

LITTLE DISHES TO SHARE

SEA

HOUSE OF WANG SALT & PEPPER SHRIMP \$17⁹⁵

wok-tossed shell-on jumbo shrimp with a spicy Sichuan pepper salt and plum sauce for dipping

LAMMA ISLAND SALTY SQUID \$13⁵⁰

South China Sea-style with spicy pepper salt

SCREAMING STEAMED MUSSELS \$16⁹⁵

pei mussels steamed with Red Stripe beer, bacon, screaming gringo sauce, shallots and tomatoes. Add a side of traditional naan bread for \$6 to soak up the awesome sauce

*TACOS DE PESCADO \$17⁵⁰

spice-rubbed & grilled mahi mahi, avocado crema, cabbage & carrot slaw, chiles & cilantro, corn tortillas

VEGETABLES (MOSTLY)

LaTINO SaLAD \$9⁹⁵/with STEAK \$15⁹⁵

baby heirloom tomatoes, avocado, grilled sweet corn salsa, red onion, queso fresco, jalapenos, cilantro and lettuce w/ citrus vinaigrette

*QuEsO FuNdIdO \$14⁵⁰w/CHORIZO \$16⁵⁰

molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and chips

ElOTEs \$4⁹⁵/or three for \$11⁹⁵

grilled sweet corn, cilantro-lime aioli, cotija cheese, chipotle chile powder, and chopped cilantro

EdAMaME \$7⁹⁵

steamed and tossed with togarashi spice

*SHiSHITo PEpPeRs \$8⁹⁵

wok-tossed with soy, mirin and smoked sea salt

*CHILLED MUSSELS \$12⁹⁵

giant mussels, steamed and chilled, sweet peppers, onion, jumbo corn, and aji amarillo salsa

*HOLA KITTY ROLL \$22⁵⁰

tempura shrimp, tempura green beans, spicy whitefish, pickled burdock, and pickled daikon wrapped in pink soy paper with yuzu aioli

*MISO HONI LOBSTER TEMAKI \$20⁵⁰

two individual sushi hand rolls stuffed with miso lobster, cucumber, radish sprouts, and tobiko

*MY LITTLE ONI ROLL \$20⁵⁰

super white tuna, jalapeno, cucumber, avocado, and cilantro, with multi-colored tobiko and yuzu aioli

ANIMAL

CHINESE 5 SPICE SPARE RIB \$14⁹⁵

slow cooked and seasoned with honey, hoisin and chinese 5 spice

TOSTADA DE TINGA \$13⁵⁰

smokey and spicy chicken tostadas with queso fresco, sour cream, radish and lettuce

*STEAK AND CHORIZO CHURRASCO \$17⁵⁰

grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli

*BANG BANG FIRECRACKER WING \$16⁵⁰

sriracha spiked chicken wings with a cooling sesame dipping sauce

KOREAN BULGOGI LETTUCE CUP \$15⁵⁰

grilled and marinated kobe-style beef with red onion, rice, ginger-scallion, kimchee, ssamjang

JAMAICAN JERK CHICKEN \$12⁹⁵

grilled whole chicken wings, marinated in jerk spices with screaming gringo mango-habanero sauce

NACHOS DEL SOL \$12⁵⁰

crispy plantain chips topped with black beans, chorizo, queso fresco, pico de gallo, jalapenos, and sour cream

EAT THE WORLD!!!

SUSHI LOCO

AND OTHER RAW WORLDLY DELIGHTS

*GRILLED AVOCADO & SPICY TUNA \$10⁹⁵

spicy ahi tuna stuffed into grilled avocado halves with cucumber, tempura flakes, & habanero aioli

*GLORIOUS REVOLUTION ROLL \$22⁵⁰

smoked salmon, chipotle cream cheese, cucumber, kaiware, black tobiko, and sesame-seaweed salad

*BUDDHA'S HAPPY TUNA ROLL \$22⁵⁰

ahi tuna, hamachi, and super white tuna rolled with avocado, jalapeno and cilantro and drizzled with sesame ponzu

*CHECKERBOARD ROLL \$22⁵⁰

spicy tuna, avocado, cilantro, jalapeno inside. tuna, hamachi, and spicy habanero aioli outside

FOLDED + MOLDED

(TACOS, BAO & DUMPLINGS)

PORK BELLY STEAM BUNS \$14⁹⁵

slow cooked pork belly with hoisin, kewpie mayo, jalapeno & cilantro

CHICKEN OR VEGGIE POTSTICKERS \$10⁵⁰

steamed or fried, with ginger soy dipping sauce

EMPANADAS DE JANEIRO \$15⁵⁰

empanadas stuffed with ground beef, olives, and cilantro served with molho apimentado and heart of palm

MEXICO CITY MUSHROOM QUESADILLA \$12⁵⁰

flour tortilla filled with crimini and shiitake mushrooms, garlic, onion and epazote. mixed with queso chihuahua and topped with ancho-tomatillo salsa, mexican crema and a sunny side up egg

