STARTERS

HOUSE SALAD
By popular demand- Spring mix, cucumber, onions, carrots and tomato with house ginger dressing. 4.90

SUSHI SALAD
Aptly named, a bountiful combination of sushi rice, a medley of vegetables and your choice of tuna, salmon or crispy shrimp. 11.95

QUINOA SALAD
Quinoa mixed with diced onions, tomatoes, carrots and cucumber topped with avocado, parmesan cheese and our teryaki-ginger dressing. 6.95

TARTAR
Diced tuna or salmon mixed with avocado and our unique tartar sauce on a bed of mixed greens. 7.95

TUNA TATAKI
Slices of seared tuna served over sashimi avocado, with toasted peanuts and our homemade orange honey tartar sauce. 9.95

LOMO SALTADO BITES
All the things you love from our famous Lomo Saltado chopped and stuffed inside a crispy wonton skin with a side of homemade huancaina sauce. 6.95

CAUSA
Six pillars of our lime and aji amarillo-infused mashed potato, topped with your choice of tuna or all natural chicken. Garnished with thinly sliced avocado. 9.95

CEVICHE
Your choice of wild caught protein marinated in fresh lime juice and SuViche Peruvian Sauce. Most are garnished with canchita, chicharron and camarones, topped with thinly sliced red onions. Your choice of sauce. 9.95

TIRADITOS

SASHIMI STYLE CUTS OF WILD CAUGHT WHITE FISH OR SALMON SMOTHERED IN THE SAUCE OF YOUR CHOICE.

White fish 7.95
Salmon 9.95

SuViche** - a thicker, more concentrated version of our SuViche Sauce.

CREMA DE AJI AMARILLO
A rich and balanced blend of garlic, vinegar and aji amarillo.

NATURAL
Our signature SuViche Peruvian Sauce at its finest.

CHIFA
SuViche Peruvian Sauce with teryaki, pickled ginger, avocado and onion.

BI-COLOR
Choose two sauces from above.

TASTEFUL SPECIALTIES

SALTADO
Your choice of protein sautéed with red and green onions, tomatoes and our mind-blowing signature Lomo Sauce served with a side of crispy french fries and white rice. 11.95

AJI DE GALLINA
Juicy shredded all natural chicken breast in our aji amarillo cream sauce on top of sliced Idaho potatoes, sprinkled with walnuts, with a side of white rice. 12.50

PESECO ESCABECH
Flaky and succulent wild caught white fish breaded with Japanese panko crumbs, lightly fried, served with crisp Idaho potato rounds and our take on the famous escabech sauce. 11.95

PESECO A LO MACHO
A perfect combination of wild caught breaded fish and our take on a creamy aji amarillo and aji panca sauce; this dish is chock-full of flavor and ensures to deliver love at first bite, served with fried slices of boiled potatoes and rice. 10.95

ARROZ CHAUF
A Peruvian take on the well-known Cantonese-style fried rice, this dish is a no-brainer! We start with our homemade Chaufa Sauce that perfectly blends sweet and savory, then add our famous Lomo Sauce and your choice of protein. 11.95

ARROZ HUMEDO
Our Peruvian style stoico; your choice of protein sautéed in a perfectly blended peruvian pepper cream sauce with rice and tomatoes, then finished with Parmesan cheese. Topped with a citrus marinated red onion slaw... "salsa criolla". 11.95

SO GOOD YOU MIGHT JUST drink THEM UP

**For your convenience 18% gratuity will be added to tables of 8 or more people, please adjust at your discretion.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All Natural Chicken: Free of antibiotics and hormones, all vegetarian diet.
Peruvian with an Asian Kick

SUSHI

WHOLE (8 PIECES) / HALF (4 PIECES)

**Sushi Roll**: Crispy shrimp, cream cheese and avocado, topped with ruby
red tuna covered in our signature SuViche Sauce. 11.50 / 6.50

**Miami Roll**: Tuna, salmon, cucumber and cream cheese sprinkled with
chives and tempura flakes, with spicy mayo and Cilantro Sauce. 11.50 / 6.50

