

# RAW BAR

Prepared by Sushi Chef Miguel Rey

## 🍣 Shake | Salmon

Sashimi 2pc \$6 or Nigiri 1pc \$5

## 🍣 Maguro | Tuna

Sashimi 2pc \$6 or Nigiri 1pc \$4

## 🍣 Unagi | Eel

Nigiri 1pc \$4.5

## 🍣 Jumbo Prawn Cocktail \$17

poached, chilled, cocktail sauce, lemon

## Tuna Tower \$19

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

## 🍣 Tuna Tataki \$19

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

## 🍣 Salmon Carpaccio \$19

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

# MAKI ROLLS

rice on the outside sushi rolls

## Sunset Roll \$17

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

## 🍣 Chirashi Roll \$17

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

## Karikari Roll \$16

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

## 🍣 Spicy Tuna Roll \$17

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

## 🍣 Philly Roll \$17

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

## Nineteen05 Roll \$18

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

\*Sushi, Sashimi & Nigiri available after 2:00pm

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For the latest updates

General Manager:  
Olivera Predic

# MAINS

served with daily side & vegetables

## 🍴 Darnasi Bagara \$26

chicken thigh. housemade curry. basmati rice. naan bread

## 🍴 Pork Tenderloin \$28

cooked medium. bacon wrapped. sliced medallions. cognac peppercorn reduction

## 🍴 Rack of Lamb \$40

grain fed new zealand lamb. pan seared. dijon mustard demi,

## All Day Bento Box \$24

4pc california roll. edamame. salad. teriyaki salmon. sweet chili chicken

# SEAFOOD

ocean friendly. not farmed

## 🍴 Arctic Char \$38

crispy skin. pan seared. white wine lemon caper sauce.

## 🍴 Alaskan Ling Cod \$36

pan seared. cajun spiced. lemon garlic butter sauce.

## 🍴 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 \$19

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

## 🍴 Seared Scallops \$25

seared scallops. braised pork belly. saffron lemon beurre blanc

## 🍴 Rustic Mussels \$24

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

## 🍴 Beef Carpaccio \$20

mustard caper aioli. parmesan cheese. olive oil. fresh arugula

## 🍴 Marzano Tomato Bisque \$12

# DESSERT

## 🍴 Sticky Toffee Pudding \$10

## 🍴 New York Cheesecake \$10

## 🍴 Molton Chocolate Lava Cake \$10

Lunch/Dinner Menu  
Summer/Fall 2022

Website:  
nineteen05kitchen.com

# GRILL

certified angus beef. lava stone char grilled

## 🍴 8oz Sirloin Steak \$36

## 🍴 6oz Filet Mignon Steak \$49

## 🍴 8oz West Coast New York \$45

## 🍴 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

## 🍴 Braised Beef Tagliatelle \$27

24hr braised beef. roasted vegetables. fresh tagliatelle. parmesan

## 🍴 Spaghetti Vongole \$28

black squid ink spaghetti. prawns. scallops. mussels. fire roasted napoli sauce. parmesan

## 🍴 Vegetarian Item

please inform your server  
some items need to be modified

# CASUAL PLATES

served with mixed green salad or french fries

## 🍴 Ale Battered Cod \$24

two piece. alaskan ling cod. house battered. fried. slaw. tartar sauce. charred lemon

## 🍴 Chicken Tenders \$20

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

## 🍴 Nineteen05 Burger \$22

fresh angus beef smash patty. brie cheese. crisp prosciutto. pickled onion. lettuce. mushrooms. marinated roma. jerk mayo

## 🍴 California Burger \$20

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

## 🍴 Lettuce Wraps \$21

soy sauce chicken or tofu. hoisin sauce. onion. peppers. carrot. crispy noodles. peanuts. served with lettuce shells

# SALADS | BOWLS

add: sockeye salmon \$12, prawn \$7, chicken \$6, tofu \$4

## 🍴 Rainforest Salad \$19

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

## 🍴 Burrata & Heirloom \$22

soft burrata cheese. mixed heirloom tomatoes. basil. mango. crisp bread. balsamic. olive oil

## 🍴 Blue Cheese Steak Salad \$28

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

## 🍴 Cobb Salad \$24

greens. chicken breast. bacon. avocado. tomato. cucumber. feta cheese. dressing choice

## 🍴 Tuna Poke Bowl \$24

sesame tuna. rice. mango. avocado. ginger. edamame. wonton crisps. soy teriyaki glaze

## 🍴 Greek Quinoa Bowl \$22

black beans. tomato. avocado. onion. cucumber. kalamata olives. peppers. feta. maple cherry glaze