME	organic soy beans, kosher salt or house garlic salt make it spicy	2.5 6
GRILLED ASPARAGUS	jumbo asparagus, kewpie mayo, eel sauce, bonito flakes, sesame	11
SUNOMONO	cucumber salad, ginger, vinegar, sesame oil, ponzu sauce	5
WAKAME	seaweed salad, organic lemon, yamagobo, kaiware make it spicy	2 6.5
SHISHITO PEPPERS	sautéed in sesame oil, soy, garlic, kosher salt, togarashi	8.5
AGEDASHI TOFU	local organic tofu, grated ginger, grated daikon, green onion, bonito flake, tempura sauce	9
MIX TEMPURA	tempura fried shrimp, farmer's market seasonal veggies	13
OYSTERS	house made ponzu, kizami wasabi, masago, ikura, green onion * (3) 16 & (6) 25	

## Small Plates

CHEF'S WEEKLY CRUDOS	chefs weekly raw fish selections, featuring local farmer's market produce	market price
SAKE KAMA	grilled marinated scottish salmon collar, grilled fm veggies, side of rice	13
HAMACHI KAMA	grilled hamachi collar, mixed organic greens salad, garlic ponzu, chili oil	15
SAKE TATAKI	seared salmon, yuzu kosho, garlic ponzu, chili oil, green onion, black sea salt	17
TUNA TATAKI	seared tuna, avocado & cilantro sauce, organic heirloom tomato, garlic ponzu, micro greens	22
ALBACORE KIKAZZ	seared fresh line caught albacore tuna, house citrus-soy-sesame sauce, jalapeno	17
POKE SALAD	assortment of fresh raw fish, avocado, yamagobo, kaiware, red & green onion, cucumber, on a bed of organic mixed greens, with house poke sauce *	18
HAMACHI CARPACCIO	thin sliced japanese yellowtail sashimi, spicy ponzu, jalapenos, micro greens *	18
SUZUKI CARPACCIO	thin sliced striped sea bass sashimi, ponzu, shiso, fm cherry tomato, black sea salt *	17

## Nigiri (2 pc)

## Sashimi (5 pc)

HON MAGURO	bluefin tuna akami/chu-toro/o-toro	13/15/20	25/31/40
MAGURO	red tuna	10	20
MAGURO TATAKI	seared red tuna	10.5	21
NZ SAKE	nz king salmon	8	17
SAKE	scottish salmon	7	15
HAMACHI	japanese yellowtail	8	17
TAI	sea bream	8.5	17
SUZUKI	striped sea bass	8	17
KANPACHI	amberjack	9	19
SHIRO MAGURO	line caught albacore	7.5	15
SHIRO MAGURO TATAKI	seared albacore	7.5	16
IKA	squid	6	13
UNAGI	fresh water eel	7	15
UNI	sea urchin	Market Price	(please ask your server)
AMA EBI	sweet shrimp	Market Price	(please ask your server)
IKURA/TOBIKO/MASAGO	salmon/flying fish/smelt roe	7/6/5	
HOTATE	hokkaido scallops	7.5	
EBI	poached shrimp	4	
WAGYU	a5 japanese wagyu	20 (1 pc)	
CHIRASHI BOWL		mixed sashimi over rice	22
THE JOINT SUPER DELUXE CHIRASHI BOWL		mixed special sashimi over rice	33
MIXED SASHIMI	chef's choice	16 (5 pc)	31 (10 pc) 58 (20 pc)
THE JOINT SUPER DELUXE SASHIMI		32 (7 pc)	62 (15 pc) 100
VEGGIE NIGIRI	brown rice & a mix of fresh, grilled, tempura, & house pickled veggies	14 (7pc)	26 (15pc)
MIXED NIGIRI	chef's choice	17 (5 pc)	32 (10 pc) 59 (20 pc)
THE JOINT SUPER DELUXE NIGIRI		30 (7 pc)	59 (15 pc) 100

JAPANESE A5 WAGYU	brown butter roasted a5 japanese wagyu, grilled seasonal fm veggies, wagyu tallow roasted shitakes, port-shalot demi glace 4oz or 8oz	85/160
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# Sushi

