
TO SHARE

Guacamole & Housemade Tortilla Chips

// ADD SEA URCHIN*

// ADD SPICY KING CRAB

Oysters of the Day*

Shishito Peppers

KATSUOBUSHI, PONZU

Elote

BABY CORN, COTIJA CHEESE, LIME AÏOLI

Prawn Tempura

‘TENTSUYU’ TEMPURA DIPPING SAUCE

Fried Calamari

OCTO SAUCE

Octopus Anticucho

SALSA CRIOLLA

Blue Fin Tuna Tartare*

AVOCADO, JALAPEÑO, YUZU CREAM, TOSAJOYU GEL
TARO CHIP

Grilled Meatballs

HOUSEMADE FLATBREAD, BLISTERED TOMATO
SHISHITO PEPPERS

Queso Fundido

// WITH SHISHITO PEPPERS

OR

// WITH CHORIZO

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

Pan Fried Beef Livers

MARASH PEPPER, SCALLION, DILL

Cheese Plate

GRILLED SOURDOUGH, SPICED NUTS
SEASONAL HOUSE JAM

ENSALADAS

Solterito

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

Quinoa with Roasted Baby Beets & Goat Cheese

PECANS, BABY GEM LETTUCE, AJI AMARILLO DRESSING

Butter Lettuce

FINES HERBES, YUZU-SOY VINAIGRETTE

Shaved Baby Artichoke

DRIED MISO, PARMESAN, TRUFFLE-YUZU DRESSING

TIRADITOS

Peruvian style sashimi.

Fluke*

LECHE POTATO PURÉE, CUCUMBER, AJI ROCOTO

Hamachi*

DRIED MISO, DASHI-PONZU

Wild Salmon & Roe*

PUFFED QUINOA, AJI AMARILLO, AJI ROCOTO

Uni Shooter*

NIGORI SAKE, DASHI-PONZU, QUAIL EGG, CHIVE

Spicy Blue Fin Tuna & Seared Otoro*

SERRANO SALSA, GARLIC CHIPS, MISO SAUCE

SASHIMI

Served with wasabi, pickled ginger and Tosajoyu dipping 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

Blue Fin Tuna Nikkei*

CUCUMBER, GINGER, CILANTRO, DASHI-PONZU

Hamachi*

BABY CORN, AVOCADO

AJI AMARILLO-LECHE DE TIGRE

Sea Urchin*

CHILIS, AVOCADO, PUFFED QUINOA
YUZU-LECHE DE TIGRE

Nahita Cebiche Sampler*

FLUKE, BLUE FIN TUNA, HAMACHI

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

Spicy King Crab

CRISPY TARO ROOT SHELL

Spicy Uni*

GUACAMOLE, UNI SALSA

Beef Barbacoa

SHORT RIB, GUACAMOLE, PICO DE GALLO

Halibut Tempura

GUACAMOLE, FENNEL SALSA

‘Tantuni’ Spicy Beef Tenderloin

SUMAC ONION

Duck Carnitas

CABBAGE, CUCUMBER, MOLE, TOMATILLO SALSA

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 Steak 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

Mirin-Soy Marinated Whole Duck

HOUSEMADE CORN TORTILLAS, GREENS, PICO DE GALLO,
MOLE SAUCE AND HOISIN PLUM SAUCE

*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.