

# calabra

Fridays & Saturdays  
5pm — Close, Dine-in Only

Our California inspired sushi roll selection is with sustainably caught fish. And our sakes are sourced from Japan.

## SUSHI ROLLS (6 pieces)

### **Olea Garden 15**

Asparagus, Avocado, Cucumber, Carrot,  
Daikon Sprouts, Furikake, Sesame Soy Wrap

### **Yuzu Salmon 19**

Ora King Salmon, Yuzu, Cilantro, Jalapeño

### **Sesame Yellowtail 21**

### **Spicy Tuna 19**

Ahi Tuna, Siracha Aioli

### **Rooftop Rainbow 26**

Dungeness Crab, Avocado, Cucumber, Carrots,  
Wrapped with Salmon, Tuna, and Hamachi

## SAKE BOTTLES

### **Kikusui Junmai Ginjo 25**

Light, Dry, Canteloupe, Mandarin Orange, 300mL

### **Hakkaisan Snow Junmai Ginjo 50**

Rare, 3 Years Aged, Clean, Crisp, Rice, 280mL

### **Kubota Manjyu Junmai Daiginjo 58**

Ashai Beer Brewery, Complex, Creamy, Umami, 300mL

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For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to it's colleagues. Santa Monica Proper adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).