

Starters

MISO SOUP	with san diego soy dairy organic tofu, wakame, green onion add mushrooms \$2	4.5
EDAMAME	organic soy beans, kosher salt or house garlic salt	6
SPICY EDAMAME	organic soy beans sautéed with sesame oil, kosher salt, garlic, togarashi	7.5
SUNOMONO	cucumber salad, ginger, vinegar, sesame oil, ponzu sauce, sesame seeds	5
WAKAME	seaweed salad, ponzu sauce, lemon, yamagobo, kaiware	6.5
SPICY WAKAME	seaweed salad with serrano, spicy ponzu sauce, lemon, yamagobo, kaiware	7.5
SHISHITO PEPPERS	sautéed in sesame oil, soy, garlic, kosher salt, togarashi	8
MIX TEMPURA	tempura fried shrimp, organically grown seasonal veggies	13
HOUSE KIMCHI	house made with napa cabbage	7
AGEDASHI TOFU	san diego soy dairy organic tofu, ginger puree, grated daikon, neggi, bonito flake, tempura sauce	8

Small Plates

HAMACHI KAMA	grilled hamachi collar, mixed organic greens salad, garlic ponzu, chili oil	14
ORA KING KAMA	grilled nz king salmon collar, mixed organic greens salad, garlic ponzu, chili oil	14
TUNA TATAKI	seared tuna, avo-cilantro sauce, heirloom tomato, garlic ponzu, micro greens	18
ALBACORE KIKAZZ	seared albacore, house citrus-soy-sesame sauce, jalapeno	15
SEAFOOD SUNOMONO	poached shrimp, octopus, scallops, yamagobo, kaiware, served over cucumber salad	13
POKE SALAD	assortment of fresh fish, avocado, yamagobo, kaiware, red onion, green onion, on a bed of seaweed salad, with house poke sauce	18
HAMACHI CARPACCIO	yellowtail, chili ponzu, jalapenos, chives	15

Joint Nigiri & Sashimi

Nigiri (2 pc) Sashimi (5 pc)

ORA SAKE	nz king salmon	8	17
SAKE	scottish salmon	6.5	14
MAGURO	red tuna	7.5	16
MAGURO TATAKI	seared red tuna	7.5	16
HAMACHI	yellowtail	7.5	16
TAKO	octopus	6	13
SHIRO MAGURO	fijian albacore	6.5	14
SHIRO MAGURO TATAKI	seared fijian albacore	7	15
SMOKED SAKE	smoked salmon	6	13
UNAGI	fresh water eel	7	15
WHITE FISH		Market Price	
UNI	sea urchin	Market Price	
AMA EBI	sweet shrimp	Market Price	
TOBIKO	flying fish roe	6	
MASAGO	smelt roe	5	
HOTATE	hokkaido scallops	6	
EBI	poached shrimp	4	
VEGGIE NIGIRI	brown rice & a mix of fresh, grilled, tempura, & house pickled veggies	14 (7pc)	26 (15pc)
MIXED NIGIRI	chef's choice	14 (5 pc)	26 (10 pc) 51 (20 pc)
THE JOINT SUPER DELUXE NIGIRI		30 (7 pc)	59 (15 pc) 100
MIXED SASHIMI	chef's choice	15 (5 pc)	29 (10 pc) 55 (20 pc)
THE JOINT SUPER DELUXE SASHIMI		32 (7 pc)	62 (15 pc) 100
CHIRASHI BOWL	mixed sashimi over rice		22
THE JOINT SUPER DELUXE CHIRASHI BOWL	mixed sashimi over rice		33

for those with FOOD ALLERGIES: we serve under cooked meats-tree nuts-raw fish-shellfish, and MOST sushi items have seeds, so please inform your server,

we support local farms, use only real snow crab, non-gmo fryer oil, natural poultry & free range eggs, & grass fed meats

Hand Rolls

THE JOINT	deep fried soft-shell crab, chopped with avocado, green onions, pickled shallots, masago, sesame seeds, house sauce, rolled in soy paper	8
THE RAIN MAKER	salmon, avocado, bacon, house sauce	8
SPICY SCALLOPS	spicy scallops, cucumber, yamagobo, kaiware, sesame seeds, masago	7
SPICY SALMON	spicy salmon, cucumber, yamagobo, kaiware, sesame seeds	6
SPICY TUNA	spicy tuna, cucumber, kaiware, sesame seeds	6
ALBACORE SALAD	albacore, cucumber, kaiware, onion, finished with soy-yuzu sauce, sesame seeds	7
EEL	eel, avocado, cucumber, kaiware, sesame seeds, eel sauce	7
CALIFORNIA	snow crab, cucumber, avocado, sesame seeds	6
SOFT-SHELL CRAB	deep fried soft-shell crab, cucumber, avocado, masago, yamagobo, kaiware, sesame seeds, garlic cream	8
SHRIMP TEMPURA	shrimp tempura, cucumber, avocado, kaiware, sesame seeds	6
SALMON SKIN	salmon skin, cucumber, kaiware, yamagobo, avocado, sesame seeds, masago, bonito flakes, eel sauce	5