## Temaki (hand rolls)

\*\*\*sub brown rice 2.5  
add bacon to any roll 3.5

THE JOINT	deep fried soft-shell crab, chopped with avocado, green onions, pickled shallots, masago, house spicy sauce, rolled in soy paper	8
THE RAIN MAKER	salmon, avocado, artisan bacon, house spicy sauce *	8
NEGI TORO	chopped bluefin tuna belly, green onion *	10
NEGI MAGURO	tuna, green onion *	8
TUNA POKE	tuna, avocado, house poke sauce *	8
SPICY SCALLOPS	spicy scallops, cucumber, yamagobo, kaiware, masago *	7.5
SPICY SALMON	spicy salmon, cucumber, yamagobo, kaiware *	6.5
SPICY TUNA	spicy tuna, cucumber, kaiware *	6
SPICY HAMACHI	spicy yellowtail, cucumber, kaiware *	7
EEL	eel, avocado, cucumber, kaiware, eel sauce	7
CALIFORNIA	snow crab, cucumber, avocado	7
SOFT-SHELL CRAB	deep fried soft-shell crab, cucumber, avocado, masago, yamagobo, kaiware, garlic cream	8
SHRIMP TEMPURA	shrimp tempura, cucumber, avocado, kaiware	6
SALMON SKIN	salmon skin, cucumber, kaiware, yamagobo, avocado, masago, bonito flakes, eel sauce	6
VEGGIE	avocado, kaiware, yamagobo, asparagus cucumber	6
KABOCHA	tempura kabocha squash, avocado, green onion, garlic aioli	7

## Hosomaki (thin rolls)

KAPPA	cucumber	5
ABOKADO	avocado	5
ASPARAGUS	asparagus	5
SAKE	scottish salmon *	6
TEKKA	tuna *	7
NEGI TORO	tuna belly and green onion *	10
NEGI HAMACHI	hamachi and green onion *	7

## Chumaki (regular rolls)

HAMACHI SCALLION	yellowtail, green onions *	7.5
SPICY HAMACHI	spicy yellowtail, cucumber *	9
RAINBOW ROLL	snow crab, cucumber, avocado, topped with chef's selection of fish *	15
CALIFORNIA ROLL	snow crab, cucumber, avocado	10
SOFT-SHELL CRAB ROLL	deep fried crab, cucumber, avo, masago, yamagobo, kaiware, garlic cream sauce	13
SHRIMP TEMPURA ROLL	shrimp tempura, cucumber, avocado, kaiware	8
VEGGIE ROLL	cucumber, asparagus, yamagobo, avocado, kaiware, green onion	7.5
TEMPURA KABOCHA	tempura kabocha, green onion, kaiware, avocado	7.5
CATERPILLAR ROLL	snow crab, cucumber, eel, topped with avocado, eel sauce	15.5
CRUNCHY ROLL	shrimp tempura, snow crab, cucumber, tempura flakes, finished with eel sauce	10
SPICY SALMON	spicy salmon, cucumber, yamagobo, kaiware *	9
PHILADELPHIA ROLL	smoked salmon, cream cheese, cucumber	10
MAC 'N EEL ROLL	eel, avocado, macadamia nuts, eel sauce	13
THE DRE ROLL	spicy tuna, cream cheese, avocado, jalapeno *	10
SPICY TUNA ROLL	spicy tuna, cucumber *	8
SALMON SKIN ROLL	salmon skin, avocado, cucumber, yamagobo, kaiware, bonito flakes, with eel sauce	7.5

