



Crudo

Menu Prices — August 24, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Brunchies	
ITEM	PRICE
Bacon & Eggs Smoked bacon, 2 eggs any style, fresh fruit, skillet potatoes.	\$15.00
Shrimp Toast Shrimp on toast, Thai chili sauce.	\$12.00
Lobster Benedict Butter poached lobster, grilled sourdough, poached eggs, hollandaise, fresh fruit, skillet potatoes.	\$23.00
Gyoza Pan fried pork ravioli.	\$12.00
Crab Rangoon Omelet Cream cheese, crab, grilled asparagus, fresh fruit, skillet potatoes.	\$15.00
Salmon Benny Smoked salmon, grilled sourdough, poached eggs, hollandaise, fresh fruit, skillet potatoes.	\$19.00
Lobster Wonton Dashi, lobster & leek wonton, candied ginger.	\$23.00
Crudo Veggie Omelet Peppered goat cheese, leeks, asparagus, red pepper, onions, fresh fruit, skillet potatoes.	\$13.00
Pink Tacos Diced tuna, avocado, onions, lettuce, tomato, cilantro, lime juice.	\$15.00
Crudo Hot Pot Choice of salmon, pork belly, or Chinese sausage, potatoes, scallion, onions & peppers, soft poached eggs & hollandaise.	\$16.00
Steak & Eggs Prime ribeye steak, two sunnyside eggs, fresh fruit, skillet potatoes.	\$28.00
Lobstah Tacos Lobster salad, roasted sweet corn, roasted garlic, fresh tarragon.	\$23.00
Grilled Avocado Toast Grilled sourdough, fresh avocado, root vegetable hash, candied bacon, shaved fennel.	\$12.00
Traditional Benny Smoked bacon, grilled sourdough, poached eggs, hollandaise, fresh fruit, skillet potatoes.	\$16.00
Thai Curry Mussels Sweet Thai curry cream, ginger rice.	\$18.00
Sai Yong (Chinese Donuts)	\$6.00
Fried Rice Vegetables.	\$14.00
Honey Grit Cakes Honey pancakes, corn grits, blueberry compote.	\$12.00
Surf ‘N’ Turf Shumai Pork and shrimp dumplings.	\$13.00
Crudo French Toast Brioche French toast stuffed with mashed plantain & strawberries, lavender whipped cream, strawberry coulis.	\$14.00
Edamame Choice of sea salt or Thai chili sauce.	\$7.00
Kale Daikon, kale, cashew nut, ume dressing.	\$11.00

ITEM	PRICE
Crudo Organic mesclun greens, cucumber, cherry tomatoes, lotus root chips, sesame dressing.	\$9.00
Sushi/Sashimi	
ITEM	PRICE
Maguro Tuna.	\$8.00
Hamachi Yellowtail.	\$8.00
Sake Salmon.	\$7.00
Suzuki Stripe bass.	\$7.00
Ebi Shrimp.	\$6.00
Ika Squid.	\$6.00
Uni Sea urchin.	\$8.00
Ikura Salmon roe.	\$7.00
Unagi Eel.	\$8.00
Tamago Egg.	\$8.00
Hotate Scallop.	\$8.00
Tako Octopus.	\$8.00
Inari Tofu skin.	\$6.00
Tobiko Flying fish roe.	\$8.00
Sushi Bar	
ITEM	PRICE
Miso Soup	\$6.00
Scrambled Maki Scrambled egg, cream cheese, salmon, ginger, scallion, avocado.	\$13.00
Lox Roll Smoked salmon, cream cheese, crab meat, soybean paper, asparagus.	\$14.00
Volcano Maki Shrimp tempura, avocado, cucumber topped with torched taco, kanikama & shrimp.	\$16.00
Scallobster Torched scallops topped with mango, avocado & lobster salad.	\$16.00

