

LATIN - ASIAN BISTRO & SUSHI BAR

DESSERTS

Deep Fried Banana Cheesecake 9

Sesame Seed Ice Cream

Chocolate Spice Cake 8

Pumpkin Ice Cream, Rice Paper Crisp, Caramel Sauce

Haupia 8

Oriental Coconut Flan

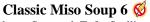
Split portions and changes will be subject to \$5.00 labor fee

Raw and undercooked food may be hazardous to your health. 18% Service charge will be added to all parties of six and above. PR Tax (10.5%) & City (1%) will be added.





SOUPS, SALADS & MORE



Wakame Seaweed, Tofu, Scallions

Chinese Chicken Noodle Soup 7

Shitake Mushrooms, Bok Choy, Scallions

Asian Kale Salad 8 🗸

Red Cabbage, Red Pepper, Carrots, Cadies Peanuts, Ginger Peanut Dressing

Thai Quinoa Salad 9 🗸

Edamame, Red Pepper, Carrots, Avocado, Red Cabbage, Yuzu Vinaigrette

Edamame 6 🗸

Salted or Roasted

Edamame Hummus 8 🇸 5

Wonton Spicy Chips

Latin Skirt Steak Pot Stickers 12

Skirt Steak, Sweet Plantain, Teriyaki Dipping Sauce

Vegetables Dumplings 8 \(\nstacksquare

Seasoned Vegetables, Citric Ponzu Sauce

Pork Dumpling 10

Steam Seasoned Pork, Sweet Soy Sauce

Chicken Pot Stickers 8

Hickory Guava Teriyaki Dipping Sauce

Smoke Salmon & Avocado Spring Rolls 15

Avocado, Onions, Cilantro

NOODLES & STIR-FRY

Shangai Street Noodles **3**

Beef Lo Mein 26 Shrimp Lo Mein 26 Chicken Lo Mein 20 Vegetable Lo Mein 19

All Lo Mein

Served with Asian Vegetable

Stir-Fry

Pineapple Shrimp 26 5

Beef Stir Fry 24

Chicken Stir Fry 20

Vegetable Stir Fry 17

All Stir-Fry

Served with Vegetables and Jasmine Rice

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Gluten Free:

Vegetarian:

Spicy: 5

ENTREES

Mongolian Beef 26 5

Beef, Sausages, Carrots, Onions, Scallions, Spice Soy Sauce Glazed

Asian-Latin Ribs 28

House Smoked Braised Ribs, Hickory Guava Teriyaki

Kung Pao Chicken 22 05

Caramelized Peanut, Onion, Peppers, Sweet Chili Sauce

Teriyaki N.Y Steak 32

Bok Choy & Shitake Mushrooms, Pineapple Soy Glaze

Orange Chicken 22

Orange Soy Glazed, Wok Vegetables

Hibachi Style Salmon 28

Cucumber Salad, Wonton Chips, Ponzu Sauce

12 Spice Lamb Chops 34

Kale Salad, Cilantro Mint Vinaigrette

Grilled Organic Chicken 24

Cucumber Salad

Surf & Turf 38

Angus NY Steak, Tempura Shrimp, Wasabi Mashed Potatoes.

SIDES

Steamed Jazmine Rice 6 V

Vegetable Stir Fry 8 🗸

Fried Rice 7

Lo-Mein 6

Salad 6 V

Wasabi Mashed Potato 5 🏏

Edamame 6 🏏

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SPECIALTY DRINKS

Oriental Mojito 10.50

Sake, Lychee, Lime & Ginger Ale

Cucumber Margarita 9.50

Sake, Lime juice, Tequila, Cucumber slices

Blushing Geisha 9.50

Nigori sake, Agave nectar, Sour mix, Promegranate juice

Dragon Punch 9.50

Sake, Lychee Juice, Passion Fruit Lime Juice

Asian Sangria 9.00

Plum Wine, Orange Liqueur, Passion Fruit Juice & Tropical Fruits

BEER & WINE

	Glass	Bottle
Moonstone Coconut Lemongrass	9	32
Silver Tanrei Junmai Gingo	10	34
Pearl Junmai Ginjo Nigori Genshu	10	34
Hakutsuru Classic Junmai	8	25
Moonstone Asian Pear	9	32
Hakutsuru Plum Wine	9	32
Nigori		13
Zipang Sparkling Sake		13
Sapporo Beer, Sapporo Light, Tsingtao Beer, Tsingtao Light		7.50

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