LUNCH SPECIALS

12:00 PM TO 3:30 PM

POLLO SALTADO $13.99
Pollo saltado, rice and french fries

PESCADO SALTADO $13.99
Pescado saltado, rice and french fries

SALMON TERIYAKI $13.99
Salmon teriyaki, california roll with rice or french fries

CHICKEN TERIYAKI $13.99
Chicken teriyaki, california roll with rice or french fries

*ALL LUNCH SPECIALS INCLUDE MISO SOUP

SOKAI POKE BOWL TUNA $13.99
Sushi rice, fresh tuna tartare, bubu arare, sunomono cucumber, grape, tomate, wakame salad, avocado, furikake, crispy shallots.

SOKAI POKE BOWL SALMON $13.99
Sushi rice, salmon tartare, bubu arare, sunomono cucumber, grape, tomate, wakame salad, avocad, furikake, crispy shallots. $13.99

SOKAI POKE BOWL TOFU TEMPURA
Sushi rice, tofu tempura, sunomono, cucumber wakame salad, sauteed musroom, grape tomate, avocado, furikake. $13.99

2 ROLLS FOR $32

3:30 PM TO 6:30 PM

No apply sokai delight (tuna and salmon), naruto special, doral, nanami and wagyu & sea $32

HAPPY HOUR

FOOD

3:30 PM TO 6:30 PM

EDAMAMES (REGULAR OR SPICY)	$5-$6
GYOZAS (STEAMED OR FRIED)	$5
CRISPY RICE	$11
SALMON COQUITOS	$13
FRIED CALAMARI	$8
SUSHI PIZZA	$13
SALMON PIZZA	$10

BEVERAGE

3:30 PM TO 6:30 PM

BEERS 2X1	
SAKE BOMB (BEER+SAKE)	$4
SAKE FLAVOR MOJITOS	$8
SINGLE DRINKS	$6
GLASE OF WINE House wines (red/white)	$5
PROSECCO	$2
SIGNATURE COCKTAILS	$8

DESSERT

MARQUESA ROLL $12
Milk chocolate, nutella. maria cookies, strawberries, toasted almonds and condensend milk

THAI DONUTS $8
Crispy donuts, condensed milk & powdered sugar.
*ADD NUTELLA $2

RICE PUDDING & YUZU ICE CREAM $12
Sweet milk rice, condensed milk, yuzu ice cream

TIRAMISU $10
Coffee-lady fingers-mascarpone cream, chocolate chips-matcha green tea

LUNCH SPECIAL: Monday to Friday 12:00 to 3:30 PM

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SOKAI sushi bar

APPETIZERS

SALMON TACOS $18
Microgreens, truffle oil, aji amarillo aioli, guacamole

JAPANESE TACOS $14
Tuna tartare, avocado, lemon peppe sauce

WAGYU TARTAR TACOS $24
Wagyu tartar, mouse avocado, bonito sauce, trout caviar, aji amarillo aioli and fresh jalapeño

CRISPY SALMON $18
Truffled fresh salmon, crispy rice, guacamole, aji amarillo aioli, micro cilantro

TUNA PIZZA $20
Cream cheese, aji amarillo, salt and truffle oil

SUSHI PIZZA $13
Krab salad, salmon, avocado, crispy rice, cream cheese, wakame salad, sesame sedes, eel sauce

RICE CRACKER SALMON TARTAR $12
Fresh salmon, black ink rice cracker, smoked trout caviar, huancaina sauce and crispy quinua

BUTTER KRAB $11
Mamemori, rice, kani osaki, masago, jaoabese mayo and ponzu buttert

EDAMAME STEAM $7
Steam edamame

EDAMAME SWEET AND SPICY $10

GYOZAS PORK $8
Pork with veggie, dumpling steam or fried and ponzu sauce

HOMEMADE GYOZAS $19
Pan fried, wagyu pastrami, bonito sauce, caramelized onion, smoked eel and truffle ponzu

