

Nibblers

EDAMAME	5
boiled soybeans in the pod with sea salt	
TOSTON	5
fried green plantain chips, served with a roasted tomatillo dipping sauce	
YUQUITAS	5
south american wedge fries (yucca) served with a roasted bell peppers sauce	
TAJADAS	5
soft and sweet fried plantain slices served with a side of nata cream	

Soups

SEAFOOD CHUPE	7
delicate andean-style soup with crab meat, shrimp, salmon and a selection of fine herbs and peppers	
AVOCADO CREAM	6
silky avocado-cilantro cream (hot) topped with crab meat and freshly sliced avocado	
MISO	4
japanese miso (soybean paste) broth, seaweed, green onion and tofu	

Salads

VERDE	6
organic mixed greens, tomato & cucumber with a creamy garlic cilantro dressing, topped with crispy wonton strips	
OSHI	6
spinach, thin carrots slivers and kaiware (radish sprouts) with a peanut dressing, topped with toston croutons	
COSTA	6
organic spring mix with hearts of palm, peppers, onion, cilantro and ginger with a thai-citrus vinaigrette	
CHUKA	5
classic cold japanese seaweed salad	
CALAMARI SALAD	6
japanese style pickled squid salad	
ADDITIONS	4
grilled sirloin strips - grilled chicken breast strips - grilled shrimp - crab - tuna - grilled salmon	

thanks for being here !

Appetizers

DUMPLINGS	6
steamed shrimp & pork dumplings served with our almost-famous homemade dipping sauce	
CRAB PUFFS	7
crab and soft cream cheese in a crisp tempura shell topped with our sweet and mildly spicy sauce and a garlic cilantro dipping sauce	
TOSTADAS	6
shiitake mushrooms and fresh salmon chopped and sauteed in herbs and a soy glaze, served over four crispy wonton tostadas topped with our homemade pico de gallo and cream	
CONCHA	10
shrimp and scallops in a delicate garlic and white wine reduction with herbs and butter served with yuquitas	
IKA FRITA	7
our version of fried fresh calamari topped with pico	
SHRIMP AJILLO	9
shrimp broiled in the classic spanish ajillo tapas sauce, served with buttered toast	
LETTUCE WRAPS	8
fresh iceberg leaves ready to be filled with your choice of "woked" meat with shiitake mushrooms crispy wonton strips, pico and spicy ponzu topper pork - chicken - salmon - (shrimp +\$4)	
PERUVIAN CEVICHE	9
rich and refreshing white fish ceviche marinated in citrus, spices and herbs	
VERACRUZ SHRIMP COCKTAIL	8
refreshing mix of fresh boiled shrimp avocado, cilantro, tomato and cold sweet tomato sauce. served with chips	
SHRIMP DIABLO	9
spicy rooster sauce shrimp on a bed of mashed sweet potatoes topped with tempura flakes and wonton chips	
SCALLOP SPECIAL	9
4 large scallops pan fried in a soy glaze served with avocado slices and pico de gallo	

Sushi & Sashimi

IKA* squid

KANI* crab

TAKO* octopus

TAMAGO* omelet

EBI* shrimp

MASAGO* smelt roe

SABA* mackerel

\$ 2 per piece
\$9 sashimi

MAGURO* tuna

HAMACHI* yellowtail

MEJI MAGURO* albacore

TAI* snapper

UNAGI* fresh water eel

NAMASAKE* salmon

SUSUKI* sea bass

SAKE* smoked salmon

KONA KAMPACHI* hawaiian
yellowtail

\$ 2.5 per piece
\$12 sashimi

IKURA* salmon roe

TOBIKO* pickled fish roe

UZURA* quail egg (\$1.00 topping)

HOKKIGAI* clam

TORO* fatty tuna (\$5)

AMAEBI* sweet shrimp (\$5)

UNI* sea urchin (\$5)

