

APRILE
RESTAURANT & MARKET



BAR



CLICK ON THE MENU YOU WANT TO SEE

15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



APRILE

RESTAURANT & MARKET

20% OFF

MONDAY & TUESDAY

**ONLY FOR
ORDERS
ON-LINE**

www.aprilemiami.com

PROMOTIONAL CODE
APRILEMIAMI

 @aprilemiami



APRILE
RESTAURANT & MARKET

Miércoles de
Ladies
NIGHT

COPA DE VINO O PROSECCO

DESDE LAS 4:00 PM
HASTA LAS 10:00 PM

\$1



TODOS LOS JUEVES DJ EN VIVO

desde las 7:00PM hasta las 11:00PM

Happy Hour



POR VASO
\$6.00

POR VASO
\$5.50

desde las 4:00PM hasta las 11:00PM



4TSUKI
S U S H I

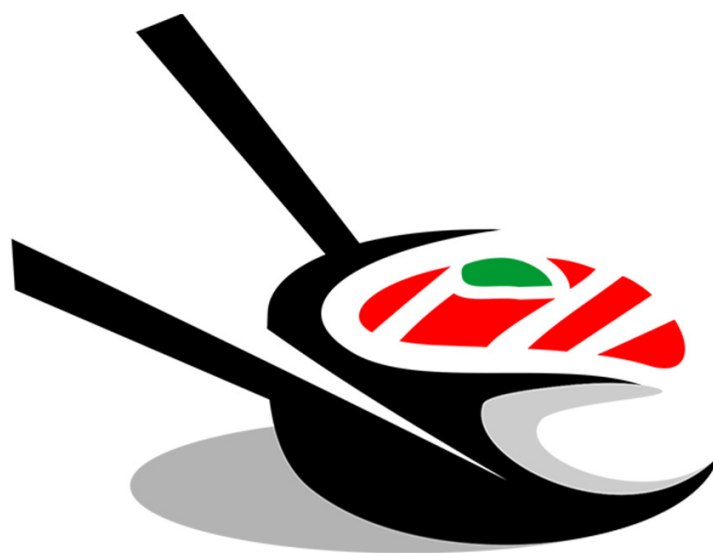
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SUSHI

MONDAY & TUESDAY
FROM 5PM TO 10PM

IN SITE - ONLINE

 @4tsukimiami



4 TSUKI
S U S H I

20%
OFF

**ONLY FOR DELIVERY
ONLINE ORDERS
AVAILABLE ALL WEEK**

**PROMOTIONAL CODE
4TSUKIMIAMI**

 [@4tsukimiami](https://www.instagram.com/4tsukimiami)



APRILE

RESTAURANT & MARKET

@APRILEMIAMI
WWW.APRILEMIAMI.COM



MEDITERRANEAN BOWL & WRAPS

\$16.95

Choose of base: (1 Base)

(Required)

- White Quinoa
- Marinated Baby Lentils
- Fine Herbs Basmati Rice
- Pearl Couscous
- Spring Mix

Choose your Dips

(Pick up to 3)

- Muhammara:
(red peppers and walnuts dip)
- Hummus:
(Chickpeas, sesame base, olive oil)
- Baba Ghanoush:
(Smoked eggplant dip)
- Mint labneh:
(Mint and yogurt)
- Crumble goat cheese:
(Goat cheese and fine herbs)
- Avocado Hummus:
(Chickpeas and avocado)

Choose your Protein or Vegetable

(1 Protein or Vegetable)

(required)

- Tarator Chicken
(Sesame sauce and chicken breast)
- Falafel (Chickpeas croquettes)
- Marinated Chicken
- Roasted Mix vegetables
- Kibbeh
(Bulgur wheat and ground beef) \$4.50
- Marinated Beef \$4.50

Choose your Toppings

(Pick up to 5)

- Tabbouleh
- Black Olive
- Tomato
- Pickled Hot peppers
- Pickled Onions
- Baby Spinach
- Pickled Shredded Carrots
- Lima Beans
- Cucumbers
- Fresh Radish
- Baby watercress

Choose your Dressing

(Pick up to 1)

- Lemon Za'atar dressing
(sumac, sesame, and Olive oil)
- Smoked and onions and garlic dressing
(Smoked onions, garlic, and Olive oil)
- Sweet and Spicy Harissa Dressing
(Hot red Peppers, onions, garlic, and honey)
- Chermula Dressing
(Lemon, saffron, coriander and olive oil)

APRILE

RESTAURANT & MARKET

DELIVERY & PICK UP ORDER

menu.aprilemiami.com

 @aprilemiami  (786) 888-0451 / (786) 888-0452

7761 Northwest 107th Avenue, Suite #201 Building 2, Doral, FL 33178

15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Cold Appetizers

Salmon Tartare (Raw)

Diced salmon pieces marinated with red onions, olive oil, dijon mustard, and aromatic herbs. Topped with crispy bread and capers mayo.

