

LUNCH MENU

BITE EDAMAME

SMOKED PAPRIKA AND LIME OR ROASTED GARLIC,
JALAPEÑO OR GINGER-SOY GLAZE

8

TACOS

LOCAL "MALANGA" ROOT SHELLS MINI TACOS

TUNA POKI WITH AVOCADO,

WASABI MAYO AND CRISPY NORI

16

HAMACHI CEVICHE

15

ROBATA

AJI PANCA MARINATED OCTOPUS WITH CUCUMBER
HASH, AND ROASTED YELLOW PEPPER CREAM

17

SIZZLING CHICKEN ROBATA & ROASTED PINEAPPLE
WITH CRUNCHY PEANUT SAUCE

9

LAMB CHOPS WITH MINT MOJO,
AND WHITE BEANS SALAD

12

STEAMED BUNS

PORK BELLY STEAMED BUNS, ROASTED PINEAPPLE, AVOCADO,
CILANTRO AND GINGER HOISIN GLAZE

9

LAMB CONFIT, TURMERIC COLESLAW AND RED TOBIKKO

10

SUSHI PIZZA

CRISPY GINGER RICE CAKES WITH THE FOLLOWING COMBINATION:

SPICY TUNA, AVOCADO HASH AND CRISPY NORI

15

ANGUS BEEF TARTARE WITH HORSERADISH CREAM

17

HAMACHI, AVOCADO, MANGO AND YELLOW PEPPER SAUCE

16

SPICY CRAB AND AVOCADO

12

SUSHI BOWL

LEMONGRASS SCENTED JASMINE RICE WITH YOUR CHOICE OF THE FOLLOWING PROTEINS:

TERIYAKE SALMON WITH ASIAN GREENS

16

PORK BELLY WITH CHICHARRÓN VOLAO

18

TUNA POKE WITH PLANTAIN DUST

BARRIO MAIN

BLACK PORK BELLY STUFFED PLANTAIN MOFONGO

PORK BELLY STUFFED PLANTAIN MOLFONGO WITH

CARAMELIZED FENNEL AND ROASTED GARLIC,

AND ACEROLA PIQUE-MAYO

18

GRANDMA'S FRIED RICE

OROCOVIS CHICKEN LONGANIZA FRIEDRICE WITH
CEVICHE AVOCADO AND PLANTAIN ARAÑITAS

14

SMOKED PORK CHOPS WITH AGED RUM GLAZE,
CRISPY SHALLOTS AND LENTILS GUISO

18

CORIANDER AND GREEN PEPPERCORNS AHI TUNA
WITH AVOCADO MOUSSE AND CRISPY LEEKS

19

ANGUS SIZZLING SKIRT STEAK WITH WASABI YUKON
MOUSSE AND CILANTRO-MINT PESTO

26

DINNER MENU

EDAMAME

SMOKED PAPRIKA AND LIME ROASTED GARLIC, JALAPEÑO AND HONEY BLACK TRUFFLE ESSENCE
EACH 8

SMALL PLATES

TUNA POKI IN MALANGA SHELLS TACOS, AVOCADO, AND WASABI MAYO 16
THAI WILD CAUGHT CRAB POPS WITH AVOCADO MOUSSE AND SMOKED YELLOW PEPPER CREAM 15
SWEET PLANTAIN, CHORIZO AND GOAT CHEESE WONTONS, PLUM SAUCE 14
CHICKEN "OROCOVIS LONGANIZA" FRIED RICE, AVOCADO CEVICHE, PLANTAIN DUST 10
5 SPICE BABY BACK RIBS, GUAVA-SOY GLAZE, YUCA STICKS 15
BLACK PORK BELLY STEAMED BUNS, ROASTED PINEAPPLE, AVOCADO, CILANTRO, AND GINGER HOISIN GLAZE 12
LAMB CONFIT, GOAT CHEESE, SPINACH SPRING ROLLS WITH TAMARIND CREAM 14

ROBATA

AJI PANCA MARINATED OCTOPUS WITH CUCUMBER & CILANTRO HASH AND ROASTED YELLOW PEPPER CREAM 15
SIZZLING CHICKEN & ROASTED PINEAPPLE WITH CRUNCHY PEANUT GLAZE 9
ZUMAC GRILLED LAMB CHOPS, WHITE BEANS SALAD AND MINT MOJO 14

WOW! MAKI

ZEN MAKI SPICY ALBACORE, AVOCADO, CUCUMBER ROLL, TOPPED WITH TUNA TARTARE WITH PINEAPPLE, JALAPEÑO AND CILANTRO, AND PINK PEPPERCORNS HOUSE SOY SAUCE 16	YELLOWTAIL ROLL SPICY YELLOWTAIL, CUCUMBER, AVOCADO, JALAPEÑO, CILANTRO ROLL, TOPPED WITH GREEN ONIONS, CRISPY GARLIC SERVED WITH LIGHT PONZU SAUCE 18
MI ENCANTO ROLL KANIKAMA CRAB, CREAM CHEESE AND GUAVA ROLL IN TEMPURA, TOPPED WITH SPICY WILD CAUGHT CRAB SALAD, JALAPEÑO, AND WASABI TOBIKKO 19	MONKEY ROLL SMOKED SALMON, MANGO, AND CREAM CHEESE, TOPPED WITH AVOCADO, CRISPY SALMON SKIN-BONITO FLAKES MIX AND MANGO-JALAPEÑO SAUCE 16
SAKE TO ME SHRIMP IN PANKO, KANIKAMA CRAB AND CUCUMBER ROLL TOPPED WITH SALMON, TUNA AND AVOCADO TARTAR, AND SPICY MAYO, EEL SAUCE 21	KING DRAGON WARM EEL AND CUCUMBER ROLL, TOPPED WITH AVOCADO, KANIKAMA CRAB SALAD, AND TEMPURA FLAKES 17

