

# 1800 CUT RESTAURANT

## APPETIZERS/ SHAREABLE

Salted Edamame . . . . . (s)8.00 (L) 12.00 Traditional steamed soybeans with sea salt	Potstickers . . . . . 16.00 Seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce
Baby Roasted Corn . . . . . 8.00 Corn, seasonings, and special sauce	Korean Fried Chicken Bao Buns . . . . . 18.50 Chicken breast, house sauce, fresh cucumbers
Ⓜ Agedashi Tofu . . . . . 7.00 Deep fried tofu, miso sauce, pickle ginger, nori	1800 Soft Shell Crab . . . . . 19.50 Deep Fried soft crab, tangy ponzu sauce
Ⓜ Roasted Cauliflower . . . . . 8.00	Ahi Tuna Tostaditas . . . . . 19.50 3 crunchy hard shell tostadas, yellow fin tuna mixed with onions, spices, and fresh avocado served with a miso soup or salad
Chicken Karaage . . . . . 8.50 Japanese fried chicken nuggets served with pickled sweet cabbage and carrots	Shrimp & Lobster Tempura . . . . . 21.00 Shrimp, vegetables, and lobster deep fried served with special truffle sauce
Shumai . . . . . 8.00 Steamed shrimp dumplings, citrus soy sauce, scallion, togarashi	<b>Salmon Carpaccio . . . . . 19.00</b> Fresh Salmon drizzled with and ginger infused oil and citrus ponzu sauce. (Substitute Tuna or Hamachi n/c)
Burger Sliders . . . . . 13.00 3 steak burgers, house sauce ~ + add cheese 1.00	Ⓜ 1800 Shrimp Cocktails . . . . . 18.99 3 pc Jumbo prawns, shrimp and cocktail sauce
Korean Chicken Wings . . . . . 13.50 10 pcs buffalo chicken wings, sautéed with Korean hot sauce	Ⓜ Fried Calamari . . . . . (s) 8 (L) 16.00 Panko Crusted fried calamari with lemon and special sauce
Mango Ceviche . . . . . 19.50 Lobster, octopus, whitefish and shrimp mixed with mango, avocado, jalapenos, cilantro, shallots and citrus vinaigrette	Robata Grilled Skewers . . . . . 7.50 Asparagus, okra, chicken, shiitake mushrooms, shishito peppers, pork belly ,shrimp ~ each order comes with 2 pcs
Shrimp Tempura . . . . . 16.00 6 pc battered shrimp served with spicy aioli sauce	

## SOUPS& SALADS

Ⓜ Miso Soup . . . . . 4.00 Tofu, seaweed, green onions ~ + Add Seafood mixture 4.00	Tomato Basil Bisque . . . . . 6.50 Garlic-Parmesan croutons, shaved parmesan
Cucumber Salad . . . . . 9.00	1800 Chopped Salads . . . . . 17.50 Spring greens, egg, apple wood bacon, avocado, white cheddar, grape tomatoes, honey dijon dressing ~ + Add chicken 5.00 + Shrimp 6.00
Squid Salad . . . . . 11.00	



Sweet & Bleu Salad . . . . . 17.50  
 Grilled honey crispy apples, apple wood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing  
 ~ +add Macadamia Nut Chicken 4.00 +add Grilled Chicken 4.00 add + Shrimp 8.00

1800 Sashimi Salad . . . . . 21.50  
 Spring mix, tuna, salmon, white fishes, caviar, nori, special house sauce

☉ Asian Salad . . . . . (s) 9.00 (L) 17.00  
 Napa & red cabbage, asian pear, green onions, bell peppers, cilantro, carrots, almond crunch, house dressing  
 ~ Side shrimp 6.00 add grilled chicken 6.00

Sunomono . . . . . 16.00  
 Shrimp, octopus, kanikama, surf clam, daikon, beets, carrots, house dressing