Finos cortes de salmón marinado en aceite de oliva, mostaza dijon, cebolla morada, hierbas aromáticas coronado con baby alcaparras y crujientes de pan.

\$15.95

Aprile Ceviche (Raw)

Our mixture of white fish and shrimp in sweet chili and lemon cream topped with fried squid and shrimp in crispy coconut with avocado and cancha corn.

Mixto de pescado y camarón en crema de aji dulce y limon coronado con frito de calamar y crujientes de langostinos en coco acompañado con aguacate y maíz cancha.

\$21.95

Tuna Tartare

Diced Tuna loin marinated with chives, smoked sweet peppers, ginger and curry mayo served with avocado and fresh coriander.

Finos cortes de lomo de atún marinado con cebollín, ají dulce ahumado, jengibre y mayonesa de curry servido con aguacate y cilantro.

\$15.95

Corvina Ceviche (Raw)

Marinated Corvina in lime juice and "Leche de Tigre" mixed with crispy sweet potatoes.

Corvina marinada en zumo de limón y "Leche de Tigre" servido con batatas crujientes.

Carpaccio di Manzo (Raw)

Thinly sliced beef tenderloin marinated in sea salt, black peppers and rosemary topped with baby arugula, mushrooms, dijon mayo and balsamic glaze.

Finas lonjas de carne res marinadas en sal marina, pimienta negra y romero servido con mayonesa dijon, baby arugula, champiñones frescos, finalizado en reducción balsámica.

\$16.95

Tavolo di Antipasti

Sliced prosciutto, speck, chorizo, salami. Served with fresh mozzarella, shaved Parmesan, kalamata olives, peperoncino, and arugula

Finas lonjas de prosciutto, speck, salami, chorizo, virutas de parmesano, mozzarella fresca, acompañados de aceitunas kalamatas, peperoncino y arúgula.

\$26.95

Hot Appetizer

Focaccina

Mini focaccia topped with oven roasted veggies, and shaved parmesan cheese.

Mini focaccia coronada con mixto de vegetales rostizados, y virutas de parmesano.

French Onion Soup

Traditional onion soup "AU Gratin" with swiss cheese.

Tradicional sopa de cebolla gratinada con queso Suizo.

Creamy Tomato Soup

Tomato soup, pecorino and black pepper fondue, with caramelized walnuts and drizzled Pesto.

Cremosa sopa de tomate con centro de fondue de pecorino, pimienta negra, nueces caramelizadas y pinceladas de pesto.

\$11.95

Eggplants & Zucchini Rolls

Thin slices of eggplant and zucchini rolls stuffed with ricotta cheese, prosciutto, and spinach. Served over a tomato passata topped with shaved parmesan cheese.

Rolls de Berenjenas y calabacines rellenos de ricotta, prosciutto y espinacas sobre passata de tomate y virutas de parmesano.

\$15.95

Calamari Fritti

Crispy calamari medley in a spicy lemon aioli.

Crujientes calamares servidos en alioli de limón ligeramente picante.

\$15.95

Cachapitas Fondue

Mini cachapitas topped with smoked mozzarella, crispy chorizos and saffron goat cheese fondue.

Mini cachapitas cubiertas con mozzarella ahumada, chorizos crocantes y fondue de tazafrán queso de cabra.

\$14.95

Salads

Caesar

Romaine lettuce, parmesan cheese, croutons, and special house dressing.

Lechuga romana, aderezo César de la casa, crotones y parmesano.

\$12.95

Add: Chicken 6.00 or Shrimp 7.00

Straciatella & Peach

Kale, spinach, peach, Kalamata olive, radish, toast pine, red onions, streciatella cheese and balsamic dreesing.

Kale, espinaca, aceitunas kalamata, piñones, cebolla morada, queso straciatella y vinagreta balsámica.

\$16.95

Citrus

Spring mix, mandarin, mix berries, almonds, crispy goat cheese, and passion fruit dressing.

