

NITRO ORIGINALS

WARNING
HIGHLY ADDICTIVE

JL'S SUSHI-RRITO*

Nori wrapped sushi rice with tuna, avocado, cucumber, and asparagus. Served with eel sauce. 17.95

JL'S RED DRAGON SUSHI-RRITO*

Nori wrapped and breaded with Flamin' Hot Cheetos, filled with sushi rice, tuna, avocado, cucumber, sriracha, and jalapeños. Served with spicy red light sauce. 19.95

JL'S FRIED SUSHI-RRITO*

Nori wrapped and panko breaded, filled with sushi rice with salmon, cucumber, avocado, and cream cheese. Served with spicy yellow light sauce. 18.95

JL'S TACOPOKÉ BOWL*

Tuna poké, avocado, cucumber, wakame seaweed salad and rice. Served in a crispy fried flour tortilla. Topped with spicy mayo, masago, sesame seeds, and scallions. 18.95



BUILD YOUR OWN CUSTOM TACOPOKÉ OR SUSHI-RRITO!
(CUSTOM ORDER SHEET AVAILABLE UPON REQUEST)



ORIGIN STORY

Chef JL, Brevard local and Eau Gallie High grad ('09), brings his explosive New American culinary vision to life with the launch of NITRO Kitchen and Cocktails—where innovation meets dedication! From a pop-up in a Melbourne pub to a county-wide food truck sensation, he's hooked Brevard on his creative dishes. Flavor addicts would chase his Nitro truck to get their fix. Now, it's your turn to taste the hype and become #FlavorChasers!

GRAND FINALE

FRUITY PEBBLES CHEESECAKE 10.95

CHOCOLATE CHIP FUDGE CAKE 9.95

MARGARITA KEY LIME PIE 8.95

SAUCES

\$1 EACH

MAKE IT A FLIGHT OF 3 FOR \$2!

SPICY MAYO

EEL SAUCE

PONZU

CUSABI RANCH

KOREAN BBQ

BOOM BOOM SAUCE

SWEET THAI CHILI

AVOCADO RANCH

GARLIC CILANTRO AIOLI

CHEF SAUCE (HONEY KIMCHI)



RED LIGHT - Carolina Reaper



YELLOW LIGHT - Mango Habanero Mayo



GREEN LIGHT - Cilantro Jalapeño Mayo

SIDES

3.95

SEASONED FRIES

CRISPY TOSTONES

BLACK BEANS & JASMINE RICE

SESAME SOY CUCUMBERS

GARLIC MASHED POTATOES

MANDARIN COLESLAW

PREMIUM SIDES

5.95

GUAC + CHIPS

QUESO + CHIPS

STREET CORN SALSA + CHIPS

FLAMIN' HOT STREET CORN SALSA

SEASONAL VEGGIES

SEAWEED SALAD

CHAUFA RICE

CINNAMON SUGAR MADUROS



LIL' FIRECRACKERS

For 12 and under, Served with a drink. 6.95

LILIANA'S FRIED RICE

EVAN'S SOFT TACO WITH FRIES

LEO'S CHEESEBURGER WITH FRIES

MALLORY'S QUESADILLA WITH FRIES

MAX'S CHICKEN TENDIES WITH FRIES

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



GLUTEN FRIENDLY
MENU SCAN HERE

CHASE THE FLAVOR!

225 North Sykes Creek Parkway, Merritt Island

NITROrestaurant.com

321-453-7501

@NITROkitchen321



FIRE STARTERS

DYNAMITE FRIES

Golden fries stacked with shaved sirloin, fire-roasted corn salsa, citrus pico de gallo, and creamy queso—finished with garlic-cilantro aioli for that perfect street-style bite. 17.95

TOSTONES TRIO

Twice fried savory plantains topped with mojo pork, pulled chicken, birria beef, cotija cheese, and cilantro. Served with garlic cilantro aioli. 14.95

RANGOON FLAUTAS

Krab, cream cheese, spicy mayo, scallions, and avocado rolled in a crispy tortilla, golden-fried, and served with sweet Thai chili sauce. 11.95

SEARED TUNA*

Sesame crusted tuna loin seared rare and sliced thin topped with ponzu, masago, scallion, and sesame. 15.95

TURBO EDAMAME

Avocado oil infused with roasted red pepper and roasted garlic. Topped with pink Himalayan salt. 7.95

TROPICAL TUNA TOWER*

Raw tuna, fresh avocado, mango, orange segments, cucumber, and edamame tossed in Chef sauce and drizzled with ponzu. Topped with spicy mayo, sesame seeds, scallions, and masago. Served with wonton chips. 17.95

FUEGO NACHOS*

Crisp wonton chips layered with spicy tuna and salmon, edamame, charred corn, Haas avocado, mango, and jalapeño. Drizzled with green-light sauce, topped with masago, sesame, and cilantro—a perfect fusion of heat, crunch, and cool. 22.95

GYOZA

Pork dumplings golden fried and served with housemade ponzu sauce and topped with sliced scallions. 7.95

BEEF EMPANADAS

Crispy crust with a savory mix of seasoned ground beef, onions, potatoes, and peppers, served with a side of avocado ranch. 10.95

KICKIN' CHICKEN WINGS

Crispy fried *natural or boneless wings*. Choice of:

- Sweet Gochujang
- Fiery Kimchi Butter
- Agave Tajin
- Korean BBQ

Topped with sesame seeds and green onions. Served with blue cheese or cusabi ranch. 13.95