ITEM	PRICE
Uni Rice Uni mixed rice topped with nori & quail egg.	\$13.00
Tuna Shumai Lobster salad pocketed in a thinly sliced tuna dumpling.	\$16.00
Smokey and The Balsamic Smoked salmon, crab avocado salad, balsamic reduction & seaweed.	\$15.00

Crudo Combo

ITEM	PRICE
6 Sushi, Choice Of California or Spicy Tuna Roll	\$25.00
5 Sushi, 7 Sashimi	\$34.00
12 Sashimi, Choice Of California or Spicy Tuna Roll	\$42.00
5 Piece Sushi, 10 Piece Sashimi, Choice Of California or Spicy Tuna Roll	\$50.00
10 Sushi, 15 Sashimi, California Roll, Tuna Naruto	\$80.00
The Royale 18 sushi, 24 sashimi, crudo maki, tuna naruto, California roll, red light district.	\$150.00

Crudo Spicy Signature (Makimono)

ITEM	PRICE
One Night Stand Shrimp tempura, crab, cucumber, spicy tuna, scallops, eel sauce.	\$16.00
Salmon Lover Shrimp tempura, cucumber, avocado, spicy aioli, topped with seared salmon, black tobiko.	\$14.00
Jade Dragon Yellowtail, scallions, oshinko, cucumber, wasabi tobiko.	\$13.00
Mango Tango Spicy crab meat and asparagus wrapped in soy paper topped with sliced mango and tobiko.	\$14.00
Red Light District Spicy tuna, avocado, soy bean paper, topped with tuna.	\$16.00
M-80 Baked spicy salmon, avocado, cucumber, lettuce, sesame oil.	\$12.00
Geisha Girl Shrimp tempura, avocado, cucumber, topped with tuna, tobiko, truffle oil, scallions, garlic chips.	\$15.00
Pudgy Panda Lightly grilled rice, spicy tuna, tobiko, scallions, jalapeño.	\$14.00
Shogun Salmon, cucumber, avocado, tempura bits, topped with seared scallops, sriracha, shishito peppers.	\$15.00

Veggie (Makimono)

ITEM	PRICE
Magic Garden Shitake tempura, cucumber, oshinko, kanpyo, asparagus, shiso.	\$10.00
Avo-Kyu Avocado, cucumber.	\$8.00

Crudo Signature (Makimono)

ITEM	PRICE
Cru-OH! Lasagna Baked California roll with cream cheese, topped with scallops, mayo and eel sauce.	\$18.00
Runway Model Tuna, salmon, white fish, wrapped in daikon.	\$13.00
Bobbing For Salmon Salmon, cream cheese, cucumber, scallions, topped with smoked salmon, ikura.	\$14.00
Stoned Crab Shrimp tempura, avocado, cucumber, crab salad, lime zest, cilantro, black tobiko.	\$16.00
Rock The Lobstah Lobster, avocado, mango, honey aioli, topped with lobster, orange and black tobiko.	\$28.00
Crudo Maki Kani salad, mango, asparagus, mayo, topped with torched salmon.	\$16.00

Traditional (Makimono)

ITEM	PRICE
California Kanikama, cucumber, avocado, tobiko.	\$9.00
Spicy Tuna Tuna, cucumber, spicy mayo.	\$10.00
Spider Soft shell crab tempura, avocado, cucumber, tobiko, spicy mayo.	\$13.00
Crazy Shrimp tempura, avocado, cucumber, tobiko, spicy mayo.	\$10.00
Dragon Shrimp tempura, eel, cucumber, avocado, spicy mayo.	\$14.00
Rainbow Eel, avocado, cucumber, layered with 3 types of fish topped with daikon and wasabi marinated tobiko.	\$14.00

Sides

ITEM	PRICE
Skillet Potatoes	\$4.00
Fresh Fruit	\$5.00
Single Egg (Any Style)	\$2.00
House Smoked Bacon	\$5.00
Spicy Chinese Sausage	\$7.00
Toast	\$3.00

Beverages

ITEM	PRICE
San Pellegrino	\$7.00

ITEM	PRICE
Acqua Panna	\$6.00
Cup Of Joe	\$4.00
Cold Starters.	