TIO PEPE'S TACOS

\$4 each | 3 for \$11 | 10 for \$30

BeEf BaRbAcOA TaCos

slow cooked spice marinated beef with ancho-tomatillo salsa and pickled cabbage

ChICKEn TiNgA TaCos

chicken with chipotle chiles, onions and roasted tomato

CaRNIaTAS TaCos

slow cooked pork with salsa verde, onion, and cilantro

PolLo AHuMAdo TaCos

smoked chicken, chipotle salsa, poblano crema, grilled corn & black bean salsa, pepper jack, tomatoes, and cilantro on a flour tortilla

SPICY MANGO SHRIMP CATERPILLAR \$22⁵⁰

with avocado, kaiware, tobiko

THE HIPPIE ROLL \$18⁵⁰

a vegetarian roll stuffed with tempura green beans and jalapeno and topped with avocado, cucumber salsa and chili sauce

*FIRE ROLL \$22⁵⁰

spicy albacore, jalapeno & cilantro wrapped in tempura flakes, with unagi sauce and habanero aioli

"TUNE IN TOKYO" SUSHI SAMPLER \$33⁹⁵

an assortment of items from our sushi menu featuring Buddha's Happy Tuna roll, mango shrimp caterpillar, wasabi tuna Drano balls and the Fire roll

*BAKANA SUSHI BOAT \$79⁹⁵

a variety of sushi and raw items including three different specialty maki rolls, lobster temaki, and chilled mussels

BIGGER DISHES TO SHARE

* = flaming hot

BIG KAHUNA POLYNESIAN

PUPU PLATTER \$38⁹⁵

shrimp rumaki, five-spiced ribs, crispy calamari, fried chicken dumplings, crispy chicken wings, and grilled fruit satays for the table

CUBAN PORK CRISIS \$28⁵⁰

an international flavor incident! citrus marinated pork slow roasted & set on top of jasmine rice, black beans, cabbage slaw, queso fresco & fried bananas

SWINGERS PARTY PLATTER \$34⁹⁵

can't decide? have both! a platter of slow cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, salsas and fresh corn tortillas

*COCONUT SHRIMP CURRY \$30⁵⁰

shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice

*GRILLED MAHI MAHI MOQUECA \$27⁵⁰

char grilled mahi mahi in a Bahian-style coconut stew with peppers, tomatoes, greens and rice

*KUNG PAO CHICKEN \$20⁹⁵

tender chicken tossed in a spicy Kung Pao Sauce with bamboo shoots, scallion, red bell pepper. topped with peanuts and served with jasmine rice

*please note: eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions

MOLCAJETE \$40⁹⁵

volcanic rock filled to the brim with grilled short ribs, chorizo, adobo chicken, pork loin, chihuahua cheese, spring onions, roasted jalapenos, salsas, guacamole and fresh tortillas

CHIANG MAI FRIED CHICKEN \$23⁵⁰

ginger-lemongrass marinated chicken fried crispy and served with tamarind glaze, jasmine rice, and a salad of cucumber and carrots

BELAFONTE'S BANANA BOAT CHICKEN \$27⁵⁰

crunchy plantain crusted chicken breast served over jasmine rice with a sweet-tart passionfruit sauce, sauteed peppers & onions

FILIPINO SEAFOOD PAELLA \$37⁹⁵

jumbo shrimp, mussels, calamari and mahi mahi stewed together with a saffron-annatto rice, tomato and coconut water

*MOROCCAN LAMB SHANKS \$33⁹⁵

meaty lamb shanks seasoned with Moroccan spices and stewed low-and-slow, finished with spicy-sweet harissa honey. served with date cous cous, citrus-pickled carrots, and preserved lemon

MR. WANG'S ORANGE CHICKEN \$21⁵⁰

tender chicken, marinated and breaded, tossed in a sweet & savory orange sauce, sesame and scallions, served with jasmine rice

PHUKET NOODLES

regular \$19/ tofu \$22/ chicken \$24/ shrimp \$28

pad thai served with rice noodles, scallion, bean sprouts, onions, egg and peanuts, tossed with fish sauce and tamarind

DRAGON LADY'S FRIED RICE

veggie \$13/ pineapple \$16/ chicken \$18/ BBQ pork \$18/ spicy shrimp \$22

with vegetables, oyster-soy sauce and fried egg

*SENEGALeSe PEANUT CURRY

vegetable \$20/ chicken \$25/ beef \$27/ shrimp \$29

stewed sweet potatoes, yams, ginger and jalapenos in a spicy peanut and curry sauce served with fluffy jasmine rice

CHINATOWN LO MEIN

vegetable \$21/ chicken \$26/ beef \$28/ shrimp \$30

lo mein noodles wok tossed with onion, carrot, bell pepper & straw mushrooms

CHINO SSÄM KOREAN PORK FEAST

\$20 per person (minimum 10 people)

72 hour notice please!

12 hour roasted pork shoulder, white rice, bibb lettuce, steam buns, ssamjang sauce, hoisin sauce, kimchee, bean sprout salad and ginger scallion sauce

FIDEL'S CAPITALIST PIG ROAST

\$35 per person (minimum 10 people)

72 hour notice please!

Havana style whole suckling pig; served with mango chipotle glaze, black beans, jasmine rice and fried bananas