MAINS

K-THAI SALMON

Grilled fresh salmon filet glazed with Korean gochujang and sweet Thai chili sauce then topped with cilantro, sesame seeds and drizzle of boom boom sauce all on a bed of jasmine rice with a side of seasonal veggies. 19.95

KATSU CHICKEN & CHAUFARICE

Japanese fried chicken on Peruvian fried rice made with diced carrots, white onions, bell peppers, and edamame. Finished with a drizzle of teriyaki glaze. 18.95

STEAK LETTUCE WRAP

Shaved sirloin glazed in sweet teriyaki and topped with sesame seeds, served with sesame soy pickled cucumbers, kimchi, tomatoes, shoestring carrots, jasmine rice, scallions and tender baby romaine leaves for that crisp, fresh wrap. 16.95

NITRO POT ROAST

A hearty portion of beef, carrots, button mushrooms, and onions with varomatic Japanese seasoning. Served with a side of garlic mashed potatoes and a seasonal veggie. 19.95

GREENS

SALAD TOPPERS:

CHICKEN, KRAB OR TOFU 7.
GRILLED SALMON, SALMON POKÉ,*
OR SHRIMP 9.
SEARED TUNA*, TUNA POKÉ*
OR SHAVED SIRLOIN 12.

GINGER HOUSE SALAD

Mixed greens, carrots, cucumber, cherry tomatoes, and crispy noodles. Served with ginger dressing. Small for 6.95 Large for 11.95

SESAME CAESAR SALAD

Crisp romaine lettuce topped with parmesan and croutons. Tossed with a sesame cracked pepper Caesar dressing. Small for 7.95 Large for 12.95

CARIBBEAN COLLISION BOWL

Your choice of mojo pork or pulled chicken served over seasoned black beans, jasmine rice, cinnamon sugar maduros, street corn salsa, and citrus pico de gallo. Topped with our green light sauce. 17.95 Sub shrimp for 3.00

NITRO SUSHI STACK*

Spicy tuna, salmon, and krab mixture, topped with cucumber, avocado, seaweed salad, and fried onions between two crispy fried sushi rice patties. 17.95

BIRRIA RAMEN*

Shredded birria beef in a rich beef consommé broth served over soft ramen noodles then topped with soft boiled egg, cilantro, scallions, diced white onion, and lime wedge. 18.95

SOUTHWEST SALAD

Mixed greens, topped with fresh avocado, cucumber, charred corn, cherry tomatoes, cotija cheese, edamame, wonton crisps, and green light dressing. 10.95

HANDHELDS

ADD A SIDE FOR \$2.95

BANGIN' SHRIMP TACOS (3)

Golden fried shrimp tossed with boom boom sauce, tucked in crispy wonton taco shells with mandarin slaw, charred corn, scallions, and sesame seeds. 15.95

BBQ PORK BAO TACOS (2)

Slow-braised mojo pork glazed with Korean BBQ, folded in steamed bao buns, topped with mandarin slaw and pickled onions. 11.95

SUSHI TACO*

Crispy tempura nori shell filled with sushi rice, tuna poké, avocado, citrus pico de gallo and topped with crispy fried onions. Make it with Flamin' Hot Cheetos for \$1 more. 11.95

CHEESEBURGER TACOS (2)

Two all-beef burger patties smashed on flour tortillas, topped with cheddar-jack cheese, ketchup, yellow mustard, dill pickle, romaine lettuce, diced tomatoes, and white onions. 12.95

WOK & ROLL

Hibachi in a chimichanga! Shaved teriyaki sirloin, chaufa fried rice, grilled mushrooms, crispy fried onions and spicy mayo packed into a flour tortilla, then golden fried to perfection. 17.95

BIRRIA TACOS (2)

Two crispy cheese-crust flour tortillas filled with tender beef birria, topped with fresh cilantro and onions. Served with a rich, flavorful consommé for dipping. 14.95

MOJO PORK CUBANH-MI SANDWICH

Inspired by a Vietnamese Bahn-Mi Sandwich, this is Nitro's take! Seasoned mojo pork served on toasted Cuban bread with mixed greens, shredded carrots, sliced cucumbers, fresh cilantro, chopped green onions, shaved purple cabbage and spicy mayo. 16.95

BULGOGI BURGER*

Two smash burger patties, bulgogi bbq sauce, kimchi, sesame soy pickled cucumber, purple cabbage and an over-easy fried egg all on a toasted brioche bun. 15.95

NITRO CUBAN

Slow-roasted mojo pork, classic yellow mustard, garlic cilantro aioli, provolone cheese, and dill pickle on pressed authentic Cuban bread. 13.95

BULGOGI CHEESESTEAK

Shaved sirloin glazed in Korean BBQ with sautéed bell peppers, onions, mushrooms, and provolone on toasted Cuban bread. 18.95

KOREAN CHICKEN SANDWICH

Crispy fried chicken breast tossed in sweet gochujang sauce topped with mandarin coleslaw, sesame soy pickled cucumbers, and spicy mayo. 16.95

NEW! TERIYAKI CHICKEN CAESAR WRAP

Grilled teriyaki chicken breast wrapped in a flour tortilla with crisp romaine lettuce tossed with a sesame Caesar dressing, wonton strips and shaved parmesan cheese. 14.95



CHECK OUT PICTURES
OF OUR DISHES!

CHEF'S FAVORITES
AWARD WINNING

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