

calabro

Thursday and Friday: 5pm – close
Saturday and Sunday: 11am – close
Dine-in Only

Our California inspired sushi roll selection is prepared with sustainably caught fish.

And our sakes are sourced from Japan.

SUSHI ROLLS (6 pieces)

Olea Garden 16

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

Yuzu Salmon 21

Ora King Salmon, Yuzu, Cilantro, Jalapeño

Sesame Yellowtail 22

Spicy Tuna 23

Ahi Tuna, Siracha Aioli

Shrimp Tempura 23 (8 pieces)

Avocado, Cucumber, Smoked Trout Roe, Spicy Dynamite Sauce, House-Made Citrus Eel Sauce

Rooftop Rainbow 29

Blue 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

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

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.

*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.