

# LITTLE DISHES TO SHARE

**HABANERO HELL POPPERS** \$7  
diabolically spicy deep fried habanero peppers with a molten habanero cream cheese filling

CHINESE BBQ SPARE RIBS \$9  
in a five-spice honey glaze

QUESO FUNDIDO \$13  
molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and chips  
add chorizo \$2

HO CHI MINH'S PORK FRIED RICE \$16  
jasmine rice wok tossed with barbecued pork, chinese sausage, vegetables, oyster-soy sauce and fried egg

BLACK LAAB \$12  
Thai lettuce wraps with spicy ground beef, mint, cilantro, sprouts and nuoc cham dipping sauce

OCHO RIOS JERK CHICKEN SKEWERS \$8  
in a spicy Jamaican marinade with mango salsa and our Screaming Gringo hot sauce

HOUSE OF WANG SALT & PEPPER SHRIMP \$15  
wok-tossed shell on jumbo shrimp with a spicy Sichuan pepper salt and plum sauce for dipping

TOSTADA DE TINGA \$10  
smokey spicy chicken on crisp tostadas with queso fresco, sour cream, radish and shredded lettuce

BANG BANG FIRECRACKER WINGS \$10  
crispy sriracha laced chicken wings served with a sesame dressing to cool things down

POPOCATEPE \$10  
fries erupting with black beans, queso fresco, guacamole, sour cream, chile de arbol and pico de gallo

EMPEROR PUYI'S CHICKEN SALAD \$15  
mama Puyi's family recipe of garlic, ginger and red pepper marinated chicken, tossed with napa cabbage, cashews, rice noodles tossed in a sesame-soy dressing

CHICKEN OR VEGETABLE POTSTICKERS \$11  
with ginger soy dipping sauce

KOREAN BULGOGI LETTUCE CUP \$15  
marinated and flash grilled kobe beef served with red onion, jasmine rice, ginger-scallion, kimchee, ssamjang

NACHOS DEL SOL \$11  
crispy plantain chips topped with black beans, chorizo, queso fresco and pico de gallo

EMSPANADA DE JANEIRO \$11  
four Brazilian style empanadas stuffed with ground beef, olives and heart of palm

PESCADO AHUMADO \$15  
mesquite-smoked Pacific swordfish tossed in citrus dressing served with a pile of crunchy tortilla chips and creamy guacamole

TEMPURA SHRIMP LOLLIPOPS \$14  
tempura battered tiger shrimp served with a spicy thai chile sauce

SATAYS \$4 each  
traditional Indonesian-style skewered and grilled meats with dipping sauces: chicken or beef

LAMMA ISLAND SALTY SQUID \$10  
crisp fried calamari with a spicy pepper salt from some island in the South China Sea

LAZY CHINO'S MUSHI-BURO BEEF \* \$18  
grill it yourself beef tenderloin served yaki ishi style with a super hot japanese river stone and sweet sesame chile sauce

MADAME HOA'S CRISPY ROLLS \$8  
house-made pork filled spring rolls with sweet & sour and Thai BBQ dipping sauces

BIG KAHUNA POLYNESIAN PUPU PLATER \$36  
shrimp rumaki, five-spiced ribs, crispy calamari, fried chicken dumplings, crispy chicken wings, and grilled fruit satays for the table

## TIO PEPE'S TACO HOLE

\$4 ea/3 for \$9/10 for \$25

TACOS de BARBACOA  
tender chile-braised beef taquitos topped with Oaxacan style pickled jalapeno and cabbage

TACOS de TINGA  
chicken simmered all day in chipotle chiles, onions and roasted tomatoes

TACOS de CHORIZO CON PAPAS  
spicy Mexican chorizo sausage sauteed with fried potatoes and served with an aggressive chile de arbol salsa, onions and cilantro

# BIGGER DISHES TO SHARE

CARNE ASADA ALA MORELIANA \$32  
a platter of slow-cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, pico de gallo, chile de arbol salsa and fresh corn tortillas

COCONUT SHRIMP CURRY \$30  
shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice

CHINATOWN LO MEIN  
fresh lo mein noodles wok tossed with onions, carrot, bell pepper, baby corn and straw mushrooms vegetable \$18/chicken \$20/beef \$24

GENGHIS KHAN'S MONGOLIAN BEEF STIR FRY \$25  
wok tossed velvet beef with bamboo shoots, broccoli, green onion, shishito peppers in a spicy oyster-soy sauce and served with fragrant jasmine rice

PHILIPPINE PAELLA \$36  
jumbo shrimp, adobo chicken, mussels, chorizo sausage, calamari and saffron-annatto rice  
have it bachelor size for \$18

