

LATIN FLAVORS · ASIAN INFLUENCE

SMALL PLATES

AHI TUNA CEVICHE 9

STICKY RICE/AVOCADO-MISO MAYONNAISE/MANGO/WONTON CRISP

SANSEI TEMPURA ROLL 10

SHRIMP/MANGO/JICAMA/SMOKED JALAPENO AIOLI

HOISIN GLAZED DUCK QUESADILLA 10

CALABAZA/OAXACA/POBLANO-CHERRY SALSA

MOO SHU PORK EMPANADA 8

SPICED PORK TURNOVER/GINGER-PLUM DIPPING SAUCE

CUBAN SPRING ROLL 8

SHAVED PORK/HAM/SWISS/DIJON/CARROT DAIKON CITRUS SLAW

FIVE SPICED CALAMARI 9

ROASTED POBLANO BUTTERMILK/YELLOW TOMATO CHIMICHURRI/NAPA CABBAGE PEANUT SLAW

TABLESIDE GUACAMOLE 8

TRADITIONAL: TOMATO/SWEET ONION/JALAPENO/CILANTRO/CORN CHIPS
SANSEI STYLE: MANGO/GINGER/SCALLION/WASABI/WONTON CHIPS

SOUP

HOT AND SOUR TOMATILLO SOUP 6

WONTON CRISP/CREMA

ROASTED CARROT KABOCHA AND GINGER SOUP 6

CHILE-SPICED PUMPKIN SEEDS/CITRUS OIL

SALAD

BABY ICEBURG 7

ROASTED CASHEWS/SATSUMA ORANGE/EDAMANE/CITRUS-PONZE VINAIGRETTE

ACHIOTE CAESAR SALAD 7

ROMAINE/TOASTED PUMPKIN SEEDS/FRIED WONTONS/WHITE ANCHOVY/MANCHEGO CHEESE/SOY-CAESAR DRESSING

HEIRLOOM TOMATO AND AVOCADO SALAD 8

RED ONION/BELL PEPPER/CUMIN DRESSING/MICRO CILANTRO

PLATES

BAHIA STYLE "HOT POT" 21

CHOOSE: SIMMERED IN COCONUT-CITRUS BROTH OR CITRUS PONZU

CHOICE OF INGREDIENTS: SCALLOPS/SHRIMP/SALMON/CHICKEN/CALAMARI/SPANISH CHORIZO/ROASTED VEGETABLES

CHOOSE: JASMINE RICE OR UDON NOODLES

PERUVIAN LOMO SALTEADO 17

STIR FRY BEEF TENDERLOIN/TOMATO/ONION/JALAPENO/FRIED POTATO/RICE

PAD THAI 16

RICE STICK/EGG/TOFU/GREEN ONIONS/SPROUTS/PEANUTS

YOUR CHOICE OF: GRILLED CHICKEN/MISO GLAZED SALMON/CHURRASCO STEAK

PERUVIAN SWORDFISH BROCHETTES 20

YELLOW RICE WITH PIGEON PEAS/LOCAL HARVEST VEGETABLES/SOY-GINGER BUTTER

MISO GLAZED SALMON 19

JASMINE RICE/LOCAL HARVEST VEGETABLES/LIME

CHURRASCO STEAK AND CHILE GLAZED SHRIMP 20

TERIYAKI FLAT IRON STEAK/GULF SHRIMP/GINGER MASHED POTATOES/SESAME ASPARAGUS/CHIMICHURRI

KUROBUTA PORK TONKATSU 18

PANKO CRUSTED PORK LOIN/YELLOW RICE WITH PIGEON PEAS/LOCAL HARVEST VEGETABLES/TOMATO MOJO CRIOLLO

C E N A