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APPETIZERS | ENTRADAS

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- Tuna Bruschetta

\$18



Fried sushi rice, spicy saku tuna, chives, seaweed salad, and eel sauce

Arroz de sushi frito, atún saku picante, cebollino, ensalada de algas y salsa de anguila
- Sea Bass Tiradito

\$20



Chili flakes, chili paste, chives, aji-based leche de tigre, lemon, garlic, coriander, ginger, and celery

Chile en escamas, pasta de aji, cebollino, leche de tigre a base de aji, limón, ajo, culantro, jengibre y apio
- Fusion Cream

\$18



Roasted squash, onion, garlic, herbs, miso pasta, coconut milk, sesame oil, and house-made furikake

Ayote asado, cebolla, ajo, hierbas, pasta miso, leche de coco, aceite de ajonjolí y furikake casero
- Tuna Tartare

\$23



Cucumber, avocado, hondashi, edible malanga soil, and ponzu sauce with tangerine juice

Pepino, aguacate, hondashi, Crumble comestible de malanga y salsa ponzu con jugo de mandarina

- Papaya Salad

\$20



Green beans, carrot, sprouted beans, toasted peanuts, lime juice, ginger, cilantro, fish sauce, garlic, cherry tomatoes, sesame oil, and sesame seeds

Edamame, zanahoria, frijoles germinados, maní tostado, jugo de limón, jengibre, culantro, salsa de pescado, ajo, tomates cherry, aceite de ajonjolí y semillas de ajonjolí
- Ramen Soup

\$22



Spinach, tofu cheese, seaweed, quail eggs, and slices of chicken

Espinacas, queso tofu, algas, huevos de codorniz y lonjas de pollo
- Salmon or Trout Taco

\$18



Cucumber, avocado, eel sauce, and sesame seeds

Pepino, aguacate, salsa de anguila y semillas de ajonjolí
- Pork or Shrimp Gyozas

\$15



Fried or steamed with tamarind sauce

Fritas o al vapor con salsa de tamarindo

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SUSHI | NIGIRI

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- Mandarina Roll (4 Rolls \$12 | 8 Rolls \$21)

Nori seaweed, premium sushi rice, avocado, cucumber, ripe plantain, breaded chicken in tamarind sauce marinade, sugarcane block

Alga nori, arroz de sushi premium, aguacate, pepino, plátano maduro, pollo empanizado marinado en salsa de tamarindo y tapa dulce
- Vegetarian Roll (4 Rolls \$12 | 8 Rolls \$18)



Avocado, cucumber, carrot, nori seaweed, premium rice

Aguacate, pepino, zanahoria, alga nori, arroz de sushi premium
- Philadelphia Roll (4 Rolls \$17 | 8 Rolls \$24)



Avocado, cucumber, cream cheese, premium sushi rice, salmon, nori seaweed, and capelin fish roe topping

Aguacate, pepino, queso crema, arroz de sushi premium, salmón, alga nori y cobertura de huevos de capelín
- California Roll (4 Rolls \$17 | 8 Rolls \$24)



Avocado, cucumber, kanikama (Crab), nori seaweed, premium sushi rice, crusted with mixed sesame seeds

Aguacate, pepino, kanikama (cangrejo), alga nori, arroz de sushi premium y cobertura de semillas de ajonjolí mixto
- Fusion Roll (4 Rolls \$17 | 8 Rolls \$25)

Zucchini, sprouted beans, carrot, spinach, nori seaweed, light tempura, and a refined fusion of pejibaye, crab, house-made mayonnaise, and hoja santa

Zucchini, frijoles germinados, zanahoria, espinacas, alga nori, tempura y una fusión de pejibaye, cangrejo, mayonesa y hoja santa

- Vegetarian Spring Rolls

\$14



Flour wrappers filled with vegetables, served with homemade sweet chili sauce

Envolturas de harina rellenas de verduras, servidas con salsa de chile dulce casera
- Ceviche Roll (4 Rolls \$17 | 8 Rolls \$25)



Thai-style roll with coconut milk, chili oil, red onion, ginger, fish sauce, lemon, eel sauce, and spicy mayonnaise

Estilo thai, leche de coco, aceite de chiles, cebolla morada, jengibre, salsa de pescado, limón salsa de anguila y mayonesa picante
- Shrimp Nigiri

