

BARRA FRIA

Chilled Oyster "Montaditos" 32

Bluefin Tuna Tartare, Kizami, Pickled
Ginger, Salsa Negra.

Chilled Market Oysters 24/48

(Sold By The Dozen Half Or Full)

Fresh Horseradish, Chiltepin Mignonette,
Salsa Marisquera, Cocktail Sauce.

Red Snapper Ceviche 23

Coconut-Leche de Tigre, Mango, Serrano
Chile, Toasted Corn, Herb Oil.

Chili Hama 24

Yellowtail Sashimi, Smoked Trout Roe,
Shichimi, Crispy Leeks, Truffle Yuzu Chili.

Hokkaidō Scallop Aguachile 25

Cilantro-Serrano Broth, Cucumber,
Avocado, Pickled Red Onion, Olive Oil.

Tai Truffle 30

Japanese Snapper Sashimi, Crispy Garlic,
Truffle Salt, Yuba, Calamansi Vinaigrette.

Ahi Tuna Tataki 26

Togarashi Seared, Navel Orange,
Yuzu Ponzu, Salsa Macha, Scallion.

El Coctel 27

Rock Shrimp, Octopus, Lump Crab, Avocado,
Cucumber, Jicama, Serrano Chile, Spicy
Clamato Sauce, Pequin "Table Salsa", Saladitas.

Toro Tartare 55

Kizami, Osetra Caviar,
Taro Root Chips.

SPECIALTY MAKI ROLLS

Geisha Roll 26

Salmon, Cucumber, Scallion, Chili Mayo,
Shiso, Avocado, Spicy Tuna,
Ginger, Sweet Soy.

Tulum Roll 27

Snow Crab, Grilled Pineapple, Avocado,
Cucumber, Lightly Seared Salmon, Chili
Mayo, Toasted Macadamia.

Duke Roll (Riceless) 28

Tuna, Salmon, Yellowtail, Avocado,
wrapped in Daikon, Sesame Ponzu.

Shogun Roll 30

Shrimp Tempura, Snow Crab, Tobiko,
Avocado, Scallion, Soy Sesame Paper
Wrapped, Truffle-Yuzu Habanero Sauce.

Spicy Negi Toro Roll 29

Bluefin Tuna Belly, Scallion, Shiso,
Smoked Daikon, Serrano Peppers,
Miso Mustard.

Salmon Crunch Roll (Riceless) 29

Snow Crab, Salmon, Macadamia Nuts,
Grilled Asparagus, Avocado,
Sesame Soy Paper, Thin Lemon.

La Langosta Tempura Roll 34

Tempura Lobster, Avocado, Chili Mayo,
Topped With Avocado, Potato Crisps,
Black Truffle Sauce & Garlic Chili Butter.

Crying Tiger Roll 28

Tuna, Mango, Crispy Shallots, Avocado,
Toasted Cashews,
Thai Chile Nuoc Cham.

Negi Hama Hand Rolls 48

Chopped yellowtail, Scallion, sesame,
Osetra Caviar.

Kamilla Roll 29

Hamachi, Avocado, Cucumber, Tuna,
Jicama, Jalapeño Salsa.



Casa Brasa Roll 36

Snow Crab, Grilled Jalapeño and
Asparagus, Smoked Daikon, Chili Mayo,
A5 Wagyu Beef, Crispy Leeks,
Roasted Piña Salsa.



*CERTAIN ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES. OUR KITCHEN HANDLES WHEAT, DAIRY, EGGS, SOY, PEANUTS, TREE NUTS, FISH, AND SHELLFISH.

ROLLS

Avocado Roll 13

Avocado, Sesame Seeds.

Cucumber Roll 12

Cucumber, Seaweed, Sesame Seeds.

Zen Roll 16

Seasonal Grilled Vegetables, Shiso, Pickled Daikon, Avocado.

Salmon Avocado 16

Salmon, Avocado, Sesame seeds, Seaweed.

Spicy Tuna 16

Spicy Tuna, Scallions, Avocado, Arare, Seaweed, Sesame Seeds.

California Roll 17

Snow Crab Mix, Avocado, Cucumber, Sesame Seeds, Seaweed.



Shrimp Tempura Roll 17

Nobashi Shrimp, Grilled Asparagus, Scallions, Chili Mayo, Jalapeño Sauce.



NIGIRI

2 PIECES

Crispy Rice

Crushed Avocado, Rice Pearls, Smoked Trout Roe.

Spicy Salmon 21

Spicy Tuna 21

Beef Tartare 25

Maguro / Tuna 16

Wasabi Relish.

Hamachi / Yellowtail 16

Pickled Red Onion, Serrano Chile, Cilantro.