BAJA BEACH SHACK FISH TACOS \$18  
tilapia fillets grilled and served with crunchy jicama slaw, Screamin' Gringo Hot Sauce, guacamole, queso fresco, pico de gallo and fresh corn tortilla

BELAFONTE'S BANANA BOAT CHICKEN \$22  
crunchy plantain-crust chicken breast over jasmine rice with a sweet-tart passionfruit sauce and sautéed peppers and onion

CUBAN PORK ROAST CRISIS \$26  
its an international flavor incident! This delicious slow roasted marinated pork is shredded and set atop jasmine rice and black beans, with a cabbage slaw and surrounded with a blockade of fried bananas

MONTEGO BAY JERKED CHICKEN whole \$32/half \$20  
slow roasted with a grilled pineapple relish, Cuban black beans, jasmine rice and fried plantains

THE BIG "A\*\*" BURRITO vegetarian \$18/chicken \$21  
giant flour tortilla stuffed with mesquite smoked chicken breast, saffron rice, roasted corn salsa and pepperjack cheese served with a poblano cream sauce and fiery chile de arbol

SPICY SHRIMP FRIED RICE \$19  
jumbo tiger shrimp wok-tossed with fried rice and vegetables in a sriracha chile sauce

LAUGHING BUDDHA MISO NOODLES tofu \$17/chicken \$19  
a joyous bowl of vegetarian wok-tossed udon noodles in a sweet miso-garlic sauce

KUNG PAO CHICKEN \$20  
stir fried with cashews, chiles, szechuan pepper and baby corn

ARGENTINE RODIZIO ROAST  
Build your own meat sword! Choose any combination of the following:  
Adobo Chicken \$11 Jalapeño Bacon Wrapped Pork Tenderloin \$15  
Spicy Garlic Freshwater Shrimp \$18 Spicy Chorizo Sausage \$14  
Argentine Beef Tenderloin \$26

FIDEL'S CAPITALIST PIG ROAST \$25/person  
Havana style whole suckling pig, slow roasted and served with mango chipotle glaze, black beans, steamed jasmine rice and fried bananas. 10 person minimum (72 hour notice required)


## SIDES

BLACK BEANS AND RICE \$4  
FRIED BANANAS WITH QUESO FRESCO \$5  
STICKY RICE \$4  
STEAMED JASMINE RICE \$4  
MEXICAN "ELOTE" GRILLED CORN \$7

WOK GLAZED GREEN BEANS \$9  
FRIED RICE WITH GUACAMOLE \$10  
PAD THAI NOODLES \$10  
CUBAN BLACK BEAN SOUP \$5  
CRISPY FRIED PLANTAIN CHIPS \$5

THE THREE-WAY:  
GET NAUGHTY WITH ANY THREE SIDES.....\$14

## SUSHI LOCO

 = flaming



\* SIGGY'S NAUGHTY WHITE TIGER ROLL \$19  
an inside-out tempura shrimp roll covered in Scottish salmon and yellowfin tuna and seasoned with a spicy aioli that will bite you back

\* SCORPION KING ROLL \$20  
tempura softshell crab and shrimp maki roll filled with spicy tuna, cucumber, daikon sprouts and topped with tempura flakes, red tobiko and sweet soy

\* HAMACHI TATAKI \$14  
seared-rare yellowtail tuna with yuzu ponzu, sesame seeds and wakame salad

\* BIG KONA KAMPACHI ROLL \$19  
crab, avocado, cucumber, spicy aioli, rolled in a chili soy wrap, topped with kona kampachi, red tobiko and drizzled with yuzu wasabi sauce

THE WEED EATER \$15  
healthy vegetarian maki roll of cucumber and shiitake mushrooms layered with avocado and toasted sesames

\* OSCAR'S HAPPY TUNA ROLL \$20  
ahi, hamachi, and white tuna roll with avocado, jalapeno, and cilantro drizzled with sesame ponzu

KALIFORNIA KRAB ROLL \$15  
the world's finest imitation crab with avocado and cucumber in a maki roll

SPICY MANGO SHRIMP CATERPILLAR \$19  
with avocado, kaiware, tobiko

\* RING OF FIRE ROLL \$19  
volcanic spicy tuna and cucumber wrapped in an inside out maki roll topped with avocado and grilled unagi

\* "TUNE IN TOKYO" SUSHI SAMPLER \$25  
an assortment of items from our sushi menu featuring tiger shrimp roll, mango shrimp caterpillar roll, wasabi tuna drano balls, and the chipotle salmon roll

\* please note: eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical condition

open every day at 4:30 open sunday thru thursday until 1am friday and saturday until 2am