Mezclum de lechugas acompañadas con mandarinas, frutos del bosque, almendras y queso de cabra en cubierta crujiente finalizada en vinagreta de parchita.

\$16.95

Aprile Prosciutto Caprese

Fresh burrata cheese and Sliced Prosciutto served with cherry tomatoes, sun dried tomatoes, fresh tomatoes and basil.

Burrata fresca y rebanadas de prosciutto servida con tomates cherrys, tomates manzano y tomates secos y albahaca fresca.

\$18.95

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Pasta

Aprile Ruota

Your choice of pasta in a Parmigiano Reggiano (PDO 24 months) cream tossed with prosciutto, mix of mushrooms, and truffle oil. Served with a piece of 8 oz beef tenderloin embraced by prosciutto.

Tu opción de pasta en crema de Parmigiano Reggiano (PDO 24 meses) con prosciutto, mixto de hongos y aceite de trufa, acompañado de 8 oz de filet mignon envuelta en prosciutto.

\$43.95

Carbonara

Thin crispy sautéed bacon, pecorino, garlic, and black peppers tossed in a creamy sauce.

Crujiente tocineta salteada con ajo, pecorino, crema blanca y un toque de pimienta negra.

\$19.95

Bolognese

Classic homemade meat and tomato sauce.

Clásico ragù de carne de res y tomate hecho en casa.

\$18.95

Truffle Fiochetti

Fiochetti stuffed of Ricotta cheese and truffle tossed in a prosciutto and black peppers pecorino romano creamy sauce.

Fiochetti relleno de Ricotta y trufa en crema de prosciutto y pecorino romano con pimienta negra.

\$26.95



Bomb Carbonara

Thin crispy sautéed bacon, shrimp, grilled chicken, pecorino, and black peppers tossed in a creamy sauce.

Crujiente tocineta salteada con ajo, camarones, pollo grillado, pecorino en crema blanca con una pizca de pimienta negra.

\$26.95

Salmone Affumicato e Vodka

Smoked salmon tossed with tomato, garlic, and white cream with a touch of vodka and pepperoncini rosso.

Salmon ahumado salteado con tomates, ajo, crema blanca y un toque de vodka y peperoncini rosso.

\$26.95



● **Frutti Di Mare**

Sautéed shrimp, squid, scallop, and mussels tossed with tomato, garlic, basil and white wine.
Salteado de Camarones, calamares, vieiras y mejillones, ajo, albahaca y vino blanco con un toque de nuestra Napoli casera.

\$28.95



● **Shrimps & Mussels Zafferano**

Squid ink Spaghetti tossed in a roasted garlic and saffron creamy sauce with sautéed shrimps and mussels.
Spaghetti negro de sepia en crema de ajo rostizado y azafrán salteados con camarones y mejillones.

\$28.95



● **Ravioli Di Carne**

Ravioli stuffed with homemade Ossobuco meat in a red wine, mushroom and sage sauce topped with parmesan cheese shavings.
Ravioli relleno de Ossobuco de res servidos en salsa de vino tinto y salvia coronado con virutas de parmesano.

\$26.95

● **Gnocchi Prosciutto e Stracciatella**

Potato Gnocchi tossed in a creamy sauce with prosciutto, stracciatella cheese and baked basil.
Gnocchi de papa en crema de stracciatella y prosciutto finalizado con albahaca crujiente.

\$24.95

Telefono Aprile

Confited tomatoes, roasted garlic, provolone, fresh mozzarella, white wine, and basil.
Salteado de tomate confitados, ajo rostizados, queso provolone, mozzarella fresca y albahaca.

\$22.95

Rusticana

Fresh tomatoes, bacon, black olives, garlic, white wine and fine herbs with a touch of Napoli sauce.
Tomates frescos, tocineta, ajo vino blanco y hierbas aromáticas junto con nuestra especial napoli de la casa.

\$22.95

Alla Ruota

Your choice of pasta mantecata in our Parmigiano Reggiano ruota (PDO 24 months). Finalized with fresh parmesan shavings from the wheel. With a white cream base and a touch of black pepper.
Pasta de tu preferencia mantecata en nuestro Parmigiano Reggiano (PDO 24 meses) coronado con virutas de parmesano en crema blanca y pimienta negra.

