

# APPETIZERS

## SOUP

### SUI-REN CHOWDER

CONCH AND SHRIMP CHUPE, PERUVIAN STYLE CILANTRO CHOWDER

13

### MISO SOUP

MISO SOUP WITH WAKAME, SPRING ONION AND TOFU

12

### SEAFOOD BISQUE

SHRIMP, CALAMARI, AND BAY SCALLOP, IN A RICH LEMONGRASS SAKE AND RUM INFUSED TOMATO BROTH

18

## ANTICUCHO

TRADITIONAL FLAME GRILLED PERUVIAN STYLE MEATS WITH ANTICUCHO MARINADE, SERVED WITH PERUVIAN MOLE.

(TWO PIECES PER SELECTION)

REEF FISH 12

SHRIMP 12

ANGUS BEEF 15

CHICKEN 10

LAMB 18

## TEMPURA

DEEP-FRIED IN A LIGHT, CRISPY BATTER

(THREE PIECES PER SELECTION)

PRAWN 10 EGGPLANT 8

SOFT SHELL CRAB 18 SHIITAKE 8

REEF FISH 10 CREAM CHEESE 8

BROCCOLI 8

ZUCCHINI 8



## MAKIMONO

SPECIALTY SUSHI.

(EIGHT PIECES PER SELECTION.)

### THE DRAGON

SHRIMP, EEL, AVOCADO, TEMPURA CRISP

25

### RAINBOW

CRAB, SHRIMP, TUNA, SALMON, AVOCADO

25

### CALIFORNIA

CRAB, CUCUMBER, AVOCADO, TOBIKO CAVIAR

25

### SPIDER

SOFT SHELL CRAB TEMPURA, SPICY AIOLI

25

### SPICY TUNA

TUNA, SPRING ONION, TEMPURA CRISPS

20

### SUI-REN

CREAM CHEESE, ASPARAGUS,  
TEMPURA PRAWN

20

### GREEN VEGGIE

GRILLED ZUCCHINI, GREEN PEPPER AND ASPARAGUS

18

### SALMON ROLL

SALMON AND AVOCADO, CHILI AIOLI

18

### ASIAN FUSION

TUNA, AVOCADO, CRISPY CRAB STICKS

25

### VOLCANO

SPICY SHRIMP TEMPURA

25

 : SPICY |  : GLUTEN FREE |  : VEGETARIAN |  : CONTAINS NUTS

KINDLY ADVISE OUR SERVICE TEAM OF ANY ALLERGIES OR DIETARY CONCERNS.

PRICES DO NOT INCLUDE 12% GOVERNMENT TAX AND 15% SERVICE CHARGE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

## SALADS 🍷

### DRUNKEN ICEBERG 🌱

TOMATO, AVOCADO, CRISP WAKAME, PONZU

14

### NIKKEI 🌱

MIXED GREENS, AVOCADO AND CUCUMBER SERVED WITH OUR OWN NIKKEI SAUCE AND SHISO FURIKAKE

14

### SPICY TUNA 🌶️

TUNA TATAKI, HOUSE SPICY AIOLI, MIXED GREENS, CUCUMBER, AVOCADO AND SHISO FURIKAKE

22

### SOLTERITO 🌱

CHERRY TOMATO, EDAMAME, KALAMATA OLIVES, CHARRED CORN, RED ONION, CILANTRO, FETA, TIGER MILK DRESSING

15

## CEVICHE

### TIRADITO 🌶️ 🍷

NAIRAGI, TIGER MILK DRESSING, SESAME OIL, ROCOTO AIOLI, TOGARASHI, CRUNCHY CORN

15

### TUNA PICA 🥜

DICED TUNA WITH OLIVES, TOASTED COCONUT, ALMONDS AND CRISPY WONTONS

18

### DIVER'S SCALLOP 🍷

AGUA CHILI, ROASTED QUINOA, AVOCADO LIME DRESSING WITH CRUNCHY CORN

### CARPASSION 🍷

THIN SLICES OF SALMON, PASSION FRUIT DRESSING, MICRO GREENS

18

### HAMACHI SASHIMI 🌶️ 🍷

PONZU SAUCE AND JALAPENO

23

## SPECIALTIES

### SALT AND PEPPER SQUID

SEASONED CRISPY CALAMARI WITH YUZU SAKE SAFFRON AIOLI

16

### SALMON NORI 'TOAST'

CRUNCHY SEAWEED TEMPURA TOPPED WITH SALMON TARTARE

16

### ROCK SHRIMP LETTUCE WRAPS

BABY ROMAINE WITH SPICED TEMPURA ROCK SHRIMP

18

### SMOKED BABY BACK RIBS 🍷 🥜

SLOW COOKED RIBS WITH SWEET SOY BARBEQUE PEANUT GLAZE, COOKED ON HIBACHI GRILL

26

### UDON NOODLES 🌱

ASIAN PESTO AND SESAME SEEDS

16

## WINE AND SAKE PAIRING

ASK YOUR SERVER FOR SUGGESTIONS ON WINE OR SAKE PAIRING FOR ANY OF OUR DISHES.

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# MAIN COURSE

## YAKI 🍣

SIMPLY GRILLED SELECTION.  
ENHANCED WITH MISO JUS, TOKYO BUTTER  
AND LIGHTLY GRILLED ASPARAGUS

8 OZ. ANGUS BEEF FILET

50

12 OZ. NEW YORK STRIP

50

AUSTRALIAN LAMB CUTLETS

52

NATIVE LOBSTER TAIL

58

MAHI MAHI FILET

42

NATIVE SNAPPER FILET

42

## ACCOMPANIMENTS 🍣 🌱

\$7 EACH

FRIED RICE WITH GUACAMOLE

(CONTAINS EGG)

MUSTARD CRUSHED POTATO MASH

SAUTÉED VEGETABLES

STEAMED RICE

SWEET POTATO FRIES

## ENTRÉES

ENJOY OUR CULINARY TEAM'S INTERPRETATION OF NIKKEI DISHES,  
A BLEND OF JAPANESE AND PERUVIAN INFLUENCES.

SLOW COOKED PORK BELLY 🍣

HONEY SESAME GLAZE, GRAIN MUSTARD CRUSTED POTATOES  
AND APPLES, SAFFRON YUZU CHUTNEY

34

PAN FRIED CRAB CAKES

KIMCHI AND GRAIN MUSTARD BUTTER SAUCE, SHAVED MANGO,  
CILANTRO SALAD

36

PAN SEARED DUCK BREAST

FERMENTED BLACK BEAN GLAZE, DUCK LEG CROQUETTES

38

MISO GLAZED SALMON 🍣 🌱

CRUNCHY PEANUT STEAMED RICE

34

INCA TUNA 🍣

AHI TUNA SEARED RARE, SWEET MISO, CRISPY QUINOA,  
GRILLED SCALLIONS,

ZUCCHINI AND MANGO AHI COMPOTE

32

WOK FRIED CHICKEN TERIYAKI 🍣 🌱

BASIL, CHERRY TOMATO, CASHEWS, PEPPERS AND BROCCOLI

34

SEAFOOD BATAYAKI 🍣

OCTOPUS, CALAMARI, SHRIMP, SCALLOPS, SHITAKE MUSHROOM,  
EDAMAME, WHITE ONION, GARLIC, GINGER, TOGARASHI,

SAKE SOY BUTTER

38

BLACK BEAN DUMPLINGS 🌱

CHIPOTLE TOMATO BROTH, AVOCADO TEMPURA

26

PERUVIAN STYLE SHRIMP CURRY

GUACAMOLE FRIED RICE

38

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