

# RAW BAR

Prepared by Sushi Chef Miguel Rey

## 🍣 Shake

salmon

Sashimi 2pc \$5 | Nigiri 1pc \$4

## 🍣 Maguro

tuna

Sashimi 2pc \$5 | Nigiri 1pc \$3

## 🍣 Unagi

eel

Nigiri 1pc \$3.5

## Tuna Tower \$18

raw ahi tuna. citrus vinaigrette. avocado. sesame. chive. balsamic. tempura crunch

## 🍣 Tuna Tataki \$18

seared tuna loin served chilled. avocado. edamame. orange segments. ponzu soy

## 🍣 Salmon Carpaccio \$16

thinly sliced smoked salmon. capers. wasabi mayo. red onion. fresh arugula

# MAKI ROLLS

rice on the outside sushi rolls

## Sunset Roll \$16

cream cheese. avocado. tempura prawn. mango. caramelized walnuts. unagi sauce. spicy mayo

## 🍣 Chirashi Roll \$16

crab mix. cucumber. salmon. tuna. prawn. avocado. wasabi mayo. lemon slices

## Karikari Roll \$15

tempura fried roll. crab mix. avocado. spicy mayo. unagi sauce

## 🍣 Spicy Tuna Roll \$16

cucumber. avocado. spicy tuna. green onion. tobiko. wasabi mayo

## 🍣 Philly Roll \$16

smoked salmon. cream cheese. avocado. black sesame. wasabi mayo. unagi sauce

## Nineteen05 Roll \$17

crab mix. tempura prawn. avocado. cucumber. unagi sauce. sesame. unagi

*\*ask about today's feature roll*

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Lunch/Dinner Menu  
Fall 2021

Website:  
nineteen05kitchen.com

# MAINS

served with daily side & vegetables

## 🍴 Jidori Chicken \$30

chorizo & pistachio stuffed. bacon wrapped. marsala au jus

## 🍴 Pork Tenderloin \$26

cooked medium, parmesan & herb crusted. cognac peppercorn reduction

## 🍴 Rack of Lamb \$37

grain fed new zealand lamb. garlic fennel crust. herb bordelaise

### Daily Features

everyday of the week  
lunch. dinner. sushi feature

# SEAFOOD

ocean friendly. not farmed

## 🍴 Arctic Char \$32

crispy skin. warm crab & potato salad. dijon dill cream

## 🍴 Wild Halibut \$39

saffron lemon beurre blanc. poached egg. onion strings

### 🍴 Gluten Free Item

please inform your server  
some items need to be modified

# STARTERS

## 🍴 Shrimp Gyoza \$16

seared japanese shrimp dumpling. mango salsa. sweet chili soy.

## 🍴 Red Curry Prawns \$18

tiger prawns. peppers. onion. red curry cream. baked with cheese mix

## 🍴 Seared Scallops \$24

seared scallops. braised pork belly. saffron lemon beurre blanc

## 🍴 Rustic Mussels \$22

applewood smoked bacon. chili flakes. sherry. garlic. grape tomato

## 🍴 Wild Mushroom Bisque \$12

locally sourced wild mushrooms. herb croutons. chili oil

*\*fresh oysters every friday!*

# DESSERT

✓ Sticky Toffee Pudding \$10

✓ New York Cheesecake \$10

✓ Molton Chocolate Lava Cake \$10

# GRILL

sterling silver aaa beef

## 🍴 8oz Sirloin Steak \$32

lava stone chargrilled. merlot reduction

## 🍴 7oz Filet Mignon Steak \$45

lava stone chargrilled. basil demi glaze

## 🍴 Steak & Seafood \$38

6oz sirloin. seared scallops. mussels. garlic prawns. bearnaise sauce. merlot reduction

### Grill Additions

merlot reduction \$2. beurre blanc \$2  
garlic prawn \$7. mushroom/onion \$2

# PASTA

serving fresh pasta dishes

## Short Rib Tagliatelle \$27

slow braised short rib. roasted vegetables.. fresh tagliatelle. parmesan

## Spaghetti Vongole \$28

black squid ink spaghetti. prawns. scallops. mussels. lobster bisque. parmesan

### ✓ Vegetarian Item

please inform your server  
some items need to be modified

# CASUAL PLATES

served with house salad or homemade french fries

## Ale Battered Halibut \$26

two piece. house battered. fried. slaw. tartar sauce. charred lemon

## Chicken Tenders \$17

four piece. house battered. fried. house honey mustard dip

## 🍴 Nineteen05 Burger \$21

housemade waygu beef patty. brie cheese. crisp prosciutto. pickled onion. lettuce. mushrooms. marinated roma. jerk mayo

## California Burger \$19

house battered buttermilk fried chicken. avocado. tomato. slaw. sriracha mayo

## ✓🍴 Lettuce Wraps \$19

sweet & spicy hoisin soy chicken or tofu. peppers. cucumber. wonton crisps. yogurt. served with lettuce shells

# SALADS | BOWLS

add: sockeye salmon \$10, prawn \$7, chicken \$4, tofu \$4

## ✓🍴 Rainforest Salad \$18

greens. arugula. cucumber. tomato. avocado. boiled egg. sunflower seeds. feta. lemon dressing

## ✓🍴 Tomato Caprese Salad \$18

marinated rainbow grape tomato soft mozzarella cheese. basil. aged balsamic

## 🍴 Blue Cheese Steak Salad \$27

greens. arugula. 6oz sirloin. blue cheese. onion. cucumber. croutons. maple balsamic

## 🍴 Chimichurri Chicken Salad \$22

greens. chimichurri chicken breast. feta cheese. cucumber. avocado. red onion. chili vinaigrette

## Tuna Poke Bowl \$22

sesame tuna. rice. mango. avocado. ginger. edamame. tempura crunch. soy teriyaki glaze

## Green Curry Bowl \$22

green curry. coconut milk. bok choy. chili oil. rice. corn. tomato. cilantro. chesnuts. tempura prawn