\$23.95

Add Chicken \$6.00, Shrimp \$7.00, Prosciutto \$4.00, Smoke Salmon \$8.00, Beef tenderloin \$8.00

Choose Your Pasta: Penne Rigate, Linguine, Spaghetti.
Add: Potato Gnocchi \$2.00 Spaghetti Neri \$2.00

Risottos

Funghi

Arborio rice, mushroom, portobello, porcini sauce and truffle oil.
Arroz arborio, champiñón, porcini y portobello con un toque de aceite de trufa blanca.

\$25.95

Frutti di Mare

Sautéed shrimps, scallops, squid and mussel in a saffron cream, basil and white wine.
Salteado de camarones, calamares, vieiras y mejillones en crema ligera de azafrán, albahaca y vino blanco.

\$28.95

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Crepes

Chicken

Sautéed chicken, spinach, bacon, red onion, mozzarella cheese and provolone.

Crepe rellena de pollo salteado, tocineta, espinaca, cebolla morada, mozzarella y provolone.

\$23.95

Beef & Mushroom

Stuffed crepe with beef tenderloin, mushrooms, portobello, porcini, mozzarella cheese, and provolone.

Crepe rellena de Lomito, mixto de hongos champiñones, porcini, portobellos, mozzarella y provolone.

\$28.95



Hamburgers

Fondue Burger (Raw)

Homemade burger topped with Swiss cheese fondue, bacon, onions, mushrooms, and spring mix served with truffled French fries.

Carne de la Casa coronada con fondue de queso Suizo, tocineta, cebolla, champiñones finalizada con mezclum de lechuga y papas fritas trufadas.

\$19.95

Classic Burger (Raw)

Homemade burger with American cheese, red onion, tomatoes, romaine lettuce and crispy bacon served with french fries.

Carne de la casa con queso americano, cebolla morada, tomate, lechuga romana y tocineta crujiente servida con papas fritas.

\$17.95

Entrées

Chicken Parmigiana

Parmesan chicken breast over tomato passata, served with spaghetti in a napoli sauce.

Pechuga de pollo a la pamesana sobre passata de tomate, servida con spaguetti en salsa napoli.

\$23.95

Mushroom Chicken

Chicken breast with bacon, and mushroom sauce served with grilled zucchini, and mashed sweet potatoes.

Pechuga de pollo salteada bañada en salsa de tocineta y champiñones, acompañada por puré de batata y zucchini grillados.

\$25.95

Coriander Lamb Chop (Raw)

New Zealand Lamb Chop marinated with coriander, fine herbs and garlic served with roasted potatoes and sautéed onions.

Chuletilas de Cordero de Nueva Zelanda marinadas en polvo de cilantro, finas hierbas y ajo, servidas con papas rostizadas y cebollas salteadas.

\$42.95

New York Strip Steak

Grilled 14oz of New York strip Steak with truffle and parmesan gnocchi.

14oz de New York strip steak servido con gnocchi en crema de pamesano y trufa.

\$43.95



Pesce Mediterraneo

Fish of the day cooked with white wine and fine herbs butter. Served with roasted potatoes and mix of asparagus.

Pescado del día cocido al vino blanco y mantequilla de finas hierbas servido con papas rostizadas y espárragos mixtos.

\$31.95

Greek Octopus

Grilled octopus served with spicy potatoes, spinach, kalamata olive and cucumber yogurt.

Pulpo al grill servido con papas ligeramente picantes, espinacas, kalamatas finalizado con yogurt de pepinos frescos.

\$36.95

Cartoccio Aprile (Raw)

Beef tenderloin with linguine pasta in a prosciutto and parmesan cream sauce tossed in a mix of mushrooms, and truffle oil.

Filet mignon acompañado con linguine en crema de prosciutto y hongos mixtos en cartoccio con una toque de aceite de trufas.

\$42.95

Citric Salmon (Raw)

Grilled salmon in a lemon confit sauce. Served with citric vodka risotto, baby zucchini and fennel.

Salmón al grill con infusion de Limón confitado, servido con risotto de vodka citrica baby zucchini e hinojo.

\$29.95

Braised Short Rib

Red wine braised short rib served with corn on the cob tajin aioli, cotija cheese and rustic mashed potatoes.

Short rib estofada el vino tinto servidas con elote abrazado en aioli de tajin, queso cotija, y pure de papas rustico.

\$43.95

Aprile Ruota (Raw)

Your Choice of pasta in a Parmigiano Reggiano (PDO 24 months) cream tossed with a mix of mushrooms, and truffle oil. Served with a piece of 8oz Beef tenderloin embraced by prosciutto.

