

SMALLER PLATES

Miso Soup

White Miso with Tofu, Feru Wakame, & Scallions

Edamame

Steamed & Dusted with Salt

Tuna Tartare

Avocado, Crispy Wonton, Soy Citrus

Chilled Shrimp Cocktail

Jumbo Shrimp, House Cocktail Sauce, Lemon

Poke "Nachos"

Tuna, Salmon, Red Wakame, Unagi Sauce, Shiso Aioli, Wonton Chips

LoLa Oysters

Daily Selection, Red Wine Mignonette, Cocktail Sauce, Lemon

Shrimp Tempura

Soy Ginger Dipping Sauce

Tuna and Avocado Poke Salad

Octopus, Pickled Daikon Radish, Red Onion & Cucumber, Tamari Sesame Sambal

Burrata Panzanella

Swiss Chard, Garlic Croutons, Crispy Shallots, Ver Jus Vinaigrette

Spring Kale Salad

Baby Kale, Grilled Asparagus, Carrots, Radish, Peas, Creamy Parmesan Dressing

Wagyu Carpaccio

Dashi Citrus, Serrano Sesame Soy, Avocado, Truffle Aioli, Wild Puffed Rice

LOLA CLASSICS

LoLa Chopped

Romaine Lettuce, Spiced Olives, Feta Cheese, Chickpeas, Hard Egg, Red Onion, Tomato, Cucumber Bell Peppers, Herb Vinaigrette

Cantonese Style Pork Pot Sticks

Ginger Scallion Dipping Sauce

King Crab Rangoon

House Made Sweet Chili Sauce

Hoisin Lacquered Baby Back Ribs

Sticky Soy Glaze, Chili, Cilantro

Korean Beef Bulgogi over Egg Noodles

Chinese Broccoli, Chilies, Fried Garlic

Macaroni and Cheese

Four Cheeses Topped with Toasted Breadcrumbs

The LoLa Bolognese

Ricotta Gnocchi, Grana Padano, Italian Parsley

The LoLa Burger

Cabot Cheddar Cheese, Red Onion Compote, Foie Gras Sauce

Asian Inspired Tuna Burger

Wasabi Mayo, Sunomono Relish, Soy Ginger Sauce

FRIES

Simple Spicy Gravy Truffle

LARGER PLATES

Grilled Salmon

Roasted Fingerling Potatoes, Swiss Chard, Herbed Portobello, Lemon Butter

Chicken Primo Canto

Baby Carrot, English Peas, Breakfast Radish, Marble Potatoes, Lemon Caper Sauce

Black Cod

Miso Marinated, Togarashi Chinese Broccoli, Micro Greens

Lobster Linguine

Zucchini, Charred Tomatoes, Lemon Mascarpone Cream, Chives

Shrimp Fried Rice

Snap Peas, Fresnos, Bok Choy, Red & Yellow Peppers, Egg, Smoked Soy Glaze

The LoLa Vegan Burger

Beyond Burger, Chipotle Aioli, Pistou, Vegan Cheese

14oz. NY Strip

Whipped Mashed Potatoes, Grilled Asparagus, Caramelized Garlic Butter, Red Wine Demi Glace

Ribeye Tomahawk (for 2)

30oz., Horseradish Cream, Salsa Verde, Truffled Parmesan Steak Fries

SUSHI STARTERS

Wakame and Sunomono Salad

Seaweed & Sesame Salad with Pickled Vegetables

Tuna Tataki

Togarashi Grilled Tuna with Shiso, Tobiko, & Daikon

Hot Pepper Hamachi

Sashimi of Hamachi with Serrano, Cilantro, Sriracha, & Ponzu Sauce

SPECIALTY ROLLS

Oishi (o-ee-she)

Tempura Sweet Potato, Gochujang Aioli, Avocado, Cucumber, Scallion

Capt'n Jose

Spicy Salmon & Cucumber, Topped with Salmon, Kiwi, & Black Tobiko, Sesame Aji Mirin Aioli

Maruko (ma-rew-ko)

Avocado & Shrimp Tempura, Topped with Sweet & Spicy Sauce, Spicy Tuna & Scallion

Asahi (a-sa-hee)

Spicy Salmon, Avocado & Tempura Crunchies, Topped with Tuna, Salmon, & Wasabi Mayo

Anata (a-na-ta)

Spicy Tuna, Cucumber, Tempura Flakes, & Shiso, Topped with Tuna & Wasabi Aioli

Tsukiji (su-ki-ji)

Ginger Poached Shrimp, Avocado, Cucumber, Topped with Spicy Hamachi, with Cilantro, & Serrano Ponzu Sauce & Crispy Rice

Green Light

Spicy Hamachi, Shiso, & Green Apple, Topped with Kiwi, Ponzu, & Fresh Lime Zest

Sugoi (su-go-i)

King Crab, Avocado, Cucumber, Shiso, Ginger, Topped with Grilled Tuna Tataki & Wasabi Tobiko Soy Sesame Sauce

CLASSIC ROLLS

California

Crab Stick, Avocado, Cucumber, & Sesame Seeds

Shrimp Tempura

Sweet or Spicy, Avocado & Sesame Seeds

Spicy Tuna or Spicy Salmon

Tuna, Scallions, Spicy Mayo

Dynamite

Hamachi, Scallions & Sriracha, with Spicy Mayo, Topped in Furikake

Honshu (hon-shu)

Tuna, Cucumber, & Avocado Topped with Hamachi, Togarashi, & Serrano, Poke Sauce

Spider

Fried Soft Shell Crab with Pickled Carrots, Avocado, Tobiko, & Shiso

Rainbow

Tuna, Salmon, Hamachi, & Crab Stick, with Avocado & Cucumber

TRADITIONAL ROLLS / HAND ROLLS

Sake Maki (salmon)

Tekka Maki (tuna)

Negihama Maki (hamachi & scallion)

Kani Maki (king crab)

Unagi Maki (eel)

Kappa Maki (cucumber)

Avocado Maki

NIGIRI SUSHI / SASHIMI

Maguro tuna

Ebi shrimp

Sake salmon

Hamachi yellowtail

Unagi fresh water eel

Tako octopus

Tobiko flying fish roe

Ikura salmon roe

Kani king crab

Grilled Wagyu

Quail Egg add to nigiri

Soy Paper & Tamari Available Upon Request

THE FINE PRINT

Consuming raw or undercooked seafood may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. A split plate charge of \$5 and 20% gratuity will be added to parties of 6 or more.