EXPERIENCE THE HOT ROCK

~ River rock, house made marinades, cucumber salad, house sauce

GF Prime Filet Mignon . . . . . 15.00

GF Yellow Fin Tuna . . . . . 14.50

SPECIALTY ROLLS

Signature Lobster & Wagyu Beef Roll . . . . . 29.50  
 Lobster tempura and avocado rolled and topped with seared wagyu beef, creamy wasabi sauce, green onions and red peppers

Lollipop Roll . . . . . 17.95  
 Spicy tuna, cucumber, avocado, salmon, yellowtail, and garlic ponzu sauce

Scallop Dynamite Roll . . . . . 16.50  
 Crab and cream cheese rolled, lightly tempura battered and topped with scallop dynamite and mushrooms, and topped with sweet eel sauce, red and green tempura bites, red peppers and sesame seeds

☉ Pacifico Roll . . . . . 13.95  
 Tuna, cucumber, avocado, topped with mango salsa and house sauce

Green Turtle . . . . . 14.95  
 Ebi shrimp, avocado, cucumber, eel, soil paper rolled in rice and topped with house sauce

Red Dragon Maki . . . . . 14.95  
 Tempura shrimp topped with spicy sauce, eel sauce and sesame seeds

☉ Latina Loco Maki . . . . . 14.95  
 Smoked salmon, escolar, and jalapeno and cilantro, topped with avocado, spicy aioli, and sesame seeds.

Surf & Turf Roll . . . . . 18.95  
 Shrimp and asparagus rolled and topped with seared filet mignon; finished with green onions, red peppers, fried onions and red peppers; fried onions and garlic chips; served with creamy wasabi sauce

Rainbow Maki . . . . . 14.95  
 Tuna, yellow tail, white tuna, salmon, snapper, kanikama, avocado, cucumber

Chili Ponzu Yellowtail Roll . . . . . 15.50  
 Spicy yellowtail mixed rolled with cucumber, avocado, jalapenos and cilantro; topped, green onions, crispy garlic and togarashi: served with chili ponzu sauce

Green Dragon . . . . . 15.50  
 Shrimp Tempura, crab mix and cucumber topped with with avocado, unagi, sauce, wasabi mayo

Salmon Sensai . . . . . 14.95  
 Unagi and asparagus with fresh salmon, chili oil, sweet soy sauce, red tobiko, green onion, cilantro and sesame seeds.

Sunset Maki . . . . . 14.95  
 Tempura shrimp, avocado, green onions, topped with salmon, spicy aioli, and crispy onion

☉ Smokey Bear Maki . . . . . 15.50  
 Unagi, cream cheese, avocado, cucumber and sesame seeds, topped and smoked salmon, sweet soy and wasabi mayo



Adults only roll . . . . . **15.50**  
 Crab mix, shrimp tempura, avocado and cucumber rolled and topped with lightly seared salmon, fresh mango slices and sweet eel sauce: finished with green tempura bits

Godzilla Roll . . . . . **14.95**  
 Shrimp tempura, eel, cream cheese, avocado, scallions, and topped with eel sauce

## MAKI ROLLS

California Maki . . . . . **8.99**  
 5 pc, Rice rolled in seaweed with crab meat and avocado

☉ Negi Hamachi . . . . . **9.00**  
 Yellow Tail with green onions

Spicy Octopus . . . . . **9.00**

☉ Spicy Scallop . . . . . **10.00**

☉ Tekka . . . . . **9.25**  
 Tuna

Crunchy Crab Maki . . . . . **9.25**  
 Imitation crab, cumber, avocado, sesame seeds, japanese mayo and fried onions

☉ Classic Spicy Tuna Roll . . . . . **9.25**  
 Tuna rice wrapped with Grade 1 Ahi Tuna, rice, avocado, and special sauce

☉ Tuna & Avocado . . . . . **9.25**  
 Chopped tuna, massago, mayo, chili oil, sriracha and sesame seeds

☉ Spicy Salmon Maki . . . . . **9.25**  
 Salmon, spicy mayo, cucumber, avocado and sesame seeds

☉ Philadelphia . . . . . **10.00**  
 Smoked salmon

Mushroom . . . . . **8.00**  
 Fried enoki, shiitake, avocado (vegetarian)