Tu opción de pasta en crema de Parmigiano Reggiano (PDO 24 meses) con mixto de hongos y aceite de trufa, acompañado de 8 oz de filet mignon envuelta en prosciutto

\$43.95



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Cartoccio di Pesce

Cartoccio di Pesce

Oven roasted Fish of the day over shrimps, mussels and cherry tomatoes linguine in a garlic and basil butter sauce.

Red Snapper al horno acompañado con linguine salteado en mantequilla de ajo, tomate cherry, camarones, mejillones y albahaca fresca.

\$40.95



Dijon Mushroom Filet Mignon

Grilled juicy filet mignon with dijon and mushrooms creamy sauce over rustic mashed potatoes and sautéed asparagus.

Jugoso filet mignon en crema dijon y champiñones servido con pure rustico y espárragos salteados.

\$41.95



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Focaccia

Classic

Olive oil and oregano.
Aceite de oliva y orégano.

\$10.95

Pomodori Misto

Mixed tomatoes, garlic, oregano, and olive oil.
Mixto de tomates, ajo, aceite de oliva y orégano.

\$15.95

Prosciutto

Prosciutto, basil, olive oil, and oregano.
Prosciutto, aceite de oliva y orégano.

\$15.95

Caprese

Fresh mozzarella, tomato, garlic, orégano, pesto sauce, and olive oil.
Mozzarella fresca, tomate, ajo, orégano, pesto y aceite de oliva.

\$16.95

Modena

Tomato sauce, mozzarella, mixed tomatoes, roasted Garlic, arugula, parmesan, and balsamic glaze.

Salsa de tomate, mozzarella, mixto de tomates, ajo rostizado, arúgula, parmesano y reducción balsámica.

\$19..95

Capricciosa

Tomato sauce, mushroom, artichoke, prosciutto, black olive and stracciatella cheese.

Salsa de tomate, champiñón, prosciutto, aceituna negras y stracciatella fresca.

\$22.95

Quattro Formagi

Tomato sauce, mozzarella, blue cheese, provolone, and parmesan.

Salsa de tomate, mozzarella, queso azul, provolone y parmesano.

\$21.95

Rustica

Salsa rusticana, Italian sausage, peppers, sundried tomatoes and stracciatella cheese.

Salsa rusticana, salchicha italiana, pimentón, tomate seco, stracciatella fresca.

\$20.95

Primavera

Tomato sauce, mozzarella, onions, black olives, fresh mushrooms, green peppers, artichoke, and basil.

Salsa de tomate, mozzarella, cebollas, aceitunas negras, champiñón, pimentón verde, alcachofa y albahaca.

\$18.95

Diavola

Spicy tomato sauce, mozzarella, pepperoni, onions, and oregano.

Salsa de tomate picante, mozzarella, pepperoni, cebolla y orégano.

\$18.95

Margherita

Tomato sauce, mozzarella, and fresh basil.

Sala de tomate, mozzarella y albahaca fresca.

\$14.95

Caprese

Tomato sauce, mozzarella , fresh tomato, piece of fresh mozzarella, and pesto sauce.

Salsa de tomate, mozzarella, tomate fresco, mozzarella fresca, y pesto

\$18.95

Provenzal

Tomato sauce, mozzarella, roasted peppers, onion, italian sausage, pepperoni, and black olives.

Salsa de tomate, mozzarella, pimientos rostizados, cebolla, salchicha italiana, pepperoni, aceitunas negras.

\$17.95

Quattro Stagioni

Tomato sauce, mozzarella , ham, artichoke, mixed olives, red onions, and mushrooms.

Salsa de tomate, mozzarella, jamón, alcachofas, cebolla morada, aceitunas negras y champiñones.

\$19.95

Napolitana

Tomato sauce mozzarella, anchovies, black olives, and oregano.

Salsa de tomate, mozzarella, anchoas, aceitunas negras y orégano.

\$17.95

Funghi

Tomato sauce, mozzarella and mushrooms.

Salsa de tomate, mozzarella y champiñones.

\$16.95

Affettato

Tomato sauce, mozzarella, prosciutto, pepperoni, salami, truffle oil.

Salsa de tomate, mozzarella, prosciutto, pepperoni, salami y aceite de trufa.

\$23.95

Aprile

Tomato sauce, mozzarella, portobello, caramelized onions, speck, burrata, arugula, and truffle oil.

Salsa de tomate, mozzarella, portobello, cebolla caramelizada, speck, burrata, arúgula y aceite de trufa.

\$25.95

Calzone

Stuffed with tomato sauce, mozzarella, ham, and fresh mushrooms.

Masa de pizza rellena de salsa de tomate, mozzarella, jamón y champiñón.

\$20.95



Dessents

Tiramisu

Creamy mascarpone coffee, pavesini, and cocoa powder.
Cremoso Mascarpone, café, pavesini y cacao en polvo.

\$8.95

Cheesecake

Traditional American cheese cake topped with chocolate fudge and mixed berries.
Torta de queso crema tradicional Americana bañada en fudge de chocolate y frutos mixtos.

\$8.95

Chocolate Fondant Dream

Chocolate cake filled with chocolate fudge that melts in your mouth topped with white chocolate ice cream.
Torta de chocolate con fudge de chocolate en el centro acompañada de helado de chocolate blanco.

\$9.95

Tartufo Della Mia Casa

Crunchy coat of chocolate stuffed with cherry heart, almonds and our delicious vanilla and chocolate ice cream.
Crujiente costra de chocolate rellena de nuestro delicioso, helado de vainilla y chocolate con un corazón de cherry y almendras.

\$9.95

Sea Salt Caramel Cheesecake

Slice of caramel cream cheesecake over a sea salt crust cookie.
Torta de queso crema y dulce de leche estilo Americana, en costra de galletas y sal Marina.

\$9.95

Banana and Nutella Crepe

Stuffed crepe of confited banana and nutella served with vanilla ice cream.
Crepe rellena de banana confitada y nutella servida con helado de vainilla.

\$9.95

Pavlova

Meringue based crust topped with savory "dulce de leche" topped of freshly sliced strawberries.
Base de merengue crujiente abrazado con dulce de leche coronado con fresas frescas.

\$10.95



Kids Menu

- Chicken Nuggets

Chicken nuggets and French fries

- Mini Pizza Margherita

Tomato sauce and mozzarella

- Mini Pasta

Spaghetti or macaroni in white cream or tomato sauce.

Any dish from Kids Menu: \$12.95

Beverages

Soft Drinks:

- Bottled Water (0.75 L) \$5.00
- Sparkling Water (0.75 L) \$5.00
- Sodas \$3.00
- Lemonade \$5.00
- Orange Juice \$5.00



4 TSUKI
S U S H I

MENU



Appetizers & small bites

- Shrimp Gyoza** \$9.00 (Fried or steamed)
Shrimp gyoza and yuzu sauce.
- Pork Gyoza** \$9.00 (Fried or steamed)
Pork gyoza and Ponzu sauce.
- Veggie Gyoza** \$9.00 (Fried or steamed)
Veggie gyoza and Yuzu sauce.
- Sushi Pizza** \$17.00
Edamame and salt.
- Edamame** \$7.00
Edamame and salt.
- Spicy & Sesame Edamame** \$9.00
Edamame, garlic, togarashi, sesame oil and salt.

Salad

- Seaweed** \$9.00
Wakame, sesame oil and tobiko.
- Krab Salad** \$16.00
Wakame, salmon, tuna, kani, avocado, sesame seeds ikura and yuzu sauce.
- Neptuno** \$18.00
kani, Tuna, Salmon, avocado, wakame, tobiko and special mayo.

Traditional Roll

- Tuna Roll** \$12.00
Tuna, Nori, and Rice.
- Alaska Roll** \$13.00
Salmon, Avocado, Cream Cheese, nori, and Rice.
- California Roll** \$13.00
Rice, sesame seeds, nori, kani, Avocado and Cucumber.
- Kani** \$13.00
Crab, Nori, and Rice.
- Bagel Roll** \$13.00
Salmon, cream cheese, Nori, and Rice.
- Hamachi Roll** \$13.00
Yellowtail, Nori, and Rice.
- Spicy Tuna Roll** \$14.00
Tuna, Nori, spicy mayo, scallions, sesame seeds, tempura flake and Spicy mayo.
- Shrimp Tempura Roll** \$13.00
Shrimp, Nori, Avocado, cucumber, and rice.
- Veggie roll** \$11.00
White soybean paper spring mix, avocado, cucumber, and sundried tomatoe.
- Dinamite** \$14.00
Kani, Tobiko, and special Mayo.

