

Soups

MISO SOUP \$4

AVOCADO MISO \$4

garlic & recaon aroma oil & scallions

Kushiyaki

PORK BELLY \$5

SALMON \$5.50

Sushi bar

***SPICY SALMON TARTARE \$12**

housemade garlic based spicy sauce, sweet plantain, crispy garlic, topped with cucumbers

***TUNA TARTARE SMOKED \$12**

chimi marinated, avocado pure, micro cilantro

***SUNOMONO SALAD \$12**

salmon, tuna, hamachi, cucumber, ponzu

***SALMON SASHIMI SPECIAL**

truffle ponzu, crispy garlic

NIGIRI 2PC

TUNA \$5

SALMON \$5

HAMACHI \$7

SASHIMI 2PC

TUNA \$3

SALMON \$4

HAMACHI \$6

Tapas

small servings

BORICRAB SALAD \$9

spicy krab salad w/ avocado & sweet plantain

SPICY KRAB SALAD \$8

house made spicy mayo

KIMCHEE RISOTTO CROQUETAS \$4

2pc yuzu garlic aioli, bonito flakes

add tostones de pana \$1.50

PORK BELLY BAO BUNS / STEAMED OR FRIED BAO \$13

Kimchee aioli, pickled cabbage, crispy chicharron

ROPA VIEJA BAO BUNS / STEAMED OR FRIED BAO \$11

Cilantro aioli, avocado, micro cilantro

VEGGIE BAO BUNS / STEAMED OR FRIED BAO \$9

sautéed veggies, crispy seaweed

***BIEN PEGAO \$12**

Crispy rice, spicy mayo, eel sauce, scallions & crispy shallots

Choose protein: Spicy salmon, spicy krab, spicy tuna

MINI ROPA VIEJA EGG ROLL \$5.50

sweet plantain & yuzu garlic aioli

MINI ALCAPURRIAS de ropa vieja 2pc \$7

MINI EMPANADAS \$8.50

ropa vieja

KOREAN KIMCHEE GUAVA RIBS \$10

pickled cabbage

GYOZA / PAN OR DEEP FRIED

chicken \$6.00

(A service charge of 18% will be added to parties of 6 or more)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Edamame

- GARLIC LIME \$5**
- SALT \$4**
- GINGER GARLIC \$5**
- KIMCHEE GARLIC \$5**

Gohan

PORK BELLY FRIED RICE \$10

Veggies, sweet plantain & scallions

add egg (sunny side up or poached) \$1

VEGGIE FRIED RICE \$8

add egg (sunny side up or poached) \$1

***BORI BOWL \$17**

sushi rice, cilantro aioli, sweet plantain, avocado, crispy shallots, scallions. your choice of protein:

salmon / tuna / mixed

ROPA BOWL \$15.50

ropa vieja, white rice, avocado, sweet plantain & micro cilantro

CHICKEN TERIYAKI BOWL \$13

white rice, avocado & sweet plantain

CILANTRO FRIED RICE \$14

sliced, slow braised pork belly

Sushi rolls

PANA MIO \$13.50

Deep fried tempura chicken, cream cheese, avocado, sweet plantain topped with house made teriyaki sauce.

EL CALENTON \$15

Shrimp tempura, cream cheese, torched spicy crab on top & spicy mayo

JIBARO SOY \$15

Skirt steak, avocado, cream cheese, sweet plantain, cilantro chimi

PA' BRAVO YO \$13.50

Shrimp tempura, cream cheese, avocado, cilantro aioli & sweet plantain.

***TO' FRITO \$14**

Deep fried roll. Salmon, cilantro, scallions, cream cheese, topped with kimchee aioli.

***INTENSO ROLL \$15.50**

Spicy tuna, avocado, tempura shallots, topped with salmon & yuzu tobiko.

***MERE PESCAO' \$18**

Hamachi, avocado, "chimi", topped with avocado, crispy shallots & micro cilantro

3 GOLPES \$12

Tamago, salami, queso frito, avocado, topped with sweet plantain & pickled shallots.

***FUEGO EN EL 23 \$14.5**

spicy tuna, avocado, topped with tuna, spicy mayo & scallions.

***LA PRESION \$14.50**

ginger soy marinated tuna, topped with avocado, torched yuzu garlic aioli & roasted sesame seeds

EL VEGANO \$13

Sauteed veggies, marinated with soy sauce and garlic topped with avocado

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(A service charge of 18% may be added to parties of 5 or more)

Desserts

GUAVA BREAD PUDDING \$10
dulce de leche / wonton chips

YUZU COCONUT CREME BRULE \$9
pistachio crumble

COQUITO CHEESECAKE \$9
served with a scoop of passion fruit sorbet



Tea time

ICED TEA \$6
peach / passion fruit / lychee

UN JUGUITO \$7
oolong tea mixed with seasonal flavors & fresh fruit

THAI TEA \$6
side of condensed milk

Can soda

COCA COLA \$2.50

SPRITE \$2.50

DIET COKE \$2.50

GINGER ALE \$2.50

VOSS WATER \$3



Beers

KIRIN LIGHT \$7

SAPPORO \$7

MEDALLA \$3

SINGHA \$6

Red wine

MALBEC ombu, mendoza valley, Argentina \$8 glass

MERLOT Rode cellars, California \$8 glass

DORNFELDER \$8 glass

White wine

RIESLING Niersteiner Spielberg \$8 glass

SAUVIGNON BLANC Rode cellars, California \$8 glass

Sangria

RED SANGRIA \$9

Sake

SŌTŌ \$8
premium junmai 180ML

SŌTŌ \$40
premium junmai 720ML

SAKE FLIGHT \$13
3 glass house infused flavors

KI-IPPON california, dry sake \$13
warm or room temp.