

Gluten Free Menu

TO SHARE

Guacamole & Housemade Tortilla Chips

// ADD SEA URCHIN*

// ADD SPICY KING CRAB

Oysters of the Day* |

Shaved Baby Artichoke |

DRIED MISO, PARMESAN, TRUFFLE-YUZU DRESSING

Shishito Peppers

KATSUOBUSHI

Elote

BABY CORN, COTIJA CHEESE, LIME AÑOLI

Octopus Anticucho

SALSA CRIOLLA

Blue Fin Tuna Tartare*

AVOCADO, JALAPEÑO, YUZU CREAM, TAMARI

TARO CHIP

Queso Fundido

// WITH SHISHITO PEPPERS

OR

// WITH CHORIZO

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

Cheese Plate

SPICED NUTS, SEASONAL HOUSE JAM

ENSALADAS

Solterito

CHOPPED VEGETABLES, REQUESÓN CHEESE, AVOCADO, BOTIJA OLIVES, LIME VINAIGRETTE

Quinoa with Roasted Baby Beets & Goat Cheese

PECANS, BABY GEM LETTUCE, AJI AMARILLO DRESSING

Butter Lettuce

FINES HERBES, LEMON VINAIGRETTE

TIRADITOS

Peruvian style sashimi.

Fluke*

LECHE POTATO PURÉE, CUCUMBER, AJI ROCOTO

Wild Salmon & Roe*

PUFFED QUINOA, AJI AMARILLO, AJI ROCOTO

Uni Shooter *

NIGORI SAKE, QUAIL EGG, CHIVE

Spicy Blue Fin Tuna & Seared Otoro*

SERRANO SALSA, GARLIC CHIPS, MISO SAUCE

SASHIMI

Served with wasabi, pickled ginger and gluten free soy sauce.

'Madai'/Japanese Red Snapper*

'Shima-Aji'/Japanese Striped Jack*

Blue Fin Tuna*

Blue Fin Otoro*

Hamachi*

Wild Salmon*

Nahita Sashimi Sampler*

MADAI, SHIMA AJI, BLUE FIN TUNA, HAMACHI

WILD SALMON



CEBICHES

Sashimi grade fish cured in citrus and spices.

Fluke*

SWEET POTATO, RED ONION, CILANTRO, LIME

Hamachi*

BABY CORN, AVOCADO

AJI AMARILLO-LECHE DE TIGRE

Sea Urchin*

CHILES, AVOCADO, PUFFED QUINOA

YUZU-LECHE DE TIGRE

TACOS 2 PER ORDER

All our tortillas are housemade with organic heirloom corn from Oaxaca, Mexico

Zucchini Blossom

QUESO FRESCO, PICO DE GALLO

Wild Mushroom

HOUSE MOLE, CHIMICHURRI, HUMBOLDT FOG CREAM

Spicy King Crab

CRISPY TARO ROOT SHELL

Spicy Uni*

GUACAMOLE, UNI SALSA

Beef Barbacoa

SHORT RIB, GUACAMOLE, PICO DE GALLO

'Tantuni' Spicy Beef Tenderloin

TRADITIONAL TURKISH STREET FOOD, SUMAC ONION

ENTRÉES

Berkshire Pork Belly Chicharron

GARLIC-HERB MOJO, FENNEL CRIOLLA

Sumiso Glazed Prime Tenderloin*

PARSNIP PURÉE, HITOMOJI, SESAME SEED

Beef Barbacoa

BRAISED SHORT RIB, ADOBO MARINADE, SAUTEÉD LOCAL

MUSHROOMS, PICO DE GALLO

Sudado de Pescado Chifa

PERUVIAN-CHINESE STEAMED WHOLE FISH, AJI AMARILLO,

CILANTRO, GINGER-SOY BROTH

Braised Lamb Shortrib

ROASTED CAULIFLOWER, PUFFED RICE

NAM PLA VINAIGRETTE

New York Strip 8oz*

28 DAY WET-AGED & 30 DAY DRY-AGED, USDA PRIME

CREEKSTONE FARMS

CHIMICHURRI, CUCUMBER & CELERY SALSA

Dry Aged Prime Bone-In Rib-Eye 16oz*

POTATO PURÉE, SEASONAL MUSHROOMS

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.

Before placing your order, please inform your server if a person in your party has a food allergy.