Sushi & Sashimi

(2 per order)

- TUNA (MAGURO)** \$8.00
SALMON (SAKE) \$8.00
SHRIMP (EBI) \$8.00
YELLOW TAIL (HAMACHI) \$9.00
WHITE FISH (IZUMIDAI) \$8.00

Sashimi or Sushi Plate \$32
4 Tuna, 4 Salmon, 4 Yellowtail



House Rolls

- Okinawa** \$23.00
Nori, rice, Tuna, yellowtail, salmon, avocado, red tobiko, spicy mayo and tempura flake on top.
- Yokohama Rainbow** \$23.00
Nori, rice, shrimp tempura, kani, avocado, salmon, and tuna on top, with a touch of eel sauce.
- Ceviche Roll** \$23.00
Soybean paper, rice, tempura flake, white fish ceviche, shallot, avocado on top and tiger sauce.
- Ebi** \$23.00
Soybean paper, rice, shrimp tempura, cream cheese, scallion, tempura flake, yellow peppers sauce and fried ebi on top with a touch of sweet chili sauce.
- Iva** \$24.00
Soybean paper, rice, cream cheese, avocado, tuna, salmon, scallion, radish, black tobiko on top and yuzu sauce.
- Lava Roll** \$23.00
Nori, Rice, kani, shrimp tempura, cream cheese, avocado, scallions, black tobiko, fired togarashi salmon on top with ponzu and kimchi sauce.
- Kyoto** \$23.00
Rice, nori, tuna, eel, cream cheese, crunchy watercress, tobiko, smoke salmon on top and truffle honey.
- Alaska Special** \$21.00
Rice, nori, salmon, cream cheese, avocado, wakame, topping salmon and ikura.
- Nagoya** \$21.00
Rice, nori, wakame, crispy shrimp, sesame, tobiko, avocado on top and spicy mayo.
- Sendai Tempura** \$21.00
Rice, nori, tempura shrimp, white fish, Avocado, tempura flake, cream cheese, sesame, on top crab salad and eel sauce & spicy mayo.
- Sakurijima Volcano** \$23.00
Rice, nori, kani, avocado, cream cheese, scallion, red tobiko, and smoked seafood salad on top.
- Hot Miura** \$21.00
Nori, rice, tempura shrimp, spicy tuna, avocado, scallion, cream cheese, crunchy watercress, tempura flake and sambal mayo on top.
- Hiroshima** \$24.00
Rice, nori, cream cheese, scallions, fried kani, Hamachi and avocado on top with eel sauce and fried wakame.

Riceless Rolls

- Kami** \$22.00
Nori, avocado, salmon, kani, cucumber, mango, ikura on top and yuzu sauce.
- Sapporo** \$23.00
Nori, sauteed filet mignon, plantain, avocado, cucumber, goat cheese and truffle oil.
- Nagasaki** \$21.00
White soybean paper, spring mix, crab salad, tuna, cream cheese, white fish, avocado, and eel sauce.
- Toyama** \$21.00
Nori, salmon, tuna, avocado, cucumber, cream cheese and yuzo sauce.



BEER

Peroni	\$6
Stella	\$6
Corona	\$6
Modelo	\$6
Angelo 4	\$6
Miller Lite	\$6
Blue Moon	\$6
Heiniken	\$6

CHAMPAGNE &
SPARKLIN

Moet & Chandon Imperial <i>Brut, France</i>	\$95
Prosecco, Bellafina <i>Italy</i>	Glass \$ 8 Bottle \$ 36
La Fiera Moscato	\$38

WHITE WINE

Casa Mateo <i>Chardonnay/ Pinot Grigio/ Sauvignon Blanc Chile</i>	Glass \$8 Bottle \$32
Grayson - Chardonnay <i>California</i>	\$38
Kris Pinot Grigio <i>Italy</i>	\$36
Hito Rosado Cepa 21 <i>Spain</i>	\$38
Burgans Albarino <i>Rias Baixas</i>	\$38
La Carmina Albariño <i>Rias Baixas, Spain D.O.</i>	\$42
La Villaudiere Sauvignon Blanc <i>Francia / Valle del Loira</i>	\$36