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# the Joint

SUSHI • TAPAS  
ocean beach, ca

## Heggie Rolls

		***sub brown rice 2.5 add bacon 3.5 add organic tempeh 3
OB FUN GUY	avocado, shallot, caifornia goat cheese, organic bell pepper, topped w/ chef's sautéed mushrooms, crispy shallots, finished w/garlic cream sauce	15
KICK OUT THE YAMS	tempura kabocha squash, kaiware, momiji oroshi, rolled in brown rice topped with avocado, negi, garlic aioli	12
SPROUTING UP	avocado, asparagus, kaiware, bell pepper, wrapped in soy paper, rolled in brown rice, on a bed of farmer's market mixed greens, w/cherry tomato, red onion, microgreens & house white balsamic dressing	12
TEMPEH POKE ROLL	organic tempeh, pickled shallots, avocado, bell pepper, rolled in brown rice, wrapped in soy paper, served on a bed of mixed greens, topped with shaved onion, & macadamia nuts, with poke sauce, sweet chilli sauce	14
IN YO' GRILL	grilled asparagus, shiitake, shishito pepper, charred negi, avocado, rolled in brown rice, topped with shoyu, sesame oil, finished with sea salt, black pepper, ao nori	13

## Special Rolls

THE JOINT ROLL	deep fried soft-shell crab, chopped with avocado, green onions, pickled shallots, masago, micro greens, spicy house aioli, rolled in soy paper	17
THE RAIN MAKER	salmon, avocado, artisan smoked bacon, house spicy sauce *	17
LEMON BASIL SALMON	spicy salmon, cucumber, topped with salmon, avo, lemon, basil oil, micro greens *	16
KAHUNA of TUNA ROLL	spicy tuna, serrano chile, grilled scallion, wild arugula, topped with seared albacore, avocado, micro greens, drizzled with spicy ponzu *	18
RASTA ROLL	spicy tuna, cucumber, topped with tuna, avocado, thin sliced lemon, tobiko, kizami nori, micro greens, drizzled with soy yuzu *	18
CATCH-A-FIRE	spicy tuna, cream cheese, farmer's market asparagus, serrano chile, tempura fried, topped with micro greens, sweet thai chili sauce *	14
TRAIN WRECK	tempura shrimp, cucumber, spicy tuna, topped with albacore, avocado, green onion, eel sauce, spicy mayo *	16
MARY JANE	albacore, salmon, yellowtail, chopped with shallots & mushrooms, tempura fried, finished with sweet thai chili sauce, eel sauce, micro greens *	15
HANGOVER ROLL	snow crab, cream cheese, tempura fried, topped with spicy tuna, tempura shrimp, finished with wasabi aioli, eel sauce, spicy mayo *	20
BOMB-A-LICIOUS	spicy snow crab, tempura shishito peppers, topped with hamachi, avocado, micro cilantro, masago, cilantro pepper sauce *	18
FIERY SCALLOPS	spicy tuna, avocado, topped with spicy hokkaido scallops, micro greens, jalapeno, masago *	16
THE HAMACHI CITRUS	snow crab, cucumber, topped with hamachi, thin sliced lemon, green onion, garlic ponzu *	18
DR EEL GOOD	tempura shrimp, cream cheese, cucumber, topped with eel, crunchies, eel sauce, drizzled with wasabi aioli	17
PSYCHO ROLL	spicy snow crab, bell pepper, topped with salmon, hamachi, avocado, organic lemon, fried shallots, drizzled with garlic ponzu *	17
NUTTIN' but LUV	tempura shrimp, spicy tuna, cucumber, topped with avocado, eel, jalapeno, macadamia nuts, garlic cream sauce, eel sauce, masago *	18
GRANNY'S GRINDS	salmon, green apple, cucumber, local asparagus, topped with avocado, organic onion, micro greens, kizami nori, garlic cream sauce, chili oil *	16
PROTEIN ROLL	chef's selection of fresh fish, avocado, kaiware, yamagobo, garlic ponzu, fm mixed greens, topped with micro greens, wrapped in cucumber (no rice) *	20
ALWAYS SUNNY 'N PHILLY	smoked salmon, cucumber, cream cheese, topped with salmon, avocado, tobiko, negi, garlic cream sauce, sriracha *	17
O' Beef ROLL	tempura shrimp, fm asparagus, grilled scallion, topped with snake river farms "american wagyu", togarashi, fried shallots, finished with truffle-garlic ponzu	23

Some special rolls are complex and at busy times may require wait times of 30 or more minutes.

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