

COMIDA

FOR THE TABLE

TUNA PONZU GUACAMOLE* ^G	jalapeño, chipotle aioli, lime, chips	23
SMOKED SWORDFISH DIP* ^D	smoked mesquite, pickled chili, radish, lemon aioli, cherry tomato, plantain chips	18
LOBSTER WONTON TACOS ^{G,S}	sriracha mayo, sushi rice, mango chalaquita	28
KALE SALAD ^{D,V}	heirloom cherry tomato, grape, candied cancha corn, orange-white balsamic vinaigrette	16
HAMACHI TIRADITO* ^{G,N}	ponzu, jalapeño, nori crisp, toasted almond	28

MAKIMONO

ANGRY TUNA* ^G	spicy tuna, avocado, lemon, yuzu kosho mayo	26
CALIFORNIA ^S	lobster, avocado, cucumber	28
ACEVICHADO* ^{G,S}	scallop tiradito, shrimp, leche de tigre, togarashi aioli, kabayaki	32
ABURI SALMON* ^D	cream cheese, rocoto mayo, tobiko, chalquita, gold leaf	28
BEEF ROLL* ^{D,G,N}	asparagus, yuzu kosho, shiso pesto	34

NIGIRI

PONZU, GINGER, & WASABI

HAMACHI* ^G	yuzu hollandaise, togarashi	18
TUNA BELLY* ^G	chipotle kosho ponzu	14
SALMON & PORK BELLY* ^G	torched, kabayaki	18
WAGYU* ^{D,G,N}	truffle honey pearls, chimi-yuzu kosho	18

HOT STONE

COOKED AT YOUR TABLE

- CASA STYLE -

ROASTED FAJITA VEGETABLES, PICO DE GALLO, GUACAMOLE, SALSA, FLOUR TORTILLAS^G

- CHI STYLE -

SASHIMI STYLE, NIKKEI SALAD, GINGER PONZU, CHIMI KOSHO

WAGYU TENDERLOIN* ^{D,G,N}		48
PRIME SKIRT STEAK* ^{D,G,N}		42
SHRIMP ^S		32
PROVOLETA CHEESE ^{D,V}		28
+ ADD STEAK		16

DESSERT

THE YUZU ^{D,G,N,V}	yuzu cheesecake, almond crumble, yuzu sauce, chocolate sauce	14
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(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (V) VEGETARIAN | (VG) VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
For your safety: Do not touch the 500-degree ishiyaki hot cooking stones - they are extremely hot and can cause burns.
For your convenience, a service charge of 18% is added to all checks. A 20% service charge is added to all parties of five or more.