



DINNER

## CEVICHEs, TIRADITO & TARTARE

### TRUFFLE TIRADITO (\*) 20

Yellowfin Tuna, Garlic/Ginger Soy, Choclo, Cancha, Braised Sweet Potato, Jalapeno, Onions, Truffle Oil, Crispy Quinoa

### ABURI - STYLE SALMON PONZU (\*) 19

Salmon Sashimi seared, Citrus Ponzu Sauce, Pickled Ginger

### TUNA TATAKI (\*) 21

Seared Tuna, Citrus Kosho (Spicy Citrus Paste), Fresno Pepper, Umeboshi Ponzu, Shiso, Crispy Carrots

### CEVICHE MARACUYA (\*) 21

Mahi-Mahi, Red Onions, Bell Peppers, Passionfruit Leche de Tigre, Sesame Crackers

### CEVICHE CLASSIC (\*) 19

Corvina, Leche de Tigre Traditional, Aji Limo, Cilantro, Choclo, Cancha, Braised Sweet Potato

### SALMON TARTARE (\*D)(\*) 17

Cured Salmon, Chives, Dill, Lemon Zest, Sour Cream Dill Dressing, Cucumbers

### TUNA TARTARE THAI STYLE (\*) 20

Yellowfin Tuna, Thai Marinade, Mango Chutney, Citrus Wonton Chips



DINNER

## TAPAS

### SHISHITO PEPPERS (\*V) 12

Fried Shishito, Honey Ginger Sauce

### LUBINA DUMPLINGS 13

Chilean Sea Bass, Togarashi, Rocoto Ponzu

### SALMON TOSTADAS (\*D)(\*) 17

White Corn Tortillas, Salmon, Red Onion, Olives, Tomatoes, Cilantro

### BAJA TACOS 17

Warm Flour Tortilla, Mahi-Mahi, Salsa Roja, Slaw, Pineapple Salsa, Radish, Cilantro

### EDAMAME STEAMED (\*V) 11

Maldon Salt, Lime Juice

### MISO SOUP 8

White Miso, Smoked White Fish Dashi, Tofu, Mushrooms, Scallions

### SUSHI PIZZA (\*) 15

Fried Rice Patty, Guacamole, Tuna or Salmon, Spicy Mayo, Tomatoes

### EDAMAME SPICY 13

Aji Panca Sauce, Aji Limo

### TEQUENOS (\*D) 16

Pastry wrapped Mozzarella, Huancaína, Tamarind Sauce

### LETTUCE WRAPS 16

Tempura Mahi-Mahi, Asian Slaw, Aji Amarillo Aioli, Pistachio/Cashew, Scallions

### CRISPY LADY (\*D)(\*) 19

Sushi Rice, Spicy Tuna, Spicy Mayo, Almonds, Masago, Jalapeno, Spicy Ponzu

### SALMON/ TRUFFLE DUMPLINGS 16

Pan Seared Dumplings, Wasabi Miso Sauce, Chili Oil, Fresh Black Truffle



DINNER

## ENTREES

### WHOLE RED SNAPPER (\*D) 55

Peruvian style fish Chicharron, Spicy Nikkei Sauce, Lime \$55

### MISO BASS 46

Miso Marinated Chilean Sea Bass, Wild Mushrooms, Scallions, Jasmine Rice

### BRANZINO (\*D) 33

Pan Seared Branzino, Butter Glazed Potato/White Asparagus Ragout, Green Peas, Champagne Sauce

### BOURBON SALMON NOODLES 29 (with Tofu Substitute) (\*V)

Tempura Salmon, Bourbon Tare Sauce, Udon Noodles, Heirloom Cherry Tomatoes, Bell Peppers, Sesame Seeds

### CANTONESE SALMON (\*D) 33

Roasted Salmon with aromatics, Ginger/Carrot Puree, Baby Bok Choy

### BROWN BUTTER HALIBUT (\*D) 39

Pan Seared Halibut, Celery Root Puree, Toasted Hazelnuts, Pioppini Mushrooms, Vegetable Demi-Glace



DINNER

## SALADS

### YEYUSH QUINOA 16

Red & White Quinoa, Cucumber, Tomato, Kalamata Olives, Onions, Avocado, Cilantro Vinaigrette

### MIXED GREENS 15

Artisan greens, Red Onion, Tomato, Choclo, Cancha, Avocado, Ginger Carrot Dressing

### ENDIVE CAESAR (\*D) 17

Red & Yellow Endive, Caesar Dressing, Parmesan, Taramosalata, Citrus Marinated White Anchovies, Capers

## SIDES

FRIES 8    JASMINE RICE 7    BABY BOK CHOY (\*V) 8

TRUFFLE FRIES 11    MIXED GREENS 8

STIR FRIED VEGGIES 8    WILD MUSHROOMS (\*D) 12

SEABASS FILLET 20    SALMON FILLET 18    B. RANZINO FILLET 18



## LUNCH

### TAPAS

#### SHISHITO PEPPERS (\*V) 12

Fried Shishito, Honey Ginger Sauce

#### LUBINA DUMPLINGS 13

Chilean Sea Bass, Togarashi, Rocoto Ponzu

#### SALMON TOSTADAS (\*D)(\*) 17

White Corn Tortillas, Salmon, Red Onion, Olives, Tomatoes, Cilantro

#### BAJA TACOS 17

Warm Flour Tortilla, Mahi-Mahi, Salsa Roja, Slaw, Pineapple Salsa, Radish, Cilantro

