

## Gluten Free Menu

### TO SHARE

#### Guacamole & Housemade Tortilla Chips | 13

// ADD SEA URCHIN\* +MP

// ADD SPICY KING CRAB +29

#### Oysters of the Day | 18 1/2 dozen, 36 dozen

#### Shaved Baby Artichoke | 17

DRIED MISO, PARMESAN, TRUFFLE-YUZU DRESSING

#### Shishito Peppers | 12

KATSUOBUSHI

#### Elote | 10

BABY CORN, COTIJA CHEESE, LIME AÏOLI

#### Octopus Anticucho | 17

SALSA CRIOLLA

#### Queso Fundido

// WITH SHISHITO PEPPERS | 14

OR

// WITH CHORIZO | 16

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

#### Cheese Plate | 24

SPICED NUTS, SEASONAL HOUSE JAM

### ENSALADAS

#### Solterito | 17

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

#### Quinoa with Roasted Baby Beets & Goat Cheese | 17

PECANS, BABY GEM LETTUCE, AJI AMARILLO DRESSING

#### Butter Lettuce | 14

FINES HERBES, LEMON VINAIGRETTE

### TIRADITOS

*Peruvian style sashimi.*

#### Fluke\* | 20

LECHE POTATO PURÉE, CUCUMBER, AJI ROCOTO

#### Wild Salmon & Roe\* | 19

PUFFED QUINOA, AJI AMARILLO, AJI ROCOTO

#### Uni Shooter\* | 15

NIGORI SAKE, QUAIL EGG, CHIVE

#### Spicy Blue Fin Tuna & Seared Otoro\* | 26

SERRANO SALSA, GARLIC CHIPS, MISO SAUCE

### SASHIMI

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

#### ‘Madai’/Japanese Red Snapper\* | 18

#### ‘Shima-Aji’/Japanese Striped Jack\* | 19

#### Blue Fin Tuna\* | 18

#### Blue Fin Otoro\* | MP

#### Hamachi\* | 18

#### Wild Salmon\* | 16

#### Nahita Sashimi Sampler\* | 56

MADAI, SHIMA AJI, BLUE FIN TUNA, HAMACHI

WILD SALMON



### CEBICHES

*Sashimi grade fish cured in citrus and spices.*

#### Fluke\* | 21

SWEET POTATO, RED ONION, CILANTRO, LIME

#### Hamachi\* | 20

CORN, CUCUMBER, AVOCADO

AJI AMARILLO-LECHE DE TIGRE

#### Sea Urchin\* | MP

CHILES, AVOCADO, PUFFED QUINOA

YUZU-LECHE DE TIGRE

### TACOS 2 PER ORDER

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

#### Kabocha Squash | 12

QUESO FRESCO, PICO DE GALLO, PEPITAS

#### Wild Mushroom | 15

HOUSE MOLE, TOMATILLO SALSA, HUMBOLDT FOG CREAM

// ADD WINTER BLACK TRUFFLE +9

#### Spicy King Crab | 29

CRISPY TARO ROOT SHELL

#### Spicy Uni\* | MP

GUACAMOLE, UNI SALSA

#### Beef Barbacoa | 18

SHORT RIB, GUACAMOLE, PICO DE GALLO

#### ‘Tantuni’ Spicy Beef Tenderloin | 12

TRADITIONAL TURKISH STREET FOOD, SUMAC ONION

### ENTRÉES

#### Beef Barbacoa | 42

BRAISED SHORT RIB, ADOBO MARINADE, SAUTEÉD LOCAL MUSHROOMS, PICO DE GALLO

#### Berkshire Pork Belly Chicharron | 31

GARLIC-HERB MOJO, PICO DE GALLO

### FOR THE TABLE

*Our finest cuts are carved table-side, with housemade corn tortillas, greens, pico de gallo and mole*

#### Porterhouse 46oz\* | 185

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

#### Bone-In Rib-Eye 36oz\* | 108

28 DAY WET-AGED & 30 DAY DRY-AGED, USDA PRIME ALL NATURAL 100% BLACK ANGUS, LINTZ HERITAGE

#### Whole Rack of Lamb 36oz\* | 92

#### Head Chef EFE ONOGLU

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

\*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.