
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, PONZU

Elote | 12

BABY CORN, COTIJA CHEESE, LIME AÍOLI

Prawn Tempura | 18

‘TENTSUYU’ TEMPURA DIPPING SAUCE

Fried Calamari | 14

OCTO SAUCE

Octopus Anticucho | 19

SALSA CRIOLLA

ENSALADAS

Solterito | 17

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

Quinoa with Roasted Baby Beets & Goat Cheese | 17

PECANS, BABY GEM LETTUCE, AJI AMARILLO DRESSING

Butter Lettuce | 14

FINES HERBES, YUZU-SOY VINAIGRETTE

TIRADITOS

Peruvian style sashimi.

Fluke* | 20

LECHE POTATO PURÉE, CUCUMBER, AJI ROCOTO

Hamachi* | 19

DRIED MISO, DASHI-PONZU

Wild Salmon & Roe* | 19

PUFFED QUINOA, AJI AMARILLO, AJI ROCOTO

SASHIMI

Served with wasabi, pickled ginger and Tosajoyu dipping sauce.

‘Madai’/Japanese Red Snapper* | 18

‘Shima Aji’/Japanese Striped Jack* | 19

Blue Fin Tuna* | 18

Blue Fin Otoro* | MP

Blue Fin Tuna Tartare* | 21

AVOCADO, JALAPEÑO, YUZU CREAM, TOSAJOYU GEL TARO CHIP

Grilled Meatballs | 19

HOUSEMADE FLATBREAD, BLISTERED TOMATO SHISHITO PEPPERS

Queso Fundido

// WITH SHISHITO PEPPERS | 14

OR

// WITH CHORIZO | 16

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

Pan Fried Beef Livers | 11

MARASH PEPPER, SCALLION, DILL

Cheese Plate | 29

GRILLED SOURDOUGH, SPICED NUTS

SEASONAL HOUSE JAM

Uni Shooter* | 15

NIGORI SAKE, DASHI-PONZU, QUAIL EGG, CHIVE

Spicy Blue Fin Tuna & Seared Otoro* | 26

SERRANO SALSA, GARLIC CHIPS, MISO SAUCE

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

Blue Fin Tuna Nikkei* | 22

CUCUMBER, GINGER, CILANTRO, DASHI-PONZU

Hamachi* | 20

BABY CORN, AVOCADO

AJI AMARILLO-LECHE DE TIGRE

Sea Urchin* | MP

CHILIS, AVOCADO, PUFFED QUINOA

YUZU-LECHE DE TIGRE

Nahita Cebiche Sampler* | 36

FLUKE, BLUE FIN TUNA, HAMACHI

TACOS

2 PER ORDER

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

Zucchini Blossom | 16

QUESO FRESCO, PICO DE GALLO

Wild Mushroom | 15

HOUSE MOLE, CHIMICHURRI, HUMBOLDT FOG CREAM

// ADD WINTER BLACK TRUFFLE +9

Spicy King Crab | 24

CRISPY TARO ROOT SHELL

Spicy Uni* | MP

GUACAMOLE, UNI SALSA

Beef Barbacoa | 18

SHORT RIB, GUACAMOLE, PICO DE GALLO

Halibut Tempura | 19

GUACAMOLE, FENNEL SALSA

‘Tantuni’ Spicy Beef Tenderloin | 12

SUMAC ONION

Duck Carnitas | 14

CABBAGE, CUCUMBER, MOLE, TOMATILLO SALSA

ENTRÉES

Berkshire Pork Belly Chicharron | 31

GARLIC-HERB MOJO, FENNEL CRIOLLA

Sumiso Glazed Prime Tenderloin* | 36

PARSNIP PURÉE, HITOMOJI, SESAME SEED

Beef Barbacoa | 42

BRAISED SHORT RIB, ADOBO MARINADE, SAUTEÉD LOCAL

MUSHROOMS, PICO DE GALLO

Sudado de Pescado Chifa | 44

PERUVIAN-CHINESE STEAMED WHOLE FISH, AJI AMARILLO,

CILANTRO, GINGER-SOY BROTH

Braised Lamb Shortrib | 34

ROASTED CAULIFLOWER, PUFFED RICE

NAM PLA VINAIGRETTE

New York Strip 8oz* | 49

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

CREEKSTONE FARMS

CHIMICHURRI, CUCUMBER & CELERY SALSA

Served with hosemade corn tortillas, greens, pico de gallo and mole sauce.

Bone-In Rib-Eye 18oz* | 88

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

Mirin-Soy Marinated Whole Duck | 85

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.