ITEM	PRICE
Tuna Tartare	\$15.00
Diced tuna, scallion, chive, sesame oil, wasabi aioli.	
Jalapeño Hamachi	\$14.00
Yellowtail, yuzu-kosho, jalapeño, citrus dressing.	
Tuna Avocado	\$18.00
Spicy tuna, toasted avocado, sticky rice, seaweed salad.	
Truffle Tuna	\$17.00
Truffle soy, diced tuna, avocado, scallion, rainbow mix.	
Salmon Carpaccio	\$13.00
Tuna belly, micro sprouts, maguro dressing.	

Cold Starters.

ITEM	PRICE
Edamame	\$7.00
Sea salt or Thai chili.	
Shishito Peppers	\$9.00
Bonito flakes, tosa soy.	
Pork Buns	\$12.00
Simmered pork, lotus root chips, lettuce, wasabi aioli.	
Bangkok Wings	\$12.00
Garlic oil, Thai chili sauce.	
Gyoza	\$13.00
Housemade pan fried pork ravioli.	
Crab Rangoons	\$15.00
Crispy wonton wrapped homemade spicy crab.	
Pop Rock Shrimp	\$15.00
Fried rock shrimp tempura, jalapeño peppers, spicy aioli.	
Firecracker Calamari	\$16.00
Crispy calamari, spicy aioli, toasted sesame, scallion.	
Surf ‘n’ Turf Shumai	\$15.00
Housemade pork and shrimp dumplings.	

Soups. Salads. Poke.

ITEM	PRICE
House Salad	\$5.00
Seaweed Salad	\$7.00
Miso Soup	\$6.00
Crudo	\$10.00
Organic mesclun greens, cucumber, cherry tomatoes, lotus root chips, sesame dressing.	

ITEM	PRICE
Wicked Tuna Sesame seed crusted tuna, avocado, organic mesclun greens, onions, radish, tobiko, ginger dressing.	\$17.00
Kale Daikon, kale, cashews, ume dressing.	\$12.00
Poke Hijiki, Greek yogurt, toasted sesame, scallion.	\$16.00

Sushi. Sashimi.

ITEM	PRICE
Maguro Big eye tuna.	\$8.00
Hamachi Yellowtail.	\$8.00
Sake Salmon.	\$7.00
Suzuki Stripe bass.	\$8.00
Ebi Shrimp.	\$6.00
Ika Squid.	\$6.00
Uni Sea urchin.	\$9.00
Ikura Salmon roe.	\$8.00
Unagi Eel.	\$8.50
Tamago Egg.	\$8.00
Hotate Scallop.	\$8.00
Tako Octopus.	\$8.00
Tobiko Flying fish roe.	\$8.00

Signature Makimono.

ITEM	PRICE
One Night Stand Shrimp tempura, crab, cucumber, spicy tuna, scallops, eel sauce.	\$17.00
Salmon Lover Shrimp tempura, cucumber, avocado, spicy aioli, topped with seared salmon, black tobiko.	\$16.00
Mango Tango Spicy crab meat and asparagus wrapped in soy paper topped with sliced mango and tobiko.	\$16.00
Red Light District Spicy tuna, avocado, soy bean paper, topped with tuna.	\$17.00