#### EDAMAME STEAMED (\*V) 11

Maldon Salt, Lime Juice

#### MISO SOUP 8

White Miso, Smoked White Fish Dashi, Tofu, Mushrooms, Scallions

#### SALMON/ TRUFFLE DUMPLINGS 16

Pan Seared Dumplings, Wasabi Miso Sauce, Chili Oil, Fresh Black Truffle

#### SUSHI PIZZA (\*) 15

Fried Rice Patty, Guacamole, Tuna or Salmon, Spicy Mayo, Tomatoes

#### EDAMAME SPICY 13

Aji Panca Sauce, Aji Limo

#### TEQUENOS (\*D) 16

Pastry wrapped Mozzarella, Huancaína, Tamarind Sauce

#### LETTUCE WRAPS 16

Tempura Mahi-Mahi, Asian Slaw, Aji Amarillo Aioli, Pistachio/Cashew, Scallions

#### CRISPY LADY (\*D)(\*) 19

Sushi Rice, Spicy Tuna, Spicy Mayo, Almonds, Masago, Jalapeno, Spicy Ponzu



LUNCH

## SALADS

### YEYUSH QUINOA 16

Red & White Quinoa, Cucumber, Tomato, Kalamata Olives, Onions, Avocado, Cilantro Vinaigrette

### MIXED GREENS 15

Artisan greens, Red Onion, Tomato, Choclo, Cancha, Avocado, Ginger Carrot Dressing

### ENDIVE CAESAR (\*D) 17

Red & Yellow Endive, Caesar Dressing, Parmesan, Taramosalata, Citrus Marinated White Anchovies, Capers

## BENTO

SERVED WITH CHOICE OF SALAD, MISO SOUP OR EDAMAME 20

### SALMON GARDEN (\*D) WITH STIR FRIED VEGETABLES

### SPICY TUNA ROLL OR CALIFORNIA ROLL

### TONKATSU MAHI- MAHI WITH JASMINE RICE



## LUNCH

### ENTREES

#### MISO BASS 46

Miso Marinated Chilean Sea Bass, Wild Mushrooms, Scallions, Jasmine Rice

#### BOURBON SALMON NOODLES 29 (with Tofu Substitute) (\*V)

Tempura Salmon, Bourbon Tare Sauce, Udon Noodles, Heirloom Cherry Tomatoes, Bell Peppers  
Sesame Seeds

#### SALMON GARDEN (\*D) 33

Roasted Salmon, Stir Fried Vegetables, Avocado, Tomato, Huancaína Sauce, Plantain Chips

#### POKE BOWL 21

Choice of Tuna (Raw), Salmon (Raw), or Tonkatsu Mahi-Mahi (Cooked) Choice of Sushi Rice  
Artisan Greens, or Quinoa Served with Cilantro Vinaigrette

### SIDES

FRIES 8    JASMINE RICE 7    BABY BOK CHOY (\*V) 8

TRUFFLE FRIES 11    MIXED GREENS 8

STIR FRIED VEGGIES 8    WILD MUSHROOMS (\*D) 12

SEABASS FILLET 20    SALMON FILLET 18    B. RANZINO FILLET 18



SUSHI

## SPECIALTY MAKIS

### TOWER ROLL (\*) 25

Spicy Tuna, Crispy Onions, Masago, Sweet Shiitake, Spicy Mayo, Sweet Sauce, Avocado, Sesame Seeds

### EL HEAT (\*) 22

Spicy Tuna, Scallions, Crispy Onion, Spicy Mayo, Avocado

### OMG (\*) 27

Tuna, Avocado, Jalapeno, Crispy Onion, Hamachi, and Tuna Tataki on Top, Ponzu

### CRUNCHY TIGER 18

Salmon Tempura, Dynamite, Avocado, Sweet Sauce, Wasabi Peas

### PINK DRAGON 18

Krab Tempura, Avocado, Sweet Sauce, Dynamite Mix

### GODZILLA 20

Tuna, Salmon, Hamachi, Krab, Avocado, Panko Fried, Sweet Sauce

### SAKI TERIYAKI 18

Salmon Tempura, Sweet Potato, Sweet Sauce, Avocado





# SUSHI

## SUSHI/ SASHIMI

MAGURO/ TUNA **12**    **HAMACHI/ YELLOWTAIL 10**    SAKE/ SALMON **10**

## CLASSIC MAKIS

CALIFORNIA **13**    SPICY TUNA **13**    SALMON/ AVOCADO **14**

SPICY SALMON **11**    RAINBOW **19**

## SIDES

FRIES **8**    BABY BOK CHOY (\*V) **8**    WILD MUSHROOMS (\*D) **12**

MIXED GREENS **8**    TRUFFLE FRIES **11** (Add Fresh Truffle 15)

JASMINE RICE **7**    STIR FRIED VEGGIES **8**

SEABASS FILLET **20**    SALMON FILLET **18**    BRANZINO FILLET **18**