SEA

SEARED SESAME CRUSTED AHI-TUNA WITH BAKED CARROT MOUSSE, PONZU SAUCE AND CRISPY NORI 29
GREEN TEA MARINATED SALMON, ORIENTAL COUSCOUS, AND GINGER CREAM 28
TIGER SHRIMP LO MEIN WITH GREEN MANGO 27

LAND

ANGUS SIZZLING SKIRT STEAK WITH WASABI YUKON MOUSSE AND MINT-CILANTRO PESTO 30
SMOKED PORK CHOPS WITH HOISIN-BARRILITOS RUM GLAZE, AND LENTILS GUISO 23
ANGUS BEEF TENDERLOIN WITH HONEY GARLIC ROASTED BRUSSELS, BLUE MISO CREAM 38

DESSERTS

HAZELNUT CHOCOLATE WARM CAKE WITH VANILLA ICE CREAM AND BERRIES
SAKE CARAMELIZED SMITH APPLES PUFF PASTRY BAG WITH RUM GLAZE AND VANILLA ICE CREAM
KEY LIME CRISPY ROLLS WITH MERENQUE
GINGER ICE CREAM WITH CARAMELIZED DATES
EACH 12

DRINKS MENU

RAW JUICES

ORGANIC CARROT, ROASTED GINGER
AND LEMONGRASS

ROSEMARY & WHITE TEA LEMONADE

EACH 8

SAKES

MOMOKAWA SILVER

SILVER IS THE BREW FOR THOSE SEEKING A CLASSIC,
DRY SAKÉ YET WITH MORE COMPLEX DEPTH OF
FLAVOR THAN IS TYPICAL

MOMOKAWA DIAMOND

DIAMOND OFFERS A PERFECT STARTING POINT TO
EXPLORE MOMOKAWA AS IT IS NEITHER OVERLY
DRY NOR TOO FRUITY

MOMOKAWA RUBY

DEEP, COMPLEX RED BERRY AND CHERRY NOTES.

LEMONGRASS & COCONUT SAKÉ

EACH 10/48

ARTISANAL BEERS

MATILDA 9

HARPOON IPA 7

BELLS PORTER 7

FOUNDERS PORTER 8

CHIMAY BLUE 8

HARPOONS UFO WHITE 8

BROOKLYN LAGER 7

SIERRA NEVADA PALE ALE 7

WINES

WHITE WINES

LUNNETA PROSECCO BRUT NV 12 | 48

GUNTRUM, RIESLING 2013 12 | 38

PAZO DE SENORANS, ALABARIÑO 2014 12 | 45

SEAGLASS, SAUVIGNON BLANC 2015 12 | 48

BOLLINI, PINOT GRIGIO 2015 12 | 45

MAINSTREET, CHARDONNAY 2014 12 | 40

ST. FRANCIS, CHARDONNAY 2013 48

CROSSBARN, CHARDONNAY 2013 55

SHAKEN

LEMONGRASS AND STRAWBERRY CAIPIRINHA

FINEST BRAZILIAN RUM MACERATED WITH
STRAWBERRIES, LEMONGRASS AND OUR
SPECIALTY SYRUP

SEXY GEISHA

PREMIUM VODKA, EDELFLOWER LIQUOR,
FRESH LIME JUICE, AND BERRIES SYRUP

GREEN TEA COCKTAIL

PREMIUM GIN, EDELFLOWER LIQUOR, MATCHA
GREEN TEA HONEY SYRUP,
LIME-CUCUMBER JUICE, AND LEMON ZEST

GUAVA-SAKÉ COCKTAIL

FRESH GUAVA PULP, AND PREMIUM GINJO SAKÉ

BLUE AGAVE MARGARITA

PREMIUM HOUSE TEQUILA, ORANGE LIQUOR,
LEMONGRASS AGAVE NECTAR, FRESH BLUEBERRIES
AND LEMON & LIME JUICES

EACH 14

MIXOLOGIST SPECIALS

FEATURING ITEM: JALAPEÑO

THE SIN

TANGERINE FLAVORED VODKA, ROASTED
JALAPEÑO, AND MANDARIN INFUSION

CLEOPATRA

ZESTY MANGO FLAVORED RUM INFUSED WITH
JALAPEÑO, AND BASIL SYRUP ESSENCES

PERFECT GIN

TANQUERAY TEN WITH CHILLED CHILLED TONIC,
CUCUMBER, AND JALAPEÑO ZEST

EACH 15

RED WINES

ESTANCIA, PINOT NOIR 2013 12 | 48

LA CREMA, PINOT NOIR 2014 58

ST. FRANCIS, MERLOT 2014 12 | 48

PASCUAL TOSO, MALBEC 2014 12 | 48

PAGO DE CARRAOVEJAS CRIANZA 2014 68

CARMELO RODERO CRIANZA 2012 12 | 50

SIX EIGHT NINE 2014 50

INNISFREE, CABERNET SAUVIGNON 2014 55

JOSEPH PHELPS CABERNET SAUVIGNON 2012 99