☉ Futomaki . . . . . **10.50**  
 Vegetables, mushrooms, eggs, and crab

Spicy Shrimp Tempura Maki . . . . . **9.50**  
 Shrimp tempura, masago, scallions, house sauce

## SUSHI & SASHIMI

Nigiri 1 piece with rice. Sashimi: 2 pieces without rice

☉ Hirame . . . . . **4/8**  
 Fluke

☉ EBI . . . . . **4.00/8.00**  
 Cooked shrimp

☉ UNI . . . . . **MP**  
 Sea Urchin

☉ ESCOLAR . . . . . **5.50/8.50**

☉ Unagi . . . . . **4/8**  
 Fresh water Eel

☉ Blue Fin Tuna . . . . . **7/12**



☞ Big Eye Tuna . . . . .	5/8
☞ O-Toro . . . . .	12/18
☞ Hamachi . . . . .	5/10
Yellow Tail	
☞ Sake . . . . .	4.00/8.00
Fresh water Salmon	

## CLUB ROOM COMBINATION

☞ Surf & Turf . . . . .	69.95	☞ Glen's Special . . . . .	59.50
South African Lobster & filets, I served with sautéed vegetables, steamed rice and miso soup		Petite filet, shrimp, served with sautéed vegetables and steamed rice	
☞ Ichiban Steak and Scallops . . . . .	59.50	Ichiban Steak and Hibachi Shrimp . . . . .	59.50
12 ounce Rib Eye and four diver scallops served with sautéed vegetables, steamed rice and miso soup		8 oz Filet Mignon and hibachi shrimp scampi served with tempura asparagus and white rice.	
1800 Steak and Salmon . . . . .	59.50		
8 oz Filet Mignon & salmon with an assortment of stir-fry vegetables and steamed rice			

## FRESH CAUGHT FISH

Fish & Chips . . . . .	29.50	1800 Miso Cod . . . . .	29.50
Beer Battered Cod, house sauce and fries		Black Cod, mixed vegetables, steam rice and house sauce	
Crispy-Miso Butter Fish . . . . .	29.95	Sweet-Chili Glazed Salmon . . . . .	29.50
Red Snapper, salt, pepper, panko, house sauce served with steamed rice and vegetables		Salmon served with fried rice and vegetables	
Chilean Sea Bass . . . . .	56.00		
Served with house sauce, white rice, and vegetables			

## ENTRÉES

☞ Classic Rib Eye Steak . . . . .	45.95	Korean Short Ribs . . . . .	29.50
A Center-cut 12-ounce Marbleized 30-day-aged certified Angus rib eye, served miso mash potatoes and topped with truffle butter ~ (All of our LHA Sirloins are hand picked and butchered from Meats By Linz brands)		Sweet ginger soy braised short rib served with sautéed vegetables and white rice	
Fillet Mignon Sukiyaki . . . . .	55.95	Steak Sandwich . . . . .	19.50
Served in sizzling hot Iron grill, mixed vegetables, shiitake mushroom, house special sauce and served with steamed rice		Sirloin beef on a toasted bun, grilled onions, special sauce, and fries	



- Filet Mignon . . . . . **49.50**  
12 ounce certified Angus beef tenderloin topped with Truffle Butter served with steam rice or vegetables  
~ All of our LHA sirloins are hand picked and butchered from Meats By Linz brands
- Gf** New York Strip Steak . . . . . **39.50**  
12 oz served with steam rice, and vegetables  
~ (All of our LHA Sirloins are hand picked and butchered from Meats By Linz brands)
- 1800 Steak Frites . . . . . **49.50**  
8 oz Wagyu Beef house seasonings, miso hollandaise sauce and house fries
- Chicken n' Ribz . . . . . **28.00**  
½ slab whisky ribs. ¼ 1800 Panko fried chicken

**Umami Wagyu Burger . . . . . 18.95**  
Thick Juicy Steak patties, with Special sauce, Cheese, Gourmet Bread and House Fries

- 1800 Fried Chicken Sandwich . . . . . **18.50**  
Fried chicken or grilled, house sauce, asian slaw, and fries
- Prime House Burger . . . . . **18.50**  
8 oz bacon jam, lettuce, tomato, pickles grilled or fried onions, and yuzu aioli and house fries or arugula salad
- Gf** Classic Japanese Hibachi . . . . . **19.99**  
Choice of grilled chicken, steak (+\$6), salmon or shrimp (+1) marinated in glassy teriyaki sauce, served on a bed of sautéed vegetables and white rice (salmon with couscous).

