

## SUVICHE BAR

\*HAMACHI TIRADITO 16  
aguachile / apple / onion / sriracha

\*RAINBOW TROPICAL ROLL 19  
dungeness crab / cucumber / avocado / tuna /  
hamachi / salmon / mango-papaya salsa

\*SEARED SALMON ROLL 16  
avocado / cucumber/ Dungeness crab /  
chipotle aioli / bonito flakes

\*CRUNCHY SHRIMP ROLL 16  
shrimp tempura / cucumber / avocado /  
eel sauce / chipotle mayo

\*ANGRY TUNA ROLL 17 GF  
yuzu-negi / spicy tuna / avocado /  
cucumber / sesame

\*ACEVICHADO ROLL 17  
hamachi / kampachi / aji Amarillo /  
jalapeno ponzu / red onion /  
cilantro / avocado / togarashi

\*HAVANA ROLL 17  
spicy crab / cucumber / avocado /  
sweet plantain / maple-miso glaze /  
crispy potato

\*SURF AND TURF ROLL 22  
spicy crab / tempura shrimp / NY steak /  
cucumber / avocado / truffle chimichurri /  
churrasco aioli

\*SEA BASS CEVICHE 16 GF  
aji amarillo / corn / sweet potato

\*CEVICHE MIXTO 20 GF  
sea bass / octopus / shrimp /  
langostino / rocoto crema

## SIDES

CHIPOTLE PORK BELLY MAC & CHEESE 10

CHIMICHURRI PORTOBELLO 10

GARLIC KOMBU BOK CHOY 8

PASILLA LIME STREET CORN 8

PEPITA HERB BUTTER GREEN BEANS 10

YUCCA FRIES WITH MOJO AIOLI 8

## APPETIZERS

EDAMAME 10  
steamed pods / siracha ponzu

PEI MUSSELS 18  
rocoto broth / black garlic / chistorra / leeks /  
artisan grilled bread

CRISPY GARLIC PRAWNS 22  
creamy polenta / lardons / chive oil

CRISPY CALAMARI 14  
chipotle aioli / ginger scallion sauce / pickled fresno

\*PARMESAN CRUSTED SEA SCALLOPS 22  
mojo butter / toasted panko / parmesan

CORN EMPANADA 14  
aji amarillo / oaxaca cheese / cilantro / chimichurri

CRUNCHY SHRIMP 20  
chipotle aioli / teriyaki / tobikko / scallion

\*LAMB ANTICUCHO SKEWERS 16  
ground lamb / tzatziki / pickled cucumbers

ANCIENT GRAIN SALAD 16 VG  
farro / crispy quinoa / mixed greens /  
queso fresco / aji amarillo lime dressing

LOCAL TOMATO 16 VG / GF  
watermelon / avocado / hearts of palm /  
burrata / chipotle-balsamic dressing

GRILLED AVOCADO 16 VG/GF  
sweet corn pico de gallo

### \*CHURRASCO PLATTER 65

*(Serves two)*

Indulge in the communal, family-style dining of south america. A bountiful platter of picanha, colorado lamb chops, achiote chicken, and argentinian chorizo. Best accompanied by traditional side dishes.

## DE LA PARRILLA

\*8 oz. FILET MIGNON 42  
\*10 oz. CHURRASCO SKIRT STEAK 36  
\*10 oz. BRAZILIAN PICANHA 30  
\*14 oz. CHURRASCO BONELESS RIB EYE 44  
\*12 oz. CHURRASCO NEW YORK 40

## CHEF'S SPECIALTIES

\*MEXICAN CAMPFIRE STYLE SNAPPER 32  
zarandeado / avocado / chayote slaw / lime

MISO BLACK COD 35  
baby bock choy / portobello mushroom / cabbage /  
dashi konbu broth

\*SCALLOP AND PORK BELLY 32  
creamy polenta / snap peas / oven roasted tomato /  
mojo butter sauce

NIKKEI BBQ RIBS 30  
nikkei sauce / asian slaw

POLLO A LA BRASA 30  
grilled achiote chicken / rocoto salsa / confit potatoes

\*NIKKEI LOMO SALTADO 28  
stir fried beef tenderloin / soy jus / tomato / onion

\*CHIFA STYLE FRIED RICE 24  
chorizo / chicken / shrimp / egg / carnitas / asian vegetables

VG = Vegetarian V = Vegan GF = Gluten Friendly

\* THESE MENU ITEMS MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD – BORNE ILLNESS.