\$ 3 per piece
\$15 sashimi

Other Specialties

BEEF TATAKI* 12
thin slices of beef tenderloin seared rare and serve with your choice of spicy or regular ponzu sauce, green onions, sesame seeds and our homemade pico de gallo

TUNA TATAKI* 12
sashimi grade tuna seared rare and served in slices with yuzu sauce, green onions & sesame seeds

YUZU HAMACHI* 12
thin yellowtail slices (6 pieces) dressed with a citrus ponzu sauce garnished with thin jalapeno slices and cilantro

TRIO CEVICHE* 12
a medley of our spicy tuna, yellowtail and shrimp fusion ceviches
(for a more traditional ceviche, try our peruvian ceviche)

CRUDO SAMPLER* 15
delicate bite size sushi grade fish pieces topped with different sauces, fruits, herbs and spices

CARIBBEAN VOLCANO* 12
warm bed of sweet plantains covered with fresh spicy tuna, topped with avocado, miso broth, coconut milk and sesame seeds

Samplers

WEST COAST SAMPLER* 17
california roll & 8 pieces of assorted sushi

OCEAN SAMPLER* 16
california roll, pure hamachi maki and a spicy salmon roll

CHEF'S NIRVANA* 28
pure faith in our inspiration!!
for 2..... 49
for 3..... 69

SOTAVENTO* 22
crawfish, spider and rock & roll

SUSHI MEDLEY* 24
12-piece sushi assortment

THE BOAT* 180
for big parties...a big sampler

Tempura

TEMPURA DINNER 15
crispy assorted vegetables, shrimp, scallop and chicken flash fried in a light japanese batter

SHRIMP 9
6 crispy shrimp tempura

VEGGIES 8
a medley of vegetables tempura

**These items (such as sushi, sashimi, ceviche, sushi rolls, beef/tuna tataki or samplers/combinations) contain raw animal protein. There is a risk associated with consuming raw or undercooked meats, poultry, shellfish or eggs as it may increase your risk of food-borne illness, especially if you have certain medical conditions. Please note that these or other dishes in our menu may contain traces of peanut or sesame products.*

Grilled Specialties

CHURRASCO	24	SEAFOOD PLATTER	19
10 oz south-american-style tenderloin char-grilled to your specification and served with chimichurri, sweet plantain slices and roasted garlic mashed potatoes		a roasted salmon filet and a medley of shrimp and scallop served with sweet plantain slices and asparagus spears	
SEAFOOD RICE	12	THE NOODLE	9
shrimp and salmon rice "woked" with sauteed veggies, herbs and spices, served in our mini paella pans with sweet plantain slices		your choice of soba (thin buckwheat) or udon (thick, soft white) noodles sauteed with vegetables	
		ADD BEEF OR CHICKEN	3
		ADD SHRIMP	4
		ADD TOFU	3
CHICKEN SARTEN	12	ENCEBOLLADO	13
lean and tender chicken breast char-grilled latin-style, served with tempura sweet potato and chimichurri vegetable stir-fry		tender strip-loin steak "parrilla" strips topped with caramelized onions, yuquita fries and black beans	
STUFFED SHRIMP	12	PINCHOS (SKEWERS) PLATTER	15
jumbo size breaded and stuffed shrimp served with a tangy tartar dipping sauce and yuquitas		four deliciously marinated grilled skewers: salmon, shrimp, beef and chicken, served over yuccas and our latin roasted peppers sauce. You can order any combination at no additional charge !	
BLACKENED FRESH CATCH			
ginger lime blackened catch of the day filet served over a bed of soft black beans and our tofu green island salad			
	SEABASS		20
	TILAPIA		16
	SALMON		16

Gourmet Sandwiches

Our pepitos are large South American sandwiches with lettuce, tomato & japanese mayo on lightly toasted hoagie bread. They are served with a small garlic cilantro salad, toston chips and sides of our homemade guacamole and tomatillo sauce

