

NEW!

SNACKS

FROM OUR SUSHI BAR

AHI TOWER ^{\$14}

AVOCADO CRAB SPICY TUNA SUSHI RICE TOBIKO 3 SEASON SAUCE

TUNA PIZZA ^{\$10}

CHILI TUNA CARPACCIO CHIVES AVOCADO FRIED ONION

SUSHI TEASER ^{\$14}

CHEF'S CHOICE 6 PIECES OF SUSHI

HAMACHI TIRADITO ^{\$14}

SASHIMI STYLE SLICED CILANTRO & JALAPEÑO PONZU SRIRACHA

CRISPY SNAPPY NACHOS ^{\$8}

TEMPURA SNAPPER SPICY CRAB AVOCADO CHILI AIOLI

SALMON CEVICHE ^{\$14}

MANGO JALAPEÑO TOMATO CILANTRO THINLY SLICED SALMON

COMO LA FLOR ^{\$15}

PEPPERED TUNA GLAZED WITH CARAMELIZED BUTTER CITRUS SAUCE
TEMPURA ASPARAGUS

CUCUMBER CEVICHE ^{\$8}

MANGO JALAPEÑO TOMATO CILANTRO SLICED CUCUMBERS

SUNOMONO ^{AKA CUCUMBER SALAD}

WITH KANI CRAB \$7 OCTOPUS \$7 SUSHI EBI \$7 COMBO \$9

TRADITIONAL

SEAWEED SALAD \$5 SQUID SALAD \$6 COMBO \$7

ESCOLAR TATAKI ^{\$14}

SUPER WHITE TUNA AVOCADO JALAPEÑO PONZU

BEEF TATAKI ^{\$14}

SEARED STEAK PONZU SAUCE CILANTRO JALAPEÑO ONION

TRUST ME ^{PRICE PER PERSON}

OMAKASE - TO ENTRUST OUR MASTER CHEF TO PAMPER YOU
FIRST BASE \$30 SECOND BASE \$60 HOME RUN! \$90

ALL INGREDIENTS MAY NOT BE LISTED PLEASE ALERT YOUR SERVER OR ANY ALLERGIES OR DIETARY RESTRICTIONS. CONSUMING RAW OR UNDERCOOKED MEAT FISH & EGGS MAY POSE A HEALTH RISK.

18% GRATUITY MAY BE ADDED TO PARTIES 5 OR MORE