



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 🐟	\$12
Cream cheese, aji amarillo, salt and truffle oil	
SUSHI PIZZA 🐟	\$12
Crab salad, salmon, avocado, crispy rice, cream cheese, wakame salad, sesame seeds, eel sauce	
RICE CRACKER SALMON TARTAR 🐟	\$12
Fresh salmon, black ink rice cracker, smoked trout caviar, huancaína sauce and crispy quinoa	
BUTTER KRAB	\$11
Mamemori, rice, kani osaki, masago, jaoabese mayo and ponzu butter	
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	
PORK BELLY BUNS 🐟	\$15
Aioli, 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	\$18
3oz of wagyu, goat cheese, caramelized onions, eel sauce, jalapeño sauce	
CRISPY COLIFLOWER 🍱	\$15
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 quinoa	
PULPO ANTICUCHERO	\$26
Grill octopus, fingerling potato, choclo, chimichurri, anticuchera sauce and olive sauce, parrillera sauce and huancaína sauce	

SOUPS

MISO SOUP	\$4
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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 quinoa	

TIRADITO DE PULPO AL OLIVO 🐟🍱	\$20
Slice octopus, olivo sauce, roasted avocado, tobiko, crispy quinoa, 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 quinoa, tartara sauce, masago, micro cilantro	

EBI TIRADITO	\$18
Ebi shrimp, nikkei sauce, sweet chilli sauce, aji amarillo aioli, crispy sweet potato, 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 potato	

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

CEVICHE

CEVICHE CARRETILLERO 🐟🍱	\$30
Corvina mixed with octopus, shrimp, fried calamari, crispy squid, aji amarillo leche de tigre, cancha, choclo, sweet potato and micro cilantro	

CEVICHE CLÁSICO MIXTO 🐟🍱	\$26
Corvina mixed with octopus, shrimp, leche de tigre, red onion, choclo, crispy sweet potato, cancha	

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



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

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

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

CEVICHE CLÁSICO (CORVINA) 🐟 🌶️ \$21
Corvina, aji limo, cancha, sweet potato, peruvian corn, red onions and leche de tigre

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 🐟 \$23
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 plantain, avocado, salmon katsu with smoked ponzu, tuna on top, citrus sauce, aji amarillo, 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 potato, 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) 🌱 \$14
Nori, avocado, carrot, cucumber, humus edamame, red peppers, sweet plantain, crispy shallots, masago arare, sesame seeds, micro cilantro

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).



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 🐟	\$14
Baby spinach, truffle dressing, dry miso, parmesan cheese and crispy leek	
WAKAME SALAD	\$11
Japanese marinated seaweed	
CRUNCHY KRAB SALAD	\$11
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
Tuna or salmon, avocado, masago, scallion, spicy mayo, ponzu, rice crackers	

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 huancaína	
NOODLES	
Yakisoba fried noodles, japanese sauce and veggies.	

Veggies	\$19
Chicken	\$20
Beef	\$24
Seafood	\$24
Mixed	\$28

FRIED RICE	
Fried rice, egg omelette, scallions, oyster sauce and red pepper.	
Veggies	\$16
Chicken	\$18
Beef	\$22
Seafood	\$22
Mixed	\$25

SPECIAL FRIED RICE	\$21
Wagyu pastrami or smoked Duck, kimchi fried rice, veggie, honey truffle	

CRISPY CHICKEN A LA HUANCAINA	\$24
Crispy chicken, creamy green rice, huacaná sauce and criolla sauce	

CORVINA ACEVICHADA	\$28
Fried corvina, tostones, acevichada sauce, avocado, criolla sauce	

TRUFFLE & PORCINI RAMEN	\$20
Yakisoba noodles, creamy porcini and truffle sauce, parmesan cheese, ajitama egg	

MUSHROOMS RISOTTO WITH TRUFFLE*	\$22
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RISOTTO A LA HUANCAINA*	\$22
Risotto huancaína 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	\$16	Picanha 10oz	\$12
Salmon 8 oz	\$10	Octopus 6oz	\$10
Wagyu steak 8oz	\$40	Shrimp 8 unit	\$10
Pollo Saltado	\$10	Lobster 6oz	\$20

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	

🐟 🍗 Fish and meat icon indicates raw food. The FDA advises that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 🌶️ The chili is spicy 🍷 Gluten Free.
20% service charge Will be added to final invoice in parties of 5 or more



MONDAY TO FRIDAY OUR SPECIAL

LUNCH SPECIALS

12:00 PM TO 6:00 PM

PESCADO SALTADO

Pescado saltado, rice and french fries

\$13.99

POLLO SALTADO

Pollo saltado, rice and french fries

\$13.99

CHICKEN TERIYA KI

Chicken teriyaki, california roll with rice or french fries

\$13.99

SALMON TERIYAKI

Salmon teriyaki, california roll with rice or french fries

\$13.99

*ALL LUNCH SPECIALS INCLUDE MISO SOUP

2X32

12:00 PM TO 6:00 PM

2 ROLLS FOR \$32

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

\$32

HAPPY HOUR

FOOD

12:00 PM TO 6:00 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

12:00 PM TO 6:00 PM

BEERS 2X1

SAKE BOMB (BEER + SAKE)

\$4

SAKE FLAVOR MOJITOS

\$8

YAKY SAKE

\$8

SINGLE DRINKS

\$6

GLASE OF WINE

House wines (red/white)

\$5

PROSECCO

\$2

SIGNATURE COCKTAILS

\$8

DESSERTS

MARQUESA ROLL

Milk chocolate, nutella. maria cookies, strawberries, toasted almonds and condensend milk

\$12

THAI DONUTS

Crispy donuts, condensed milk & powdered sugar.

*ADD NUTELLA \$2

\$8

ICE PUDDING & YUZU ICE CREAM

Sweet milk rice, condensed milk, yuzu ice cream

\$12

TIRAMISU

Coffee-lady fingers-mascarpone cream, chocolate chips-matcha green tea.

\$10