

## SUSHI 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



## CEVICHE

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

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

\*TUNA NIKKEI CEVICHE 16  
white soy / avocado / nori / sesame

## APPETIZERS

EDAMAME 12  
steamed pods / siracha ponzu

CRISPY CALAMARI 16  
chipotle aioli / ginger scallion sauce / pickled fresno

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

CORN EMPANADA 16  
aji amarillo / queso oaxaca / cilantro / chimichurri

CRUNCHY SHRIMP 20  
chipotle aioli / teriyaki / tobikko / scallion

THAI CHICKEN ANTICUCHO 16  
mango & corn salsa / peanut sauce / green onion

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 18 VG/GF  
sweet corn pico de gallo

### CHURRASCO FROM THE GRILL

8 oz FILET MIGNON\* 44

10 oz SKIRT STEAK\* 38

10 oz BRAZILIAN PICANHA\* 36

12 oz NEW YORK\* 42

14 oz BONELESS RIBEYE\* 46

THE CHURRASCO PLATTER 80 ~ 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.



## ENTRÉE'S

MEXICAN CAMPFIRE STYLE SNAPPER\* 34  
zarandeado / avocado / chayote slaw / lime

MISO BLACK COD\* 38  
baby bok choy / portobello mushroom / cabbage /  
dashi kombu broth

CHIFA STYLE FRIED RICE\* 26  
chorizo / chicken / shrimp / egg / carnitas /  
asian vegetables

PICKLED CHURASCO OCTOPUS 36  
potatoes / guajillo aioli / olive chimichurri / sriracha

SCALLOP AND PORK BELLY\* 36  
creamy polenta / snap peas /  
oven roasted tomato / mojo butter sauce

LOBSTER & GREEN TEA SOBA NOODLES 38  
kombu / green onions / bok choy /  
fresno peppers / nori

POLLO A LA BRASA 32  
grilled achiote chicken / rocoto salsa / confit potatoes

MOJO PORK CHOP 34  
sweet potato & carrot puree / watercress / frisee

BRAISED SHORT RIB 38  
butternut squash polenta / giardiniera / watercress

## SIDES 10

CHIPOTLE PORK BELLY MAC & CHEESE

GARLIC KOMBU BOK CHOY

PEPITA HERB BUTTER GREEN BEANS

YUCCA FRIES WITH MOJO AIOLI

SPANISH POTATOES

SHISHITO PEPPERS "TOREADO STYLE"

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.