SPECIAL FRIED RICE
Wagyu pastrami or smoked Duck, kimchi fried rice, veggie, honey truflle

PORK BELLY BUNS $15
Aioly, crispy sweet potato, yellow pepper, criolla sauce

SALMON COQUITOS $13
Fresh Salmon, cream cheese, avocado, honey mustard, smoked eel, scallion, sesame mix, breaded and fried

WAGYU SLIDERS $20
3oz of wagyu, goat cheese, caramelized onions, eel sauce, jalapeño sauce

CRISPY COLIFLOWER $17
Crispy coliflower, sour kimchi sauce, fresh cheese, anticuchero salt and pickled onion

CRISPY CAUSA WITH OCTOPUS $23
Grill octopus, crispy causa, chipotle sauce, chalakita, micro cilantro and crispy quinua

PULPO ANTICUCHERO $26
Grill octopus, fingerling potate, choclo, chimichurri, anticuchera sauce and olive sauce, parrillera sauce and huancaina sauce

SOUPS

MISO SOUP $4

LOBSTER CORNER

LOBSTER BUNS $28
Steam Bao, lobster tempura, crispy onion, spring mix, truffle aioli, crispy shallots

LOBSTER TEMPURA $39
Tempura lobster, spicy mayo and toasted almond

TIRADITOS

HAMACHI TIRADITO $23
Slices hamachi, avocado, jalapeño, leche de tigre, masago jalapeño, arugula, sesame & yuzu dressing, crispy quinua

TIRADITO DE PULPO AL OLIVO $20
Slice octopus, olivo sauce, roasted avocado, tobiko, crispy quinua, chimichurri, cancha and micro cilantro

TIRADITO ACEVICHADO $20
Octopus, leche de tigre, citrus tartar ceviche, aji amarillo aioli, tobiko, crispy sweet potato and micro cilantro

CRISPY OCTOPUS $15
Crispy octopus, chipotle, leche de tigre, crispy quinua, tartara sauce, masago, micro cilantro

EBI TIRADITO $18
Ebi shrimp, nikkei sauce, sweet chilli sauce, aji amarillo aioli, crispy sweet potate, scallion, masago

HAMACHI JALAPEÑO $24
Slices Hamachi, slice fresh jalapeño, dry miso, ponzu yuzu, micro cilantro

WAGYU CARPACCIO $18
Wagyu carpaccio, ponzu, truffled salt, truffle aioli, chives, parmesan cheese, crispy potate

SMOKED DUCK TIRADITO $24
Slice smoked duck, ponzu, sweet vinegar & ginger and crispy wakame

CEVICHES

CEVICHE CARRETILLERO $30
Grouper mixed with octopus, shrimp, fried calamar, crispy squid, aji amarillo leche de tigre, cancha, choclo, sweet potate and micro cilantro

CEVICHE CLÁSICO MIXTO $26
Grouper mixed with octopus, shrimp, leche de tigre, red onion, choclo, crispy sweet potate, cancha

CEVICHE AJI AMARILLO (CORVINA) $23
Grouper, aji limo, cancha, choclo, cilantro, red onions, sweet potatoes, aji amarillo and leche de tigre

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CEVICHE AJI AMARILLO MIXTO $29
Grouper, shrimp, octopus, aji limo, cancha, choclo, cilantro, red onions, sweet potatoes, aji amarillo and leche de tigre.