CHARBROILED PORK TENDERLOIN PEPITO	8	OVEN ROASTED SALMON PEPITO	8
GRILLED ONION CHEESE STEAK PEPITO	10	GRILLED CHICKEN BREAST PEPITO	8
BATTERED TILAPIA PEPITO	8	CRISPY SHRIMP TEMPURA PEPITO	9

Desserts

TRES LECHES	6	TEMPURA ICE CREAM	8
CAPPUCCINO ICE CREAM PIE	7	BANANA TEMPURA	7
ICE CREAM ROLL	8	TURTLE CHEESECAKE	8
NUTELLA & STRAWBERRY	3	ICE CREAM SCOOP	3

thank you for being here !

Please, no split checks on parties of 6 or more...18% gratuity on parties of 6 or more...20% on parties of 10 or more

Cooked Rolls

SASU	10
one of our signature rolls...fresh salmon cooked in a crispy tempura shell dressed in a mix of sweet and mildly spicy sauces	
HAWAIIAN	12
shrimp and asparagus tempura with cream cheese rolled in soybean paper, topped with avocado, chili powder, mango and coconut sauce	
LATINO	10
hamachi, smoked salmon, jalapeno, cream cheese, green onion, avocado, spicy mayo & kani fried in tempura	
SPIDER	10
fried soft shell crab, cucumber, kani, green onions & japanese mayo	
ROCK & ROLL	9
crispy tempurized jumbo shrimp, cucumber, kani, green onions & japanese mayo	
KAMAKAZI	9
crab meat (kani) rolled in fried squid, masago & soybean	
MOUNT FUJI	9
smoked salmon and avocado topped with spicy mayo and green onions. baked and served warm	
CATERPILLAR	10
baked unagi (eel) & cucumber inside, topped with avocado, sesame seeds and unagi sauce.	
FRESAPILLAR	10
tempura unagi and cucumber, topped with avocados & strawberries, unagi sauce and sesame seeds	
WACKYMAKI*	10
red snapper tempura, spicy tuna, spicy mayo, cucumber and kani wrapped in soybean paper.	
TIGER*	9
a core of smoked salmon, jalapeno and cream cheese wrapped in seaweed paper and flash fried...then wrapped with rice and masago in soybean paper	
CRAZY*	10
shrimp tempura, spicy tuna, radish sprouts, spicy mayo & cucumber, rolled in soybean paper	
HOTTATE MAKI*	9
chopped baked scallops, crab meat, spicy mayo, masago and green onion wrapped with green tobiko and chili powder	

Sushi Rolls

CABO SAN LUCAS*	18
our double-decker! spicy hamachi, green onion, jalapeno, soybean paper topped with avocado, chili powder & black tobiko...served with our baja dipping sauce & spicy ponzu ...1/2 cabo= 1/2 price	
VOLCANO*	10
spicy tuna, masago, cucumber, kani, spicy mayo and avocado...outside shredded kani, tempura flakes, rooster sauce & green onions	
DIABLO*	9
spicy tuna, spicy hamachi, wasabi, cucumber and kani and a sprinkle of sesame seeds outside	
CRUNCHY*	9
kani, cucumber, avocado, tempura flakes, green onion & spicy mayo	
SPICY TUNA*	8
our unique spicy fresh tuna recipe with avocado, green onion and a sprinkle of sesame seeds outside	
SHREDDER*	9
spicy salmon inside rolled in soybean paper topped with avocado and black, green and red tobiko	
SPICY SUGARLAND*	9
spicy tuna topped with salmon and avocado	
ALASKA*	9
kani, cream cheese, avocado, chuka & cucumber, topped with salmon and avocado	
COLORADO*	9
real crab mix and avocado with green onion, japanese mayo & red tobiko	
CALIFORNIA	6
kani, cucumber, avocado, masago and a sprinkle of sesame seeds	
KAPPAMAKI	4
cucumber roll	
TEKKAMAKI*	5
tuna roll	

Most rolls can be made into hand-rolls. Please ask your server for pricing.

Rolls are wrapped in nori (seaweed paper) unless specified otherwise. We'll be glad to change the paper to soybean paper for an additional charge of \$1.50

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more specialty rolls

SHAGGY DOG	9	HIPPIE DRAGON (ROB'S ROLL)*	13
shrimp tempura, cream cheese wrapped in soy paper topped with shredded kani, japanese mayo & rooster sauce		smoked salmon, celery and a little cream cheese wrapped with soy paper and avocado and topped with red tobiko and a bit of rooster sauce.	
ARACNOPHOBIA*	12	FIRECRACKER*	8
soft shell crab, cream cheese, spicy mayo, cucumber, kaware wrapped in nori with green tobiko & chili powder		spicy tuna and avocado wrapped in soy paper and sprinkled with red tempura flakes	
MANGO KAMPACHI*	12	MILLENIUM*	11
spicy kampachi, tempura flakes, masago & avocado wrapped in soy paper and topped with mango habanero sauce & chili powder		shrimp tempura, kaware, cucumber & jalapeno, wrapped in soy paper and topped with spicy salmon, green onion, tempura flakes, unagi sauce & japanese mayo	
UNDER THE SEA	11	TUNA HIPPIE*	9
shrimp tempura, kani, masago, tempura flakes & unagi sauce		tuna, cream cheese, avocado	
CARPACCIO	12	GECKO*	10
thinly sliced beef carpaccio, caramelized onions & avocado, wrapped in soy paper and topped with unagi sauce		namasake and kani tempura wrapped in soy paper and topped with avocado, unagi sauce, rooster sauce and shi-noda sauce	
FESTIVUS*	9	IKA CRUNCH*	10
spicy hamachi, spicy mayo, green onions, masago, avocado wrapped in soy paper and multicolor tempura flakes		ika frita (fried calamari strips), crab meat, cream cheese and tempura flakes wrapped in soy paper with avocado and unagi sauce	
BLACK WIDOW*	12	TAI HIPPIE*	9
soft shell crab, kani wrapped with avocado, unagi, black tobiko, sesame seeds and unagi sauce		rooster-spicy tai and cream cheese wrapped with avocado, masago and unagi sauce	
SUSHI LOVERS*	15	AUSTIN HIPPIE* (the flower roll)	11
hamachi, kampachi, namasake, maguro, avocado, green tobiko and masago		spicy tuna, jalapeno, avocado, little cream cheese, masago & unagi sauce	
CHILI DRAGON*	9	PAR 5 BIRDIE*	15
spicy salmon, jalapeno, tempura flakes, rooster sauce, spicy ponzu and green tobiko		tuna, cream cheese, jalapeno, temp flakes wrapped in nori and topped with kampachi, salmon, avocado and red, green and black tobiko	

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lunch specials

monday - friday 11am-3pm

thanks for being here..!

our lunch special consists of a 3-course meal priced at \$12.00 during this time you may also order freely from our regular menu

1 your choice of salad:

verde
oshi
costa
chuka (seaweed)

salad info: page 1

2 your choice of a soup or nibbler:

edamame
dumplings
toston
yuquitas
tajadas
crab puffs (add \$3)

avocado soup (add \$2)
miso soup
seafood chuppe (add \$2)

soup & nibbler info: page 1

3 your choice of an entree or sushi combination:

encebollado

chicken sarten

seafood rice

any pepito sandwich

lettuce wraps

shrimp ajillo

salmon tostadas

churrasco (add \$7)

seafood platter (add \$7)

entree info: pages 1 & 4

sushi sampler

california* or spicy tuna* roll and 3 pieces of sushi (tuna, salmon, white fish)

2 small rolls

kappamaki*, california*, pure hamachi maki*, tekkamaki

just sushi

4 pieces of sushi*(your choice)
any pieces from the first 2 columns in page 3

1 roll

your choice of any roll* from our menu

sushi info: pages 2 & 3

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