

# LITTLE DISHES TO SHARE

## SEA

### HOUSE OF WANG SALT & PEPPER SHRIMP \$17<sup>95</sup>

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

\***LAMMA ISLAND SALTY SQUID** \$13<sup>50</sup>  
South China Sea-style with spicy pepper salt

\***SCREAMING STEAMED MUSSELS** \$16<sup>95</sup>  
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** \$17<sup>50</sup>  
spice-rubbed & grilled mahi mahi, avocado crema, cabbage & carrot slaw, chiles & cilantro, corn tortillas

## VEGETABLES (MOSTLY)

**LaTiNO SaLAd** \$9<sup>95</sup>/with **STEAK** \$15<sup>95</sup>  
baby heirloom tomatoes, avocado, grilled sweet corn salsa, red onion, queso fresco, jalapenos, cilantro and lettuce w/ citrus vinaigrette

\***QuEsO FuNdIdo** \$14<sup>50</sup>w/**CHORIZO** \$16<sup>50</sup>  
molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and chips

**CrEAM ChEESe WONTONS** \$12<sup>95</sup>  
ginger infused fried cream cheese wontons with sweet and sour orange honey

**EdAMaME** \$7<sup>95</sup>  
steamed and tossed with togarashi spice

\***SHiSHITo PEpPeRs** \$8<sup>95</sup>  
wok-tossed with soy, mirin and smoked sea salt

\***SHRiMP CEvICHE** \$14<sup>95</sup>  
chilled poached shrimp, cucumber, lime, sliced red onion, serrano and fresno chiles, and cilantro

\***HOLA KITTY ROLL** \$22<sup>50</sup>  
tempura shrimp, tempura green beans, spicy whitefish, pickled burdock, and pickled daikon wrapped in pink soy paper with yuzu aioli

\***MISO HONI LOBSTER TEMAKI** \$20<sup>50</sup>  
two individual sushi hand rolls stuffed with miso lobster, cucumber, radish sprouts, and tobiko

\***MY LITTLE ONI ROLL** \$20<sup>50</sup>  
super white tuna, jalapeno, cucumber, avocado, and cilantro, with multi-colored tobiko and yuzu aioli

## ANIMAL

**CHINESE 5 SPICE SPARE RIB** \$14<sup>95</sup>  
slow cooked and seasoned with honey, hoisin and chinese 5 spice

**TOSTADA DE TINGA** \$13<sup>50</sup>  
smokey and spicy chicken tostadas with queso fresco, sour cream, radish and lettuce

\***STEAK AND CHORIZO CHURRASCO** \$17<sup>50</sup>  
grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli

\***BANG BANG FIRECRACKER WING** \$16<sup>50</sup>  
sriracha spiked chicken wings with a cooling sesame dipping sauce

**KOREAN BULGOGI LETTUCE CUP** \$15<sup>50</sup>  
grilled and marinated kobe-style beef with red onion, rice, ginger-scallion, kimchee, ssamjang

\***JAMAICAN JERK CHICKEN** \$12<sup>95</sup>  
grilled whole chicken wings, marinated in jerk spices with screaming gringo mango-habanero sauce

**NACHOS DEL SOL** \$12<sup>50</sup>  
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** \$10<sup>95</sup>  
spicy ahi tuna stuffed into grilled avocado halves with cucumber, tempura flakes, & habanero aioli

\***GLORIOUS REVOLUTION ROLL** \$22<sup>50</sup>  
smoked salmon, chipotle cream cheese, cucumber, kaiware, black tobiko, and sesame-seaweed salad

\***BUDDHA'S HAPPY TUNA ROLL** \$22<sup>50</sup>  
ahi tuna, hamachi, and super white tuna rolled with avocado, jalapeno and cilantro and drizzled with sesame ponzu

\***CHECKERBOARD ROLL** \$22<sup>50</sup>  
spicy tuna, avocado, cilantro, jalapeno inside. tuna, hamachi, and spicy habanero aioli outside

## FOLDED + MOLDED

(TACOS, BAO & DUMPLINGS)

**PORK BELLY STEAM BUNS** \$14<sup>95</sup>  
slow cooked pork belly with hoisin, kewpie mayo, jalapeno & cilantro

**CHICKEN OR VEGGIE POTSTICKERS** \$10<sup>50</sup>  
steamed or fried, with ginger soy dipping sauce

**EMPANADAS DE JANEIRO** \$15<sup>50</sup>  
empanadas stuffed with ground beef, olives, and cilantro served with molho apimentado and heart of palm

**MEXICO CITY MUSHROOM QUESADILLA** \$12<sup>50</sup>  
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

### CaRNiTAS TaCos

slow cooked pork with salsa verde, onion, and cilantro

### \*GaLLiTo TaCos

chile-lime marinated grilled chicken, morita crema, pico de gallo, and crispy tortilla strips

**SPICY MANGO SHRIMP CATERPILLAR** \$22<sup>50</sup>  
with avocado, kaiware, tobiko

**THE HIPPIE ROLL** \$18<sup>50</sup>  
a vegetarian roll stuffed with tempura green beans and jalapeno and topped with avocado, cucumber salsa and chili sauce

\***FIRE ROLL** \$22<sup>50</sup> spicy  
albacore, jalapeno & cilantro wrapped in tempura flakes, with unagi sauce and habanero aioli

**"TUNE IN TOKYO" SUSHI SAMPLER** \$33<sup>95</sup>  
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** \$79<sup>95</sup>  
a variety of sushi and raw items including three different specialty maki rolls, lobster temaki, and shrimp ceviche

## BIGGER DISHES TO SHARE

\* = flaming hot

**BIG KAHUNA POLYNESIAN PUPU PLATTER** \$38<sup>95</sup>  
shrimp rumaki, five-spiced ribs, crispy calamari, fried chicken dumplings, crispy chicken wings, and grilled fruit satays for the table

**CUBAN PORK CRISIS** \$28<sup>50</sup>  
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** \$34<sup>95</sup>  
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** \$30<sup>50</sup>  
shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice

\***GRILLED MAHI MAHI MOQUECA** \$27<sup>50</sup>  
char grilled mahi mahi in a Bahian-style coconut stew with peppers, tomatoes, greens and rice

\***KUNG PAO CHICKEN** \$20<sup>95</sup>  
tender chicken tossed in a spicy Kung Pao Sauce with bamboo shoots, scallion, red bell pepper. topped with peanuts and served with jasmine rice

**MOLCAJETE** \$40<sup>95</sup>  
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** \$23<sup>50</sup>  
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** \$27<sup>50</sup>  
crunchy plantain crusted chicken breast served over jasmine rice with a sweet-tart passionfruit sauce, sauteed peppers & onions

**FILIPINO SEAFOOD PAELLA** \$37<sup>95</sup>  
jumbo shrimp, mussels, calamari and mahi mahi stewed together with a saffron-annatto rice, tomato and coconut water

\***MOROCCAN LAMB SHANKS** \$33<sup>95</sup>  
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** \$21<sup>50</sup>  
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/ Chino #1 House Special \$25  
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. Add a side of traditional naan bread for \$6 to soak up the awesome sauce

**CHINATOWN LO MEIN**  
vegetable \$21/ chicken \$26/ beef \$28/ shrimp \$30  
lo mein noodles wok tossed with onion, carrot, bell pepper & straw mushrooms

### CHINO SSAM 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

\*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