CEVICHE AL OLIVO MIXTO $30
Grouper mixed (octopus & shrimp), aji limo, cancha, sweet potato, peruvian corn, red onions, leche de tigre and black olives sauce

CEVICHE AL OLIVO (CORVINA) $23
Grouper (octopus & shrimp), aji limo, cancha, sweet potato, peruvian corn, red onions, leche de tigre and black olives sauce

CEVICHE CLÁSSICO (CORVINA) $21
Grouper, aji limo, cancha, sweet potato, peruvian corn, red onions and leche de tigre

SMOKED DUCK TIRADITO
Smoked duck, ponzu, sweet ginger, crispy wakame

SIGNATURE ROLLS

ASIA $21
Mamenori, salmon, cream cheese, breaded eel, avocado, kani osaki, masago, crispy rice, truffle oil, aji amarillo

DORAL $26
Mamenori, krab dip, fried shallots, osaki kani, avocado shrimp tempura, salmon tataki, trout caviar nikkei sauce, citrus sauce, honey truffle sriracha, golden flakes

SOKAI $14
Mamenori, krab salad, shrimp tempura, salmon, avocado, cream cheese, tuna tartare, tempura takes, spicy mayo, eel sauce

BRIE TEMPTATION $23
Mamenori, salmon katsu, cream cheese, kani stick, plantain, brie cheese, scallions, sauce, passion fruit sauce

EBI ROLL SPECIAL $23
Mamenori, sushi ebi, shrimp tempura, cream cheese, masago, scallion, shallots, sweet potato chips, sweet chilli, ponzu,aji amarillo

FLAGLER $21
Salmon, kani stick, avocado, chopped shrimp on top, scallions, masago, creamy sauce

COPPERFIELD $18
Mamenori, krab salad, cream cheese, avocado, shrimp tempura, honey, eel sauce, almonds

TOKIO $22
Mamenori, sushi rice, crab dip, scallions, sweet platain, avocado, salmon katsu with smoked ponzu, tuna on top, citrus sauce, aji amarilo, smoked eel, black tobiko, fried shallots

KONA $16
Nori, sweet plantain, krab salad, shrimp tempura cream cheese, avocado spicy mayo, eel sauce, fried shallots, sesame seed

ACEVICHADO $26
Mamenori, rice, avocado, sweet potate, ceviche with shrimp, aji amarillo, quinoa, sweet potato and acevichada sauce

WAGYU AND SEA $28
Nori, wagyu, shrimp tempura, goat cheese, avocado, masago, crispy rice, scallions, fried shallots, chimichurri, sesame seed

ROCKSTAR $18
Mamenori, salmon, tuna, cream cheese, avocado, tempura flakes, spicy mayo, eel sauce

CHU TORO $32
Nori, crispy avocado, scallion, fresh salmon, Chu toro, japanese dressing, jalapeño, masago

MIDORI (VEGAN ROLL)
Nori, avocado, carrot, cucumber, humus edamame, red peppers, sweet plantain, crispy shallots, masago arare, sesame seeds, micro cilantro $14

JALAPEÑO POPPER $18
Nori, cream cheese, avocado, crispy shrimp, fresh jalapeño, spicy mayo, gratin parmesan cheese, sesame seed

FUJI $19
Nori, masago, kani osaki, scallion, tempura flakes, cream cheese, avocado, crispy shrimp, honey mustard and eel sauce, sesame seed

MIAMI $19
Nori, cucumber, avocado, kani osaki, cream cheese, crispy shrimp, tuna tataki, spicy mayo, eel sauce and tempura flakes, sesame seed

MATSU $21
Mamenori, crab salad, avocado, cream cheese, crispy shrimp, fresh salmon, tuna fresh, eel sauce, aji amarillo aioli, truffle oil, tempura flakes, micro cilantro

MAUI $14
Nori, sweet plantain, salmon, krab salad, cream cheese, avocado, mango, eel sauce, breaded and fried, sesame seed

SALMON GUACA-TRUFFLE $24
Mamenori, crab salad, avocado, cream cheese, crispy shrimp, fresh salmon, guacamole, truffle oil, aji amarillo, aioli-masago, tortilla chip, micro cilantro

AKARI $23
Mamenori, arroz sushi, masago, fresh tuna, avocado, crispy shallots, osaki truffle salad, fresh salmon (topping), special sauce, ponzu, smoked eel, bubu arare, chives (finamente picado).