Sushi Rolls

KAPPA MAKI	cucumber	4
ABOKADO MAKI	avocado	4
SAKE MAKI	scottish salmon	5
TEKKA MAKI	tuna	5
HAMACHI SCALLION	yellowtail & green onions	6
RAINBOW ROLL	snow crab, cucumber, avo, topped with chef's choice of fish, sesame seeds	15
CALIFORNIA ROLL	snow crab, cucumber, avocado, topped with sesame seeds	8.5
SOFT-SHELL CRAB ROLL	deep fried crab, cucumber, avo, masago, yamagobo, kaiware, garlic cream sauce	13
SHRIMP TEMPURA ROLL	shrimp tempura, cucumber, avocado, kaiware, sesame seeds	8
SPICY TUNA ROLL	spicy tuna, cucumber, sesame seeds	8
VEGGIE ROLL	cucumber, asparagus, yamagobo, avocado, kaiware, sesame seeds, green onion	7.5
CATERPILLAR ROLL	snow crab, cucumber, eel, topped with avocado, sesame seeds, eel sauce	15
CRUNCHY ROLL	shrimp tempura, snow crab, cucumber, tempura flakes, finished with eel sauce	10
THE DRE ROLL	spicy tuna, cream cheese, avocado, jalapeno	10
SPICY SALMON	spicy salmon, cucumber, yamagobo, kaiware, sesame seeds	8
SALMON SKIN ROLL	salmon skin, avocado, cucumber, yamagobo, kaiware, sesame seeds, bonito flakes, with eel sauce	7
PHILADELPHIA ROLL	smoked salmon, cream cheese, cucumber, sesame seeds	10
MAC 'N EEL ROLL	eel, avocado, macadamia nuts, eel sauce	12
THE RAIN MAKER	salmon, avocado, double smoked bacon, house sauce, micro greens	15

Veggie Rolls

OB FUN GUY	avocado, shallots, ca goat cheese, bell pepper, topped with chef's sautéed mushrooms, sesame seeds, fried leeks, finished w/garlic cream sauce add organic tempeh 2.5	15
SWEET POTATO FRY ROLL	house cut tempura organic sweet potato, avocado, lemon, chives, topped with garlic aioli add organic tempeh 2.5	12
(V) GREEN MACHINE	cucumber, yamagobo, organic bell pepper, kaiware, chives, enoki mushrooms topped with avocado and grilled organic zucchini add organic tempeh 2.5	11
(V) SUPER TEMPEH SALAD	organic tempeh, avocado, fresh salad (mango, macadamia nuts, cilantro, cucumber, mixed organic lettuce greens), rolled in soy paper, finished with sweet thai chili sauce	14
ALMOND JOY ROLL	organic almond butter, mango, cucumber, wrapped in soy paper, topped with chef's selection of organic berries and/or fruit, & drizzled with honey	16

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the Joint

SUSHI • TAPAS
ocean beach, ca

Special Rolls

***sub brown rice 2

THE JOINT ROLL	deep fried soft-shell crab, chopped with avocado, green onions, pickled shallots, masago, sesame seeds, micro greens, spicy house aioli, rolled in soy paper	16
KAHUNA of TUNA ROLL	spicy tuna, serrano chile, grilled scallion, arugula, topped with albacore tataki, avocado, micro greens, drizzled with spicy ponzu	18
RASTA ROLL	spicy tuna, cucumber, topped with tuna, avocado, thin sliced lemon, tobiko, sesame seeds, kizami nori, micro greens, drizzled with soy yuzu	18
LEMON BASIL SALMON	spicy salmon, cucumber, topped with salmon, avo, lemon, basil oil, micro greens	14
CATCH-A-FIRE	spicy tuna, cream cheese, local organically grown asparagus, serrano chile, tempura fried, topped with micro greens, thai chili sauce	13
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 thai chili sauce, eel sauce, micro greens	13
HANGOVER ROLL	snow crab, cream cheese, tempura fried, topped with spicy tuna, tempura shrimp, finished with wasabi aioli, eel sauce, spicy mayo	17
BOMB-A-LICIOUS	spicy snow crab, tempura shishito peppers, topped with hamachi, avocado, micro cilantro, masago, cilantro pepper sauce	17
FIERY SCALLOPS	spicy tuna, avocado, topped with spicy hokkaido scallops, micro greens, jalapeno, masago	15
THE HAMACHI CITRUS	snow crab, cucumber, topped with hamachi, thin sliced lemon, green onion, garlic ponzu	16
DR EEL GOOD	tempura shrimp, cream cheese, cucumber, topped with eel, crunchies, eel sauce, drizzled with wasabi aioli	16
PSYCHO ROLL	spicy snow crab, bell pepper, topped with salmon, hamachi, avocado, lemon, fried leeks, drizzled with garlic ponzu	16
THE HIPSTER ROLL	snow crab, tempura shrimp, kaiware, cucumber, topped with spicy tuna, thin sliced lemon, drizzled with garlic ponzu, micro greens, sesame seeds	15
NUTTIN' but LUV	tempura shrimp, spicy tuna, cucumber, topped with avocado, eel, jalapeno, macadamia nuts, garlic cream sauce, eel sauce, green onion, masago	18
OG MANGO MADNESS	snow crab, mango-cilantro-cucumber-mixed organic greens salad, macadamia nuts, wrapped in soy paper, finished with sweet thai chili sauce	13
GRANNY'S GRINDS	salmon, green apple, cucumber, local asparagus, topped with avocado, onion, micro greens, kizami nori, sesame seeds, garlic cream sauce, chili oil	15
PROTEIN ROLL	chef's selection of fresh fish, avocado, kaiware, yamagobo, garlic ponzu, topped with micro greens, wrapped in cucumber (no rice)	20
O'Beef ROLL	shrimp, snow crab, local organically grown asparagus, grilled scallion, topped with seared grass fed beef, togarashi, fried leeks, finished with garlic ponzu	21

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

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- and MOST sushi items have seeds, so please inform your server.
- we support local farms, use only real snow crab, grass fed beef, natural swine, free range eggs & poultry
- our items are prepared fresh and come out as ready, we do not have heat lamps nor a microwave