



# SUSHI OFFERINGS

## Nigiri

Thinly sliced raw fish layered on top of a ball of rice

**Salmon 13.5**

**Tuna 12.5**

**Eel 11.5**

**Hamachi 18**

### Crispy Rice Salmon Nigiri 16

Cilantro pesto sauce, green onions, yuzu powder

### Kyabia 19

Crispy rice cubes, Ahi tuna, avocado, spicy mayonnaise, black caviar, cilantro, fresh chili pepper

## Sashimi

Thinly sliced fresh raw fish served on shiso leaf

**Salmon 16** green onions, salmon caviar

**Tuna 14** green onions

**Eel 14** eel sauce, sesame seeds

**Hamachi 18** green onions

## Tiraditos

Dish of raw fish, cut in the shape of sashimi, in a spicy sauce

### Maguro 17

7 slices fresh Ahi tuna, chilakita salsa, wasabi mayo, Parmigiano Reggiano DOP, dashi ponzu sauce

### Hamachi 22

7 slices fresh Yellow Tail, chilakita seasoning, Rocoto pepper mayo, black caviar, micro greens, dashi ponzu sauce

### To Kaju 22

7 slices fresh salmon, yuzu, truffle salt, green onions, garlic chips, truffle mayo, micro greens, dashi ponzu sauce

## Maki

### TNT Roll 19

Kanikama, Sriracha, spring onion, sautéed shrimp guacamole, eel sauce, spicy mayo, tempura flakes

### Spicy Tuna Bon Bon 16

Small rice spheres, avocado, Ahi tuna, yakiniku sauce, Sriracha

### Azia Roll 22.5

Salmon tempura, avocado, green onion, masago, Ahi tuna slices, spicy mayo

### Fire Roll 19

Kanikama, cucumber, avocado, flamed salmon, black pepper, dynamite salad, truffle mayo

### Dushi Roll 15

Yellow onion and carrot tempura, guacamole (contains sesame oil), green onion, sesame seeds

### Sandra Roll 26.5

Shrimp tempura, cream cheese, avocado, kanikama, green onion, spicy mayo, masago

### Shrimp Tempura Roll 21

Shrimp tempura, avocado, cucumber, wakame salad, spicy mayo, eel sauce, tempura flakes

### Geisha Roll 22

Inside: Kanikama, Ahi tuna, cream cheese  
Outside: Topped with our signature Geisha garnish (Kanikama, Ahi tuna, cream cheese, Japanese Mayo, pica de papaya) along with green onion, red tobiko roe, eel sauce

### Spicy Crunchy Tuna Roll 19

Ahi tuna, bok choy tempura, Sriracha, green onion, sesame seeds

### Ahi Anago Roll 24

Spicy tuna, breaded shrimp, topped with eel, avocado, eel sauce, micro greens

### Omakase Roll 27

Salmon belly, green onion, avocado wrapped in soy paper, served with breaded deep-fried marinated in Leche de Tigre Maine lobster, Rocoto pepper mayo, micro greens and eel sauce

### Hamachi Ponzu Roll 22

Hamachi, cucumber, avocado, green onions, topped garlic chips, red onion, jalapeño, ponzu sauce

### Yasai Roll 16

Tempura battered deep-fried roll, eggplant, zucchini, pumpkin, black sesame seeds

## Bao Buns 3pcs

### Bigan Bao Buns 14

Oyster mushroom, white mushroom, iceberg lettuce, fried carrots, dark mushroom sauce, cilantro, peanuts, sesame oil

### Ebi Bao Buns 17

Fried breaded shrimp, iceberg lettuce, green onions, lobster mayo, fresh chili pepper, cilantro

### Poku Bao Buns 15

Pork belly, pickled onions, pickled cabbage, cilantro, spicy hoisin sauce, sesame seeds

## Naruto Rolls

Riceless Roll

### Ikura 25.5

Salmon, avocado, soy paper, dynamite salad, topped with torched spicy mayo masago, salmon caviar and micro greens

### Shifudo Negi 26

Ahi tuna, cucumber, kanikama, salmon, nori, avocado, green onions, eel sauce topped with wakame salad and served with ponzu sauce

## SUSHI PLATTERS

### Platter one 45

#### California Roll

Kanikama, avocado, cucumber, masago

#### Azia Criollo Roll

Deep-fried roll with salmon and cream cheese

#### Japanese Kani Salad

Kanikama, spicy mayo, spring onions, masago

### Platter Two 80

#### Dynamite Roll

Cucumber, crab, spicy mayo, sesame seeds, green onion, masago and dynamite salad

#### Dushi Roll

Yellow onion and carrot tempura, guacamole (contains sesame oil), green onion, sesame seeds

#### Shrimp Tempura Roll

Shrimp tempura, avocado, cucumber, wakame salad, spicy mayo, eel sauce, tempura flakes

#### Tiger Roll

Salmon, cream cheese, green onion, topped with wakame, eel sauce, tempura flakes

When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies. All prices are in US dollars and are subject to change at any time without prior notice.

