

RAW BAR

located next to our main bar

🍣 Shake | Salmon

sashimi 3pc \$12 or nigiri 1pc \$6

🍣 Maguro | Tuna

sashimi 3pc \$12 or nigiri 1pc \$6

🍣 Salmon Tartare \$20

yuzu miso. mango. lime vinaigrette. scallions

🍣 Jumbo Prawn Cocktail \$20

poached. chilled. cocktail sauce. lemon

Tuna Tower \$23

raw ahi tuna. citrus vinaigrette. avocado.
sesame. chive. balsamic. tempura crunch

🍣 Tuna Tataki \$23

seared tuna loin served chilled. avocado.
edamame. orange segments. ponzu soy

1905 Share Platter \$MP

ask for today's offering
prepared fresh by our sushi chef daily

MAKI ROLLS

classic rice on the outside sushi rolls

Sunset Roll \$18

cream cheese. avocado. tempura prawn. mango.
caramelized walnuts. unagi sauce. spicy mayo

Salmon Uramaki Roll \$18

grilled salmon. cream cheese.
furikake flakes. unagi sauce. spicy mayo

🍣 Spicy Tuna Roll \$17

cucumber. avocado. spicy tuna. green onion.
tobiko. wasabi mayo

Crunchy Crab Roll \$19

asparagus. dungeness crab. ebi.
tobiko. tempura battered & fried roll

🍣 Philly Roll \$18

smoked salmon. cream cheese. avocado.
black sesame. wasabi mayo. unagi sauce

Nineteen05 Roll \$19

crab mix. tempura prawn. avocado. cucumber.
unagi sauce. sesame. unagi

ask about our weekly featured roll



PASTA

serving fresh pasta dishes

Lobster Ravioli \$36

truffle buerre blanc. roasted tomato.
fresh herbs. mussels. charred lemon

Tuscan Linguine \$32

grilled chicken. blistered tomato.
basil. burrata cheese. pine nuts.
herb cream. parmesan. house bread

Brisket Tagliatelle \$32

24hr braised brisket. roasted vegetables..
red wine. fresh tagliatelle. parmesan.

All Day Bento Box \$28

4pc sushi. edamame. salad. teriyaki
salmon. chili chicken. miso soup

SEA

ocean friendly. not farmed

🍣 Blackened Swordfish \$36

cajun spiced. paprika cream sauce.
tangy mango salsa. choice of side

🍣 Pan Seared Haddock \$34

caper buerre blanc. blistered tomato.
choice of side. vegetables

🍴 Gluten Free Item

please inform your server
some items need to be modified

STARTERS

Shrimp Gyoza \$20

seared japanese shrimp dumpling.
mango salsa. sweet chili soy.

🍣 Red Curry Prawns \$22

tiger prawns. peppers. onion. red curry cream.
baked with cheese mix

Arancini & Pork Belly \$22

housemade cheesy arancini balls. apple slaw.
crispy pork belly. romesco sauce

🍣 Steamed Mussels \$27

one pound pei mussels. white wine.
onion. scallions. house herb bread

🍴 Baked Brie Wheel \$23

melted brie cheese. cranberry chutney.
roasted garlic. candied pecans. house bread

🍴 Creamy Mushroom Bisque \$13

DESSERT

Sticky Toffee Pudding

New York Cheesecake

Molton Chocolate Lava Cake

Chefs Rotating Feature

GRILL

certified angus beef. lava stone char grilled

🍴 6oz Sirloin Steak \$40

🍴 8oz Sirloin Steak \$47

🍴 6oz Filet Mignon Steak \$52

🍴 Steak & Seafood \$50

6oz sirloin. mussels. garlic prawns.
bearnaise sauce. charred lemon.
bordelaise sauce

Grill Additions

bearnaise \$4. cognac peppercorn \$4
garlic prawn \$8. mushroom/onion \$3

LAND

for those who don't seafood

Pork Tenderloin \$35

pan seared pork medallions.
cognac peppercorn cream. crisp onion

Chicken Bagara \$34

chicken thigh. mild housemade curry.
spiced basmati rice. naan bread

🌿 Vegetarian Item

please inform your server
some items need to be modified

CASUAL PLATES

served with mixed green salad or french fries

Ale Battered Cod \$28

two piece. alaskan ling cod. house battered.
fried. slaw. tartar sauce. charred lemon

Chicken Tenders \$23

four piece. house battered. fried.
house honey mustard dip

🍴 Nineteen05 Burger \$26

fresh angus beef smash patty. brie cheese.
crisp prosciutto. pickled onion. lettuce.
mushrooms. marinated roma. jerk mayo

California Burger \$24

house battered buttermilk fried chicken.
avocado. tomato. slaw. sriracha mayo

🌿 Lettuce Wraps \$24

soy sauce chicken or tofu. hoisin sauce.
onion. peppers. carrot. crispy noodles.
peanuts. served with lettuce shells

SALADS | BOWLS

add: sockeye salmon \$12. prawn \$8. chicken \$6. tofu \$4

🌿🍴 Rainforest Salad \$20

greens. arugula. cucumber. tomato. avocado.
boiled egg. sunflower seeds. feta. lemon dressing

🌿🍴 Classic Caesar Salad \$19

romaine lettuce. bacon. herb croutons.
parmesan. creamy garlic dressing. house bread

Blue Cheese Steak Salad \$36

greens. arugula. 6oz sirloin. blue cheese. onion.
cucumber. croutons. maple balsamic

Rocket Beet Salad \$28

parmesan crusted chicken. pickled beets.
arugula. prosciutto. goat cheese. lemon dressed

🍴 Crispy Salmon Bowl \$27

crispy salmon. spicy soy glaze. greens. avocado.
cucumber. edamame. ginger. rice. yuzu miso

Tuna Poke Bowl \$27

sesame tuna. rice. mango salsa. avocado. ginger.
edamame. wonton crisps. soy teriyaki glaze