

SMALL PLATES

MOO SHU PORK EMPANADAS Spiced Pork Turnover/Ginger-Plum Dipping Sauce	8
HOT AND SOUR HALIBUT CEVICHE Mango/Tomatoes/Avocado/Peruvian Potato/Unagi/Wasabi Mustard/ Aioli/Wonton Crisps	9
TABLESIDE GUACAMOLE Traditional: Tomato/Sweet Onion/Jalapeno/Cilantro/Corn Chips Sansei Style: Mango/Ginger/Scallion/Wasabi/Wonton Chips	8
SANSEI TEMPURA ROLL Shrimp/Mango/Jicama/Smoked Jalapeno Aioli	10
CUBAN SPRING ROLL Shaved Pork/Ham/Swiss/Dijon/Carrot-Daikon Citrus Slaw	8
FIVE SPICED CALAMARI Roasted Poblano Buttermilk/Yellow Tomato Chimichurri/Napa Cabbage Peanut Slaw	9
HOISIN GLAZED DUCK QUESADILLA Calabaza/Oaxaca/Cherry-Poblano Salsa	10

SOUPS

MISO CHICKEN UDON NOODLE SOUP Avocado/Celery/Carrot/Cilantro/Wakame	6
ROASTED CARROT KABOCHA AND GINGER SOUP Chile-Spiced Pumpkin Seeds/Citrus Oil	6

SALADS

BABY ICEBERG Roasted Cashews/Satsuma Orange/Edamame/Citrus-Ponzu Vinaigrette	7
ACHIOTE CAESAR SALAD Romaine/Toasted Pumpkin Seeds/Fried Wontons/White Anchovy/ Manchego Cheese/Soy-Caesar Dressing	7
HEIRLOOM TOMATO AND AVOCADO SALAD Red Onion/Bell Pepper/Cumin Dressing/Micro Cilantro	8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have any food allergies or require any special food preparation and we will be happy to accommodate your needs.

PLATES

BAHIA STYLE "HOT POT" Choose: Simmered in Coconut-Citrus Broth or Citrus Ponzu Choice of Ingredients: Scallops/Shrimp/Salmon/Chicken/Calamari/ Spanish Chorizo/Roasted Vegetables Choice of: Jasmine Rice or Udon Noodles	21
PERUVIAN LOMO SALTEADO Stir Fry Beef Tenderloin/Tomato/Onion/Jalapeno/Fried Potato/Rice	17
PAD THAI Rice Stick/Egg/Tofu/Green Onions/Sprouts/Peanuts Your Choice of: Grilled Chicken/Miso Glazed Salmon/Churrasco Steak	16
CILANTRO-LIME CHICKEN PINCHOS Sweet Peppers/Onions/Poblano Peppers/Zucchini/Yellow Rice with Pigeon Peas/Local Harvest Vegetables/Sweet-Sriracha Mango Sauce	17
CHAR SIU BARRAMUNDI Yellow Rice with Pigeon Peas/Grilled Bok Choy	22
ALL NATURAL NEW YORK STRIP STEAK Peruvian Mashed Potatoes/Local Harvest Vegetables/Kirin Caramelized Onions	24
MISO GLAZED SALMON Jasmine Rice/Local Harvest Vegetables	19
CHURRASCO STEAK AND CHILE GLAZED SHRIMP Teriyaki Flat Iron Steak/Gulf Shrimp/Ginger Mashed Potatoes/Sesame Asparagus/Chimichurri	20

A 18% service charge will be added for parties of 6 or more.

C E N A