

SMALL PLATES

CEVICHES & TIRADITOS

CAMARON CEVICHE TOMATILLO / PASSION FRUIT / AVOCADO / ANISE TOMATO	9
YELLOWTAIL CEVICHE AJI AMARILLO / RED ONION / CUCUMBER / APPLE	10
TASTING OF 2 CEVICHES	13
HIRAMASA TIRADITO CUCUMBER / LEMON / SHISO / SRIRACHA	12

SUSHI ROLLS

ANGRY ZENGO TUNA SPICY YELLOWFIN TUNA / WASABI TOBIKO / AVOCADO / SESAME-CHIPOTLE SAUCE	10
TORCHED KOBE BEEF TAMAGO / SCALLION / MASAGO / PONZU	13
VOLCANO BLUE CRAB / SALMON / JALAPEÑO AIOLI	11
VEGETARIANO ASPARAGUS / SCALLION TEMPURA / AVOCADO / SAMBAL AIOLI	8

SOUP & SALADS

CHIPOTLE-MISO SOUP TOFU / TOMATO / TRUFFLE OIL	4
WAKAME-HIJIKI SEAWEED SALAD CUCUMBER / CARROT / DAIKON / APPLE / GINGER VINAIGRETTE	7
CRUNCHY CALAMARI LEMONGRASS / MIXED GREENS / ORANGE-CORIANDER SAUCE	9
TUNA TATAKI AVOCADO / KAIWARE SPROUT / PAPAYA / MIXED GREENS / LEMON-WASABI DRESSING	14
GIVE 'N TAKE SALAD GRILLED CHICKEN / CANDIED PECANS / MANDARIN / CABBAGE / PILONCILLO-GINGER VINAIGRETTE	11

NOODLE & RICE BOWLS

CARNITAS RICE NOODLES PORK SHOULDER / MUSHROOM / CASHEW / SOFT EGG / HOT 'N SOUR SAUCE	10
BEEF BRISKET UDON NOODLES SHIITAKE / ASPARAGUS / BASIL / CHILE FRESNO / HOISIN BROTH	10

DIM SUM & ANTOJITOS

EDAMAME SALTED	5	XO STYLE (NON VEG)	6
THAI CHICKEN EMPANADAS			9
CHILE POBLANO RAJAS / OAXACA CHEESE / MANGO-CURRY SALSA			
SHRIMP-SHIITAKE POTSTICKERS WON BOK CABBAGE / CHILE SERRANO / LEMON SOY			8
ACHIOTE-HOISIN PULLED PORK AREPAS CORN MASA / AVOCADO / CREMA FRESCA			8
CHARRED TUNA WON TON TACOS SUSHI RICE / MANGO SALSA / GUACAMOLE			10
PEKING DUCK DAIKON TACOS CURRIED APPLE / ORANGE-CORIANDER SAUCE			10
THAI SHRIMP LETTUCE WRAPS CHORIZO SAUSAGE / PEANUT / CILANTRO / SPICY TAMARIND CHUTNEY			12
VIETNAMESE BEEF BRISKET TOSTADA BASIL / MINT / SPROUTS / AVOCADO / PEANUT / COTIJA CHEESE			10
PORK BELLY STEAMED BUNS GRILLED PINEAPPLE / SALSA VERDE			9
KOBE BEEF	11 PER OZ / 3 OZ MIN		
COOKED ON A HOT STONE / WASABI SAUCE			

SANDWICHES

GRILLED KOBE BEEF BURGER COTIJA CHEESE / SPICY PICKLE / LETTUCE / KETCHUP / MISO MUSTARD / TOGARASHI FRIES	13
TUNA TATAKI SANDWICH CABBAGE SLAW / CUCUMBER / WASABI AIOLI / TOGARASHI FRIES	13
PORK CARNITAS TORTA SLOW ROASTED PORK SHOULDER / BLACK BEAN PUREE / PICKLED ONION / SALSA VERDE / CABBAGE / TOGARASHI FRIES	12

BENTO BOXES

ROLL BOX YOUR CHOICE OF ANGRY ZENGO ROLL / SALMON-CRAB-AVOCADO ROLL / VEGETARIANO ROLL WITH CHIPOTLE MISO SOUP AND WAKAME-HIJIKI SALAD	13	ZENGO BOX YOUR CHOICE OF ANGRY ZENGO ROLL SALMON-CRAB-AVOCADO ROLL / VEGETARIANO ROLL YOUR CHOICE OF SEARED SALMON TERIYAKI / TANDOORI CHICKEN / GRILLED SKIRT STEAK WITH MIXED GREENS, WOK VEGETABLES AND JASMINE RICE	19
HOT BOX YOUR CHOICE OF SEARED SALMON TERIYAKI / TANDOORI CHICKEN / GRILLED SKIRT STEAK WITH WOK VEGETABLES AND JASMINE RICE	14		

LARGE PLATES

CHICKEN TANDOORI MASALA GRILLED CHICKEN / BLACK BEAN DAL / NAAN / CILANTRO & MANGO SALSAS	18	GRILLED SKIRT STEAK OAXACA CHEESE MASHED POTATO / HUITLACOCHÉ~SHIITAKE / DRAGON SAUCE	18
CRISPY TOFU BABY BOK CHOY / GINGER / CILANTRO / SESAME CHILE SAUCE	14	GRILLED CHICKEN BREAST ACHIOTE-TRUFFLE SAUCE / CITRUS-GARLIC YUCCA FRIES	18
CHIPOTLE-MISO GLAZED BLACK COD CHIPOTLE-MISO GLAZE / ASPARAGUS / BRAISED DAIKON / LEMON-TOGARASHI AIOLI	25	LEMON ADOBO ROCK FISH CHARRED BOK CHOY KIM CHEE / PINEAPPLE SALSA / SAFFRON PONZU	19
PAN ROASTED SCALLOPS AL MOJO DE AJO 21 BACON / CORN / SUSHI RICE / YUZU-SRIRACHA			

CHEF-OWNER RICHARD SANDOVAL . CHEF DE CUISINE GRAHAM BARTLETT

18% GRATUITY FOR PARTIES OF 6 OR MORE GUESTS

CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS, MAY BE HAZARDOUS TO YOUR HEALTH