RED WINE

Casa Mateo <i>Merlot/ Malbec/ Cabernet/ Pinot Noir Chile</i>	Glass \$8 Bottle \$32
Kauzo OAK Malbec <i>Valle de UCO- Argentina</i>	\$36
Regio Pinot Noir <i>California 2019</i>	\$36
Grayson Cellars <i>Cabernet Sauvignon California</i>	\$38
Pike Road <i>2019 Pinot Noir. Oregon</i>	\$47
Lost Chapters Cabernet Sauvignon <i>Napa Valley</i>	\$52
Elk Cove <i>Estate Pinot Noir. Willamette Valley Oregon.</i>	\$52
Protos Tinto Fino <i>Ribera del Duero Spain</i>	\$38
Tamaral Roble Tempranillo <i>Ribera del Duero, Spain</i>	\$42
Emilio Moro Finca Resalso <i>Spain</i>	\$44
Viejo Mundo Crianza <i>Ribera del Duero 2017</i>	\$45
RS Chianti <i>Italy</i>	\$38
Beaujolais-Villages Joseph Drouhin <i>France</i>	\$45
Mocali Brunello Di Montalcino <i>Italy</i>	\$95

COCKTAILS

Mojito	\$14
<i>White rum, lime juice, mint sugar syrup</i>	
Coconut Mojito	\$15
<i>White Rum, Malibu, lime juice, fresh mint, coconut cream, and soda</i>	
Passion Fruit Mojito	\$14
<i>White Rum, Passion Fruit syrup, lime juice, Fresh mint, and soda</i>	
Piña Colada	\$14
<i>Rum, pineapple juice and coconut cream</i>	
Sangría	\$14
	Jars 38
<i>Red or White</i>	
Cuba Libre	14
<i>Rum, lime juice, coca cola and angostura bitters.</i>	
Cosmopolitan	\$14
<i>Vodka, Lime juice, Cointreau, and cranberry juice</i>	
Moscow Mule	\$14
<i>vodka, ginger beer, lime juice</i>	
Chilcano Mule	\$15
<i>Vodka, Ginger, Fresh Mint, lime juice, Passion fruit syrup, and Ginger Beer</i>	
Classic Margarita	\$14
<i>Tequila, Triple Sec, Lime juice</i>	
The Black Margarita	\$15
<i>Tequila, lime juice, triple sec, and active charcoal</i>	
La Picante Margarita	\$15
<i>Tequila, lime juice, pepperoncino flake, sugar syrup, topping with red wine</i>	
Aperol Spritz	\$14
<i>Aperol, Prosecco, and soda</i>	
Cucumber Spritz	\$15
<i>Aperol, Ginger Anbieden, prosecco, and fresh cucumber</i>	
Strawberry Sparking	\$16
<i>As de Picos Gin, Strawberry syrup, tonic watwer</i>	
Mimosa	10
<i>Prosecco and orange juice</i>	
Bluesecco	\$16
<i>As de Picos Gin, fresh blue Berry, and Prosecco</i>	
Classic Martini	\$14
<i>Gin, dry Vermouth, green olive, and lime twist.</i>	
Porn Star Martini	\$15
<i>Vanilla Vodka, Passion fruit puree, sugar syrup</i>	

Espresso Martini	\$16
<i>Vodka, Khalua, Baileys, chocolate Bitters and Coffee</i>	
Italian Gimlet	\$15
<i>Gin, Lime juice, fresh Basil, Cucumber, Sugar Syrup</i>	
Smoked old Fashioned	\$16
<i>Bourbon, Orange bitters, Angostura Bitters, sugar, and lightly smoked in orange wood</i>	

LIQUOR

Vodka Tito ´s	Glass \$11 Bottle \$70
Vodka Grey Goose	Glass \$12 Bottle \$100
Rum Zacapa Centenario Solera	Glass 12 Bottle \$110
Rum Santa Teresa 1796	Glass 12 Bottle 110
Rum Bacardi	Glass 9

SCOTCH 12 YEARS

Johny Walker/Buchanan's/Old Parr	Glass \$14 Bottle \$110
Scotch 18 Years Buchanan´s/Johnnie Walker	\$18 Bottle 165
Baileys Irish Cream	\$14
Vodka Titos	\$14 Bottle 80
Vodka Grey Goose	\$14 Bottle 110
Gin Hendricks	\$14 Bottle 110
Gin As de Picos	\$16 Bottle 135
Rum Zaccapa Centenario Solera	\$16 Bottle 135
Rum Santa tersa 1796	\$16 Bottle 135

Digestif Liquor

Sambuca	\$8
Limonciello	\$8
Grappa	\$8
Frangelico	\$8
Cointreau	\$8
Oporto	\$8

