bluefin tuna tartare* horseradish, chive, aji limo  32
baby dutch potatoes* huancaína, egg jam, preserved lemon  14
red + green leaf lettuce* burr gherkin, cabot clothbound cheddar, sesame  22

barred knifejaw tiradito* aji amarillo, choclo, garlic chive  24
bluefin tuna tiradito* avocado, capers, red onion  26
bigfin reef squid tiradito* fermented aji limo, huacatay  28
cebiche tradicional* black grouper, murasaki potato, aji limo  26
cebiche mixto* black grouper, conch, squid, octopus, avocado, aji rocoto  44

conchitas a la parmesana bañadito* hokkaido scallop, parmesan, lime  22
pulpo al olivo bañadito octopus, botija olive, red onion  18

nigiri, 1 piece per order
hon maguro* bluefin tuna yuzu, finger lime  11
medai* butterfish acebichado, aji limo  10
kuromutsu* japanese blue fish aji rocoto, chive  10
katsu shokko* young amberjack aji amarillo, yuzu tobiko  9
masu* sea trout burnt rocoto, sesame  9
hotate* scallop apple banana, aji charapita  12
botan ebi* spot prawn shrimp head condiment, uni bottarga  14
uni* santa barbara sea urchin black garlic soy  26

spiny lobster tosaka, aji amarillo, gohandesuyo  38
roasted daily catch head/collar mamey, huacatay, sarza criolla  mkt

cremolada tangerine, hojicha, yuzu  14

rethink food donation help provide nutritious meals to our communities  5
*rethink food partners with local restaurants and community-based organizations to provide meals to communities experiencing food insecurity. each five dollar donation provides one meal.

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters.