



SUSHI OFFERINGS

NIGIRI

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

Salmon 11

Tuna 12.5

Eel 11.5

Hamachi 18

Crispy Rice Nigiri 16

Fresh Salmon, coriander sauce

SASHIMI

Thinly sliced fresh raw fish

Salmon 13

Tuna 14

Eel 13.5

Hamachi 18

TIRADITOS

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

Maguro 17

7 slices fresh Ahi tuna, dashi, ponzu, chilakita seasoning, wasabi mayonnaise, Parmigiano Reggiano

Hamachi 22

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

To Kaju 22

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

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.



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

Azia Roll 19

Salmon tempura, avocado, scallion, masago, Ahi tuna slices, lobster sauce

Fire Roll 18

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

Dushi Roll 15 V

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

Sandra Roll 26.5

Shrimp, cream cheese, avocado, kanikama, green onion, lobster mayo, masago

Shrimp Tempura Roll 19

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

Geisha Roll 21

Kanikama, Ahi tuna, cream cheese topped with our signature Geisha garnish (Kanikama, Ahi tuna, cream cheese, Kewpie Mayo) along with green onion, red tobiko roe, spicy mayo, 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 26

Salmon belly, green onions, avocado, topped with Maine lobster marinated in Leche de Tigre, Rocoto pepper mayo, micro greens

Hamachi Ponzu Roll 22

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

Kyabia 19

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

BAO BUNS (3PCS)

Bigan Bao Buns 14 V

Oyster mushroom, white mushroom, butter lettuce, fried carrots, vegetable tonkatsu sauce, cilantro, peanuts, sesame oil

Ebi Bao Buns 17

Fried shrimp, butter lettuce, green onions, Japanese chili mayonnaise, cilantro

Poku Bao Buns 15

Pork, onions, Chinese cabbage, cilantro, green onions

NARUTO ROLLS

Riceless Roll

Ikura 23

Salmon, avocado, dynamite salad topped with torched masago, chili mayonnaise, salmon caviar and micro greens

Shifudo Negi 26

Tuna, cucumber, kanikama, salmon, avocado, green onions, topped with wakame salad

SUSHI PLATTERS

PLATTER ONE 15 P.P

(MINIMUM 3 PERSONS)

California Roll

Kanikama, avocado, cucumber, masago

Azia Criollo Roll

Deep-fried salmon, cream cheese, topped with our signature Geisha garnish (Kanikama, Ahi tuna, cream cheese) scallions, spicy papaya

Japanese Kani Salad

Kanikama, spicy mayo, spring onions, masago

PLATTER TWO 20 P.P

(MINIMUM 4 PERSONS)

Dynamite Roll

Cucumber, avocado, crab, wakame, spicy mayo, sesame seeds

Dushi Roll V

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

Shrimp Tempura Roll

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

Tiger Roll

Salmon, cream cheese, scallions, topped with wakame, eel sauce, tempura flakes