

HOUSE OF WANG SALT & PEPPER SHRIMP
\$18

wok-tossed shell-on jumbo shrimp with a spicy Sichuan pepper salt and plum sauce for dipping

SCREAMING STEAMED MUSSELS \$18

pei mussels steamed with Red Stripe beer, bacon, screaming gringo sauce, shallots and tomatoes.

Add a side of traditional naan bread for \$6 to soak up the awesome sauce

***GRILLED AVOCADO & SPICY TUNA** \$14

raw spicy ahi tuna stuffed into grilled avocado halves with cucumber, crunchy tempura flakes and habanero aioli

CEVICHE de REINA \$15.50

lime-marinated shrimp, cucumber, fresh mango, sliced red onion, serrano and fresno chiles, cilantro, avocado, togarashi spice

VEGETABLES (MOSTLY)**LaTiNo SaLAd** \$10

w/ STEAK \$16 w/ SHRIMP \$19

baby heirloom tomatoes, avocado, grilled sweet corn salsa, red onion, queso fresco, jalapenos, cilantro and lettuce w/ citrus vinaigrette

QuEsO FuNdIdo \$15 w/CHORIZO \$17

molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and chips

CrEAM ChEESe WONTONS \$14.50

ginger infused fried cream cheese wontons with sweet and sour orange honey

ELoTe \$5/or three for \$13

grilled sweet corn, cilantro-lime aioli, cotija cheese, chipotle chile powder, and chopped cilantro

nOT tRUMPs BRUSSELS \$16

the POTUS would hate these.. fish sauce caramelized bacon, sweet and spicy broth, toasted sesame, scallion and roasted cashews

***CHECKERBOARD ROLL** \$23

spicy tuna, avocado, cilantro, jalapeno inside. tuna, hamachi, and spicy habanero aioli outside

***SHRIMPIN AIN'T EASY ROLL** \$21

tempura shrimp, cucumber, kaiware, avocado, toasted sesame, red tobiko, spicy mayo, unagi

***tuna POKE tACOs** \$18

these are wonton tacos... not a f@#\$ing roll! tuna poke, wakame, guajilo salsa, avocado, jalapeno, radish, toasted sesame add a 4th for \$5!

***KHALIFORNICATION** \$19

for all you really basic people... melt in your mouth canadian snow crab, sesame, avocado, cucumber, orange tobiko.

ANIMAL**CHINESE 5 SPICE SPARE RIB** \$15

slow cooked and seasoned with honey, hoisin and chinese 5 spice

LOS DIABLOS \$13

hotzone devils-on-horseback! bacon-wrapped sweet plantains with a mild sweet chili glaze

STEAK AND CHORIZO CHURRASCO \$18

grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli

BANG BANG FIRECRACKER WING \$17

sriracha spiked chicken wings with a cooling sesame dipping sauce

KOREAN BULGOGI LETTUCE CUP \$17.50

grilled and marinated kobe-style beef with red onion, rice, ginger-scallion, kimchee, ssamjang

TEMPURA SCALLOP LOLLIPOPS \$20

skewered scallops lightly fried with sweet chili sauce, grilled pineapple and cucumber salsa

NACHOS DEL SOL \$13.50

crispy plantain chips topped with black beans, chorizo, queso fresco, pico de gallo, jalapenos, and sour cream

TOSTADA DE TINGA \$15

smokey and spicy chicken tostadas with queso fresco, sour cream, radish and lettuce

EAT THE WORLD!!!**SUSHI LOCO****AND OTHER RAW WORLDLY DELIGHTS*****UPTOWN CRUNCH** \$23

cold smoked steelhead trout, cream cheese, jalapeno and cucumbers rolled up, dipped in tempura and then deep fried

***HO LEE CHIT ROLL** \$22

spicy salmon, cucumber, jalapeno inside. salmon, avocado, tempura flake, ponzu, spicy mayo, fresno, green tobiko outside

***BUDDHA'S HAPPY TUNA ROLL** \$23

ahi tuna, hamachi, and super white tuna rolled with avocado, jalapeno and cilantro and drizzled with sesame ponzu

FOLDED + MOLDED

(TACOS, BAO & DUMPLINGS)

***STEAM BUNS w/PORK** \$15 w/SHRIMP \$18

pork belly with hoisin, kewpie mayo, jalapeno & cilantro OR tempura shrimp with spicy mayo, cucumber and radish