**Spicy Tuna Roll**: Our secret spicy tuna recipe, cucumber and
avocado topped with real crab salad and tempura flakes. 11.50 / 6.50

**La Cruda Verdad**: Fresh salmon, mango and avocado topped with ceviche
style marinaded wild caught white fish. 12.50 / 7.50

**Rocoto Roll**: A simple base of avocado and our signature sushi rice with
a rocoto ceviche topping. 11.50

**Coconut Roll**: Crispy shrimp, cream cheese, avocado and toasted
cocoanut wrapped in soy paper, served with spicy mayo and more toasted
coconut flakes. 10.50 / 5.75

**TNT Roll**: Our most elaborate baked roll, please be patient! Avocado,
cucumber and real crab salad, topped with a heaping mixture of tuna, salmon
and masago, then finished with torched spicy mayo and eel sauce. 14.50

**Cilantro Roll**: Crispy shrimp, tempura flakes, tomato, red onion and our
signature Cilantro Sauce. 10.50 / 5.75

Perfection Roll**: Crispy shrimp, cream cheese and real crab salad, topped
with avocado and tempura flakes, garnished with spicy mayo and eel sauce. 11.50 / 6.50

**Steak Roll**: Avocado, cucumber and mixed greens, with juicy slices of
sashimi lomo (sauteed steak) on top served with spicy mayo and a side of
our famous Lomo Base Sauce. 11.50

**White Hot Heat Roll**: Spicy tuna, tempura flakes and cream cheese
topped with more tuna, served with SuViche Sauce and Sriracha. 12.50 / 7.50

**Lime Roll**: Crispy shrimp, cream cheese and salmon topped with thinly
sliced lime. 9 / 5

**Citrus Fire Roll**: Mango, jalapeno, tuna and cream cheese topped
with lime and a chilli-pepper infused eel sauce. 11.50 / 6.50

**Jalapeño Roll**: Wild caught white fish and avocado, sprinkled with
cilantro and topped with a slice of jalapeno pepper (mild as can be) and
torched spicy mayo. 10 / 5.50

**Eye Doctor Roll**: Tempura shrimp and avocado topped with cream
cheese, dried seaweed and tempura fried carrots on a bed of spicy mayo and
topped with eel sauce. 12.50 / 7.50

**Samba Roll**: Crispy shrimp, avocado and cucumber, topped with fresh
tuna and wild caught white fish, finished with our Crema de Aji Amanillo and
Cilantro Sauce. 12.50 / 6.50

**NY Roll**: Wild caught white fish, avocado and cream cheese topped with
slices of salmon, served with spicy mayo and masago. 10.50 / 5.50

**Tropical Roll**: Crispy shrimp and cucumber, topped with thinly sliced
mango, finished with eel sauce and a hint of coconut. 9 / 5

**Tuna Furay Roll**: We’re proud of our tempura roll! Tuna, avocado and
scallions topped with our special huancaina sauce. 12.50

**Nectar Roll**: Crispy shrimp, cream cheese, toasted coconut and
mango wrapped in soy paper, topped with avocado, in our orange honey
tatki sauce then finished with eel sauce. 10.50 / 5.75

**Veg Roll**: Cucumber, mixed greens, carrots, avocado, and peanuts
topped with our signature Cilantro Sauce. 7 / 4

---

DESSERTS

5.50

- Suspiro Limeño
- Alfaores
- Chocolate Madness Cake
- Crack Pie
- Pie of the Day (Ask Your Server)

SAUCES

- SuViche
- Huancaina
- Eel
- Ponzu
- Spicy Mayo
- Cilantro

BEVERAGES

**Homemade Juices** (subject to availability)
- Limeade
- Passion fruit
- Chicha morada

**Sodas**
- Coke
- Diet Coke
- Sprite
- Fanta
- Inka Cola/Light

**Coffee**
- Espresso/Decaf
- Double
- Coffee with milk
- Cortadito

**Tea**
- Iced Tea
- Hot Tea

---

Culinary Mindbomb

BRICKELL

- Wynwood
- Las Olas
- South Beach

---

*All of our sushi can be prepared with brown rice or soy paper for a $1 charge.*