## KIDS

- Chicken Fingers & Fries . . . . . **11.00**
- Mac & Cheese . . . . . **11.00**
- Burger Sliders & Fries . . . . . **11.00**

## BENTO BOXES AND BOWLS

- Hawaiian Poke Bowl . . . . . **18.95**  
Diced marinated fresh salmon with fresh greens, seasoned rice, edamame cucumber, carrot, avocado, red cabbage, vegan masago and kaiware
- 1800 Sushi & Maki Combo . . . . . **\$23.95**  
Chef's selection of 8 different kinds of nigiri served with choice of spicy tuna or california maki, and miso soup.
- 1800 Sashimi Zen . . . . . **\$36.00**  
chef's selection: 12 pieces of assorted sashimi Served with miso soup and white rice
- Teriyaki Bento Sushi Box Combination . . . . . **25.50**  
Choice of grilled chicken, steak, salmon or shrimp marinated in glassy teriyaki sauce, served on a bed of white rice, tempura shrimp and vegetables, and chef's choice of maki roll 3pc
- Glen's Sushi Sushi Deluxe . . . . . **29.50**  
Chef's choice 9 pieces (Tuna, salmon, mackerel, octopus, fluke, yellowtail , shrimp, eel, fish roe) with a roll. Served with miso soup
- Gf** Chirashi . . . . . **29.50**  
Chef's choice 10 pieces of sashimi on a bed of sushi rice
- 1800 Korean Poke Bowl . . . . . **29.50**  
Assortment of fish sashimi, spring greens, sushi rice and house sauce



## SIDES

Beef Fried rice . . . . .	(s)3.00 (L)10.00
Rice, steak, eggs, vegetables and house sauce	
Lobster fried rice . . . . .	18.00
Lobster, eggs, vegetables and house sauce	
Miso mash potatoes . . . . .	8.00
Side Hibachi shrimp . . . . .	15.00
Side vegetables . . . . .	6.00
Truffle Fries . . . . .	8.00
Brussels Sprouts . . . . .	7.00

## PREMIUM CHILLED

Hana Awaka Yuzu Sparking . . . . .	(g)9.00 (B)18.00
light, refreshing, fruity	
☞ Juto Yuzu . . . . .	(g) 14.00
the one, notes of meyer lemon *lemon* mandarin orange, mellow rice aromas	
Joto Junmai Ginjo . . . . .	(g)13.00 (B)51.00
" the pink one" light, floral& Fruity , crispy & Clean	

## HOUSE SAKE'

☞ Ozeki Sake' Go (warm) . . . . .	7.00
extra dry, crisp	
Ozeki Sake' Dry . . . . .	11.00
dry, smooth mellow flavor	
Ozeki Nigori . . . . .	12.00
creamy& rich, sweet tropical flavor	

## BEER, CIDER& HARD SELTZER

BOTTLED





Bud Light . . . . .	6.00
Budweiser . . . . .	6.00
Corona Extra . . . . .	8.00
Asahi . . . . .	8.00
Kirin . . . . .	8.00
Hitachino . . . . .	8.00
Sapporo . . . . .	(s)8.00 (L) 12.00
Heineken . . . . .	8.00
Modelo . . . . .	8.00
Revolution Anti-hero . . . . .	8.00

## NON-ALCOHOLIC

Orange Juice . . . . .	4.00
Iced Tea . . . . .	4.00
Hot Tea . . . . .	4.00
Soda . . . . .	4.00
Coca-Cola, Sprite, Diet Coke, Root Beer	
Coffee . . . . .	4.00
Sparkling Water . . . . .	8.00
Bottled Water . . . . .	8.00

## DESSERTS

Strawberry Mochi . . . . .	11.00
2pc	
Ice cream . . . . .	7.00
Chocolate or vanilla	
Japanese Ice Cream . . . . .	7.00
Green Tea or Red Bean	
Banana Tempura & Ice cream . . . . .	14.00

## MARGARITA HEAVEN



Watermelon Margarita . . . . .	9.50
Tequila, watermelon, lime	
Skinny Margarita . . . . .	12.50
Don Julio blanco, cointreau, lime, agave negar, tajin rim	
1800 Margarita . . . . .	8.50
Tequila, sour mix, cointreau, frozen or on the rocks	
Casmigos Margarita . . . . .	11.50
Casmigos blanco,tequila,agave nectar,tajin, lime twist	

## SIGNATURE COCKTAILS

Cosmopolitan . . . . .	9.50
New Amsterdam vodka, cointreau, cranberry, lime	
Camp Fire Old Fashioned . . . . .	9.50
Jim beam vanilla bourbon, angostura bitters, brown sugar garnished with toasted marshmallow	
Glen's Manhattan . . . . .	9.95
Bulleit bourbon, passion fruit, sweet vermouth	
Electric Lemonade . . . . .	9.50
New Amsterdam raspberry vodka, blue curacao, lemon	
Patio Bubbles . . . . .	9.50
New Amsterdam mango vodka, mionetto prosecco, mango, raspberry, lemon	
1800 Saketini . . . . .	9.50
Suntory Gin, sake, sliced cucumbers	
Espresso Martini . . . . .	12.00
Vodka, espresso, and coffee liqueur	
Moscow Mule . . . . .	13.50
Deep eddy vodka, lime, ginger beer	

## WHITE & ROSE

Bubbles	
girl's best friend	
La Marca Prosecco . . . . .	14.00 51.00
Chandon Brut . . . . .	19.00 68.00
Chandon Rose . . . . .	19.00 68.00
Cup Cake Mocato d' Asti . . . . .	13.00 44.00





## CHARDONNAY



Flat Rock . . . . .	(g)11 (B)30.00
Moonlite, Toscana Italy (Bottle) . . . . .	(B)40.00
Chateau Ste. Michelle, Columbia Valley, WA . . . . .	(g)11.00 (B)40.00
J. Lohr Riverstone, Arroyo Seco Monterey, CA . . . . .	(g)13.00 (B)44.00
Raeburn, Russian Valley . . . . .	(B)54.00

## SAUVIGNON BLANC



Seaglass, Santa Barbara County, CA . . . . .	(g)12.00 (B)40.00
Kim Crawford, Marlborough, New Zealand . . . . .	(g) 12.00 (B) 40.00
Craggy Range, Matinborough, New Zealand . . . . .	(g)14.00 (B))51.00
Ferrari-Carano,, Fume Blanc, North Coast, CA . . . . .	(g) 12.00 (B)40.00

## OTHER WHITES



Beringer, White Zinfandel . . . . .	(B) 37.00
Ecco Domani , Pinot Grigio, Delle Venezie, Italy . . . . .	(g) 12.00 (B) 40.00
Kung Fu Girl, Riesling, WA . . . . .	(g)12.00 (B)40.00
Fess Parker, Riesling, Santa Barbara, CA . . . . .	(g) 12.00 (B) 40.00

## RED WINE

### CABERNET



Franciscan, California . . . . .	(g) 13.00 (B)52.00
J.Lohr Seven Oaks . . . . .	(g) 15.00 (B) 54.00
Two Vines, California . . . . .	(g)11.00 (B)37.00
Josh, California . . . . .	(g)14.00 (B) 51.00

### PINOT NOIR





Meiomi, California . . . . .	(g)18.00 (B) 64.00
Erath, Oregon . . . . .	(g) 16.00 (B)58.00