\$14



Premium sushi rice, Breaded shrimp in house-made sauce

Arroz de sushi premium, camarones rebozados en salsa de la casa
- Tuna Nigiri

\$14



Premium sushi rice topped with tuna and capelin roe

Arroz de sushi premium, atún y huevos de capelín
- Avocado Nigiri

\$14



Premium sushi rice, avocado wrapped in nori seaweed

Arroz de sushi premium, aguacate envuelto en alga nori
- Salmon Nigiri

\$14



Sushi rice topped with ginger zest and chives

Arroz de sushi con ralladura de jengibre y cebollino
- Trout Nigiri

\$14



Sushi rice topped with lemon zest

Arroz de sushi con ralladura de limón

MAIN COURSE | PLATO FUERTE

Sweet and Sour Pork | Cerdo Agridulce \$31

Sweet and sour sauce, Braised Pork Collar, cucumber, pineapple, organic world chili, scallions, sushi rice, harusame noodles, and sesame seeds
Salsa agridulce, bondiola de cerdo, pepino, piña, chile mundial orgánico, cebollino, arroz para sushi, fideos harusame y semillas de ajonjolí

Catch of the Day | Pesca Nacional \$38

Fish, hoja santa, served over risotto (sushi rice), squash, coconut milk, thyme, and parmesan cheese
Pescado, hoja santa, servido sobre risotto (arroz para sushi), ayote, leche de coco, tomillo y queso parmesano

Garden Vegetables | Vegetales de la Huerta \$21

Mixed vegetables, scallions on top, cherry tomatoes, tofu and sesame seeds
Vegetales variados, cebollino, tomates cherry, tofu y semillas de ajonjolí

Chicken Thai | Pollo Thai \$30

Diced chicken, carrot, zucchini, chili, onion, scallions, and Thai sauce made with soy milk.
Pollo en cubos, zanahoria, zucchini, chile, cebolla, cebollino y salsa tailandesa de leche de soya

Octopus with Crispy Tapioca | Pulpo con Tapioca Crocante \$29

Prepared with hoisin sauce, carrot, zucchini, and chives
Pulpo, Salsa Hoisin, zanahoria, zucchini y cebollino

Caribbean Tom Yum Soup | Sopa Tom Yum caribeña \$36

Coconut milk, shrimp, mussels, mini octopus, ginger, Panamanian chili, cilantro, fresh mushrooms, and seafood broth
Leche de coco, camarones, mejillones, pulpitos, jengibre, chile panameño, culantro, hongos frescos y caldo de mariscos

Tempura Shrimp y vegetales | Camarones y Vegetales tempura \$38

Tempura shrimp and vegetables, served with balsamic reduction and teriyaki sauce
Servidos con reducción balsámica y salsa teriyaki

Yakimeshi with Chicken | con Pollo \$27

Yakimeshi style rice with quail eggs, garden vegetables and sushi rice
Arroz estilo yakimeshi con huevos de codorniz, vegetales de la huerta y arroz de sushi

Fresh Trout with Red Curry and Apple | Trucha fresca con curry rojo y manzana \$34

Mixed vegetables, red curry and apple sauce made with coconut milk
Vegetales mixtos, curry rojo y salsa de manzana, hecha con leche de coco

Mongolian Beef \$32

Hoisin sauce, sushi rice, edamame, house-made togarashi, lemon zest, and sesame seeds wild watercress
Salsa hoisin, arroz de sushi, edamame, togarashi hecha en casa, ralladura de limón, semillas de sésamo y berros silvestres

DESSERTS | POSTRES

Costa Rican Rice Pudding with an Asian Twist \$16

Sushi rice, coconut milk, condensed milk, cinnamon, raisins, cloves, flavored with lemon and orange zest. Topped with tangerine pomade, yuzu sake, and dehydrated coconut flakes
Arroz para sushi, leche de coco, leche condensada, canela, pasas, clavo de olor, aromatizado con ralladura de limón y naranja. Cubierto con pomada de mandarina, sake de yuzu y coco rallado deshidratado

An ancestral green papaya pie \$16

Made with fresh local produce from our fertile region, this dessert honors the legacy of our ancestors, delivering delicate creaminess, refined texture, and an authentic, distinctive flavor.
Creado a partir de producto local fresco de nuestras tierras fértiles, este postre rinde homenaje a nuestros ancestros, preservando una delicada cremosidad, una textura envolvente y un sabor auténtico e inconfundible

Coffee Panna Cotta \$12

Coffee, coconut milk, with tangerine water and yuzu sake
Café, leche de coco, agua de mandarina y sake de yuzu