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HEALTHY OPTION

PROTEIN PUNCH $24
Mamenori, fresh salmon, fresh tuna, escolar, avocado, red onion, asparagus, spring mix and ponzu sauce

SOKAI SALAD $23
Mamenori, fresh salmon, crab salad, avocado, crispy shrimp, asparagus, spring mix and yuzu ginger sauce

NANAMI $21
Nori, salmon, tuna, escolar, pulpo, kani osaki, wakame, avocado and masago

NARUTO SPECIAL $22
Fresh salmon, fresh tuna, kani osaki, avocado, masago, trout caviar, sesame seeds, ponzu, yuzu ginger

SOKAI DELIGHT SALMON $21
Fresh Salmon, crab salad, avocado, asparagus, nikkei sauce, citrus sauce, sesame seeds

SOKAI DELIGHT TUNA $20
Fresh Tuna, crab salad, avocado, asparagus, nikkei sauce, citrus sauce, sesame seeds

SALADS

SOKAI SPECIAL SALAD $15
Baby spinach, truffle dressing, dry miso, parmesan cheese and crispy leek

WAKAME SALAD $11
Japanese marinated seaweed

CRUNCHY KRAB SALAD $12
Shredded krab, spicy mayo, sweet potato chips tempura flakes eel sauce

NEPTUNO SALAD $21
Krab, salmon, tuna, escolar, avocado, wakame salad ponzu creamy sauce

ASIAN CESAR SALAD $18
Romaine lettuce, japanese cesar dressing, crispy wonton, trout caviar and parmesan cheese

TARTARE

SOKAI TARTARE $24

FROM OUR KITCHEN

LOMO SALTADO $28
Beef tenderloin stir fry, french fries and jasmine rice.

POLLO SALTADO $20
Chicken stir fry, red onion, tomato, french fries and jasmine rice

JALEA DE MARISCOS $35
Deep fried grouper, calamari, octopus, shrimp, tartara sauce, jalapeño sauce

WAGYU STEAK (STRIP LOIN) $68
Wagyu steak, chimichurri, potato, parmesan cheese, truffle oil

PICANHA STEAK $48
12oz of picanha angus, corn, parmesan cheese, crispy potato with huancaina

NOODLES
Yakisoba fried noodles, japanese sauce and veggies.
Nori, kani osaki, cucumber, avocado and sesame seed

Veggies	$19
Chicken	$20
Beef	$24
Seafood	$24
Mixed	$25

FRIED RICE
Fried rice, egg omelette, scallions, oyster sauce and red pepper.

Veggies	$18
Chicken	$18
Beef	$24
Seafood	$24
Mixed	$28

CRISPY CHICKEN A LA HUANCAINA $26
Crispy chicken, creamy green rice, huacanaina sauce and criolla sauce

GROUPER ACEVICHADA $31
Fried grouper, tostones, acevichada sauce, avocado, criolla sauce

TRUFFLE & PORCINI RAMEN $25
Yakisoba noodles, creamy porcini and truffle sauce, parmesan cheese, ajitama egg

MUSHROOMS RISOTTO WITH TRUFFLE* $22

RISOTTO A LA HUANCAINA* $22
Risotto huancaina sauce and parmesan cheese.

RISOTTO AL PESTO* $22
Risotto peruvian pesto, parmesan cheese

BLACK RISOTTO* $22
Risotto squid ink, parmesan cheese

*You can add any protein from our menu to the risotto of your choice:

Lomo Saltado	$20
Salmon 8 oz	$13
Wagyu steak 80z	$40
Pollo Saltado	$10

KIDS MENU

CHICKEN TERIYAKI $12
Grill chicken, teriyaki sauce, french fries or jasmine rice

BEEF TERIYAKI $16
Grill beef, teriyaki sauce, french fries or jasmine rice

KATSU CHICKEN OR BEEF KATSU $16
Breaded chicken or beef, french fries or jasmine rice

FRIED SHRIMP $14
Breaded shrimp, french fries or Jasmine rice

BABY JALEA $16
Fried grouper, french fries

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