ITEM	PRICE
M-80 Baked spicy salmon, avocado, cucumber, lettuce, sesame oil.	\$12.00
Geisha Girl Shrimp tempura, avocado, cucumber, topped with tuna, tobiko, truffle oil, scallions, garlic chips.	\$18.00
Pudgy Panda Lightly grilled rice, spicy tuna, tobiko, scallions.	\$15.00
Shogun Salmon, cucumber, avocado, tempura bits, topped with seared scallops, Sriracha, shishito peppers.	\$17.00
Cru-OH! Lasagna Baked California roll with cream cheese, topped with scallops, mayo and eel sauce.	\$18.00
Runway Model Tuna, salmon, white fish, wrapped in daikon.	\$14.00
Bobbing For Salmon Salmon, cream cheese, cucumber, scallions, topped with smoked salmon, ikura.	\$15.00
Stoned Crab Shrimp tempura, avocado, cucumber, crab salad, lime zest, cilantro, black tobiko.	\$17.00
Jade Dragon* Yellowtail, scallions, oshinko, cucumber, wasabi tobiko.	\$13.00

Traditional Makimono.

ITEM	PRICE
California Kanikama, cucumber, avocado, tobiko.	\$9.00
Avo-Kyu Avocado, cucumber.	\$8.00
Spicy Tuna Tuna, cucumber, spicy mayo.	\$10.00
Spider Soft shell crab tempura, avocado, cucumber, tobiko, spicy mayo.	\$15.00
Crazy Shrimp tempura, avocado, cucumber, tobiko, spicy mayo.	\$10.00
Dragon Shrimp tempura, eel, cucumber, avocado, spicy mayo.	\$15.00
Rainbow Eel, avocado, cucumber, layered with 3 types of fish topped with daikon and wasabi marinated tobiko.	\$16.00

Tacos.

ITEM	PRICE
Two Assorted Tacos Pink, Lobstah, or Salmon.	\$16.00
Two Pink Tacos 2 tacos. Diced tuna, avocado, onions, lettuce, tomato, cilantro, lime juice, flour tortilla.	\$18.00
Two Lobstah Tacos 2 tacos. Lobster salad, roasted sweet corn, roasted garlic, fresh tarragon.	\$24.00
Two Salmon Tacos Diced salmon, avocado, onions, lettuce, tomato, cilantro, lime juice, flour tortilla.	\$16.00

Rice. Noodles.

ITEM	PRICE
House Pad Thai Chicken, shrimp, Berkshire pork, rice stick, cashews, bean sprouts, house pad thai sauce.	\$24.00
Fried Rice Vegetables.	\$15.00

Crudo Combos.

ITEM	PRICE
6 Sushi, Choice Of California or Spicy Tuna Roll	\$25.00
5 Sushi, 7 Sashimi	\$30.00
12 Sashimi, Choice Of California or Spicy Tuna Roll	\$42.00
15 Sashimi	\$45.00
The Royale 15 Sushi, 20 Sashimi, Spider Maki, California Roll, Red Light District*	\$100.00

Mains.

ITEM	PRICE
Ponzu Steak Grilled hanger steak, seasoned grilled rice, bamboo shoots, asparagus, shitake mushrooms	\$28.00
Buddha Chicken Grilled chicken, bok choy, brussel sprouts, roasted sweet potato fingerlings.	\$24.00
General Ken’s Chicken Crispy chicken, straw mushrooms, carrots, broccoli, bamboo shoots, onion, house sauce & ginger rice.	\$21.00
Asian Short Rib Braised short rib, bok choy salad, shoestring fries, house kim chee pickles.	\$26.00
Wasabi Salmon Sesame soba, bok choy, grilled salmon, wasabi sauce.	\$27.00
Sesame Seared Tuna Seared rare, seasoned grilled rice, hijiki salad.	\$29.00
Crudo Burrito Salmon or tuna, rice, cucumber, kani salad, avocado, spicy mayo.	\$18.00

Snacks. Sides.

ITEM	PRICE
Brussel Sprouts	\$7.00
Taro Chips	\$4.00
White Rice	\$4.00
Brown Rice	\$5.00

After Dinner.

ITEM	PRICE
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Chocolate Terrine	\$9.00
Tempura Cheesecake Strawberry coulis & lavender whipped cream.	\$7.00
Yuzu Tart	\$7.00
Mochi Ice Cream A trio of flavors.	\$6.00