

LITTLE DISHES TO SHARE

SEA

HOUSE OF WANG SALT & PEPPER SHRIMP \$18

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

* LAMMA ISLAND SALTY SQUID \$13

South China Sea-style with spicy pepper salt

* SCREAMING STEAMED MUSSELS \$17

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

VEGETABLES [MOSTLY]

LATINO SALAD \$10/with STEAK \$16

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

QUESO FUNDIDO \$14/with CHORIZO \$16

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

* ELOTES \$5/or three for \$12

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

EDAMAME \$8

steamed and tossed with togarashi spice

SHISHITO PEPPERS \$9

wok-tossed with soy, mirin and smoked sea salt

*HOLA KITTY ROLL \$22

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

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

*MY LITTLE ONI ROLL \$20

escolar, jalapeno, cucumber, avocado, and cilantro, with multi-colored tobiko and yuzu aioli

*CHECKERBOARD ROLL \$22

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

*MAHI MAHI KINILAW \$15

coconut and lime marinated mahi mahi with red onion, chilis, radish, cilantro, and togarashi

ANIMAL

CHINESE 5 SPICE SPARE RIB \$15

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

* TOSTADA DE TINGA \$13

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

* STEAK AND CHORIZO CHURRASCO \$17

grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli

* BANG BANG FIRECRACKER WING \$16

sriracha spiked chicken wings with a cooling sesame dipping sauce

KOREAN BULGOGI LETTUCE CUP \$15

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

EMPANADAS DE JANEIRO \$13

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

* JAMAICAN JERK CHICKEN \$11

grilled whole chicken wings, marinated in jerk spices with mango-habanero salsa

NACHOS DEL SOL \$12

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

EAT THE WORLD!!

SUSHI LOCO

AND OTHER RAW WORLDLY DELIGHTS

*GRILLED AVOCADO & SPICY TUNA \$9

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

*GLORIOUS REVOLUTION ROLL \$22

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

*BUDDHA'S HAPPY TUNA ROLL \$22

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

FOLDED + MOLDED

(TACOS, BAO & DUMPLINGS)

PORK BELLY STEAM BUNS \$15

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

CHICKEN OR VEGGIE POTSTICKERS \$10

steamed or fried, with ginger soy dipping sauce

MEXICO CITY MUSHROOM QUESADILLA \$12

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

POTATO SOPEs \$10

"little boats" filled with house-made requesón cheese and your choice of barbacoa or black beans. finished with an herb salad, cotija and chipotle salsa

*TACOS DE PESCADO \$17

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

TIO PEPE'S TACOS

\$4 each | 3 for \$10 | 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

*ESPIRITU SANTO TACOS

Holy Ghost Chile Tacos!!! slow roasted beef, ghost chile salsa, ghost chile jack cheese, onion, and cilantro. Got Milk?

SPICY MANGO SHRIMP CATERPILLAR \$22

with avocado, kaiware, tobiko

THE HIPPIE ROLL \$18

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

*FIRE ROLL \$22

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

"TUNE IN TOKYO" SUSHI SAMPLER \$34

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

BIGGER DISHES TO SHARE

* = flaming hot

BIG KAHUNA POLYNESIAN PUPU PLATTER \$39

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

CUBAN PORK CRISIS \$28

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

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

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

* GRILLED MAHI MAHI MOQUECA \$27

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

* KUNG PAO CHICKEN \$21

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 \$39

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 \$27

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

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

FILIPINO SEAFOOD PAELLA \$38

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

* MOROCCAN LAMB SHANKS \$34

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

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, ssämjang 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