CHICKEN OR VEGGIE POTSTICKERS \$11

steamed or fried, with ginger soy dipping sauce

eMPANADAs de JanEIRO \$16

empanadas stuffed with ground beef, olives, and cilantro served with molho apimentado and heart of palm

mEXICO CITY MUSHROOM QUESADILLA \$14

flour tortilla filled with crimini and shiitake mushrooms, garlic, onion and epazote. mixed with queso chihuahua and topped with ancho-tomatillo salsa, mexican crema and a sunny side up egg

TIO PEPE'S TACOS

\$4 each | 3 for \$11 | 10 for \$30

BeEf BaRbAcOA TaCos

slow cooked spice marinated beef with ancho-tomatillo salsa and pickled cabbage

ChICKEn TiNGa TaCos

chicken with chipotle chiles, onions and roasted tomato

CaRNITAS TaCos

slow cooked pork with salsa verde, onion, and cilantro

TaCos de PESCADO

grilled mahi mahi, avocado crema, slaw with carrots, fresnos and cilantro

EL PiCaDiLLO PiCaNte

beef, pork and chorizo swimming in habanero crema, with molho apimentado and cilantro

THE hIPPIE ROLL \$18

a vegetarian roll stuffed with tempura green beans and jalapeno and topped with avocado, cucumber salsa and chili sauce

***Fire ROLL** \$23

spicy tuna and spicy salmon, jalapeno & cilantro wrapped in tempura flakes, with unagi sauce and habanero aioli

"TUNE IN TOKYO" SUSHI SAMPLER \$37

an assortment of items from our sushi menu featuring Buddha's happy tuna roll, shrimp ain't easy roll, wasabi tuna drano balls and the fire roll

BAKANA SUSHI BOAT \$85

a variety of sushi and raw items including three different specialty maki rolls, tuna poke tacos, and shrimp ceviche

BIGGER DISHES TO SHARE

🔥 = flaming hot

BIG KAHUNA POLYNESIAN PUPU PLATTER \$39

coconut shrimp, five-spiced ribs, bacon-wrapped plantains, fried chicken dumplings, crispy chicken wings, and grilled fruit satays for the table

CHIANG MAI FRIED CHICKEN \$24.95

ginger-lemongrass marinated chicken fried crispy and served with tamarind glaze, jasmine rice, and a salad of cucumber and carrots

SWINGERS PARTY PLATTER \$35

can't decide? have both! a platter of slow cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, salsas and fresh corn tortillas

COCONUT SHRIMP CURRY \$31

shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice

MUY THAI SALMON \$32

cedar roasted salmon atop an assortment of veggies, stewed in a coconut-green curry broth

KUNG PAO CHICKEN \$23.95

tender chicken tossed in a spicy Kung Pao Sauce with bamboo shoots, scallion, red bell pepper. topped with peanuts and served with jasmine rice

MOLCAJETE \$43

volcanic rock filled to the brim with grilled short ribs, chorizo, adobo chicken, pork loin, chihuahua cheese, spring onions, roasted jalapenos, salsas, guacamole and fresh tortillas

CUBAN PORK CRISIS \$28.95

an international flavor incident! citrus marinated pork slow roasted & set on top of jasmine rice, black beans, cabbage slaw, queso fresco & fried bananas

BELAFONTE'S BANANA BOAT CHICKEN \$29

crunchy plantain crusted chicken breast served over jasmine rice with a sweet-tart passionfruit sauce, sauteed peppers & onions

FILIPINO SEAFOOD PAELLA \$38

jumbo shrimp, mussels, calamari and mahi mahi stewed together with a saffron-annatto rice, tomato and coconut water

POINT STEAK BIBIMBAP \$35

toasted jasmine rice topped with thinly sliced, marinated point steak, bean sprouts, scallion, carrot and cucumber salad, kimchee, fried egg and gochujang-date sauce

CHINO SSÂM KOREAN PORK FEAST

\$25 per person (minimum 10 people)

72 hour notice please!

12 hour roasted pork shoulder, white rice, bibb lettuce, steam buns, ssâmjang sauce, hoisin sauce, kimchee, bean sprout salad and ginger scallion sauce

FIDEL'S CAPITALIST PIG ROAST

\$35 per person (minimum 10 people)

72 hour notice please!

Havana style whole suckling pig; served with mango chipotle glaze, black beans, jasmine rice and fried bananas

*please note: these items are served raw or undercooked, or may contain raw or undercooked ingredients

consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness