



Sushi Bar

HAMACHI TIRADITO*	16
<i>aguachile / apple / onion / sriracha</i>	
RAINBOW TROPICAL ROLL*	19
<i>dungeness crab / cucumber / tuna / hamachi salmon / avocado / mango-papaya salsa</i>	
SEARED SALMON ROLL*	16
<i>avocado / cucumber / dungeness crab chipotle aioli / bonito flakes</i>	
CRUNCHY SHRIMP ROLL*	16
<i>shrimp tempura / cucumber / avocado eel sauce / chipotle mayo</i>	
ANGRY TUNA ROLL* GF	17
<i>yuzu-negi / spicy tuna / avocado cucumber / sesame</i>	
ACEVICHADO ROLL*	17
<i>hamachi / kampachi / aji amarillo / red onion jalapeño ponzu / cilantro / avocado / togarashi</i>	
HAVANA ROLL*	17
<i>spicy crab / cucumber / sweet plantain avocado / maple-miso glaze / crispy potato</i>	
SURF & TURF ROLL*	22
<i>spicy crab / tempura shrimp / ny steak cucumber / avocado / truffle chimichurri churrasco aioli</i>	

Ceviche

SEA BASS CEVICHE* GF	16
<i>aji amarillo / corn / sweet potato</i>	
CEVICHE MIXTO* GF	20
<i>sea bass / octopus / shrimp langostino / rocoto crema</i>	
TUNA NIKKEI CEVICHE*	16
<i>white soy / avocado / nori / sesame</i>	

Nikkei Platter

all items gluten friendly

CHEF'S CHOICE SASHIMI & NIGIRI	45
<i>6 pieces sashimi / 6 pieces nigiri</i>	
CHEF'S CHOICE SASHIMI	24
<i>6 pieces</i>	
CHEF'S CHOICE NIGIRI	24
<i>6 pieces</i>	

Appetizers

EDAMAME	12
<i>steamed pods / siracha ponzu</i>	
CRISPY CALAMARI	16
<i>chipotle aioli / pickled fresno ginger scallion sauce</i>	
PARMESAN CRUSTED SEA SCALLOPS*	22
<i>mojo butter / toasted panko / parmesan</i>	
CORN EMPANADA	16
<i>aji amarillo / queso oaxaca cilantro / chimichurri</i>	
CRUNCHY SHRIMP	20
<i>chipotle aioli / teriyaki tobikko / scallion</i>	
THAI CHICKEN ANTICUCHO	16
<i>mango & corn salsa / green onion peanut sauce</i>	
ANCIENT GRAIN SALAD VG	16
<i>farro / crispy quinoa / mixed greens queso fresco / aji amarillo-lime dressing</i>	
LOCAL TOMATO VG, GF	16
<i>watermelon / avocado / hearts of palm burrata / chipotle-balsamic dressing</i>	
GRILLED AVOCADO VG, GF	18
<i>sweet corn pico de gallo</i>	
BBQ PORK STEAMED BUNS	16
<i>char sui pork belly / pickled cucumbers carrot / jalapeno / cilantro</i>	

Churrasco from the Grill

8oz FILET MIGNON*	44
10oz SKIRT STEAK*	38
10oz BRAZILIAN PICANHA*	36
12oz NEW YORK*	42
14oz BONELESS RIBEYE*	46

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.

Entrees

MEXICAN CAMPFIRE STYLE SNAPPER*	34
<i>zarandeado / avocado / chayote slaw / lime</i>	
MISO BLACK COD*	38
<i>baby bok choy / portobello mushroom cabbage / dashi kombu broth</i>	
CHIFA STYLE FRIED RICE*	26
<i>chorizo / chicken / shrimp / egg carnitas / asian vegetables</i>	
PICKLED CHURRASCO OCTOPUS	36
<i>potatoes / olive chimichurri guajillo aioli / sriracha</i>	
SCALLOP & PORK BELLY*	36
<i>creamy polenta / oven roasted tomato snap peas / mojo butter sauce</i>	
LOBSTER & GREEN TEA SOBA NOODLES	38
<i>kombu / green onions / bok choy fresno peppers / nori</i>	
POLLO A LA BRASA	32
<i>grilled achiote chicken / rocoto salsa confit potatoes</i>	
MOJO PORK CHOP	34
<i>sweet potato & carrot purée watercress / frisée</i>	
BRAISED SHORT RIB	38
<i>butternut squash polenta / giardiniera watercress</i>	

Sides

CHIPOTLE PORK BELLY MAC & CHEESE	10
GARLIC KOMBU BOK CHOY	10
PEPITA HERB BUTTER GREEN BEANS	10
YUCCA FRIES WITH MOJO AIOLI	10
SPANISH POTATOES	10
SHISHITO PEPPERS "TOREADO STYLE"	10

VG VEGETARIAN | V VEGAN | GF GLUTEN FRIENDLY

**These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*