Sake / Salmon 16

Lightly Seared, Mustard Miso, Rice Pearls.

Chu-Toro / Medium Fatty Tuna 28

Nikiri, Fresh Wasabi.

Akami / Bluefin Tuna 24

Nikiri, Fresh Wasabi.

Tai / Japanese Snapper 16

Japanese Plum.

Hotate / Scallop 18

Habanero Masago.

Unagi / Eel 16

Sansho, Crispy Seaweed.



A5 Wagyu 38

Scallion, Crispy Garlic.

Toro / Fatty Tuna 34

Nikiri, Fresh Wasabi.



SASHIMI

4 PIECES

Maguro / Tuna 36

Hamachi / Yellowtail 32

Sake / Salmon 32

Toro / Fatty Tuna 68

Hotate / Scallop 36

Unagi / Eel 32

Tai / Japanese Snapper 32

Akami / Bluefin Tuna 48

Chu-Toro / Medium Fatty Tuna 56

A5 Wagyu 76

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THE STARTERS



Edamame

Your choice of

Sesame & Lime 10

Salsa Macha 12



Guacamole 13

Crushed Avocado, Cilantro, Serrano Chiles & Tostadas.

Queso Panela 18

Skillet Seared, Castelvetrano Olives, Roasted Garlic, Toasted Pistachios, Orange Blossom Honey & Sherry Vinegar, Grilled Bread.

Chargrilled Oysters 24

Wood Grilled Oysters with Roasted Garlic-Chili Butter & Lime.

Beef Cheek Flautitas 18

Morita Chile Braised, Lime Crema, Guacamole, Queso Fresco, Radish, Serrano Chile.

Cauliflower A La Brasa 19

Wood Fired, Green Tahini, Toasted Pinenuts, Mint, Lemon, Parmesan, Leek Ash.

Molotes 17

Crispy Masa, Chorizo & Potato Filled, Oaxaca Cheese, Jalapeño Salsa, Enfrijolada Sauce.

SOUPS AND GREENS

CB Wedge 17

Baby Iceberg, Sweet Pepitas, Toasted Corn, Charred Oregano Dressing, Avocado, Crispy Onion Rings, Cherry Tomatoes, Pt. Reyes Blue Cheese.

Mexican Fattoush 17

Persian Cucumber, Marinated Sweet Peppers, Baby Romaine, Campari Tomatoes, Chili Spiced Tortilla Chips, Radish, Queso Fresco, Mint, Pomegranate-Sumac Vinaigrette.

Beef Albondiga Soup 14

Angus Beef & Basmati Rice Meatballs, Tomato Broth, Calabazas, Cilantro, Avocado Tostada.

Wood Fired Beets 18

Stracciatella, Medjool Date Vinaigrette, Sweet Pecans, Orange & Herb Salad.

Add

Wood Fired Chicken Breast 9

Wood Fired Salmon Fillet 13

Wagyu Hanger Steak 19



TACOS DE LA CASA

SERVED ON FRESH NIXTAMALIZED CORN TORTILLAS



Blackened Fish Tacos 25

Dry Chile Rubbed Red Snapper, Chipotle Mayo, Pickled Red Onion, Dressed Slaw.

Crispy Florida Rock Shrimp Tacos 23

Semolina Fried, Guacamole, Mango Pico De Gallo, Arbol Chile Salsa, Cilantro.

Ribeye Tacos 27

Thinly Sliced Prime Ribeye, Oaxaca Cheese Costra, Avocado Salsa & Salsa Negra.

THE MAINS

LAND & SEA

Charcoal Grilled Spanish Octopus 41

Moroccan Tomato Stew, Olive Oil
Poached Baby Potatoes,
Charred Broccolini, Mojo Verde.

Burguesa 26

Dry Aged Beef, White American Cheese,
Onion Marmalade, Chile Toreado
Aioli, Dill Pickle, French Fries.

Pork Short Rib "Carnitas" 31

Sour Orange Glazed, Salsas & Encurtidos,
Black Beans, Avocado, Fresh
Corn Tortillas.

Chilean Seabass 43

Pan Roasted, Basmati Rice, Castelvetroano
Olives, Fennel- Veracruzana
Lobster Sauce.

Slow Cooked Lamb Shank 38

Pasilla Chile Braised, Arroz De Oro,
Pomegranate, Harissa, Pepita & Pistachio
Dukkah.

Pollito a la Brasa 36

Recado Rojo Rubbed Half Chicken,
Mezcal-Lime Butter, Roasted Poblano
Chilies, Garlic Confit, Sunchoke.

Red Snapper "Al Chicharron" For Two 98

Crispy Fried, Served with Salsas,
Black Beans, Dressed Slaw &
Fresh Corn Tortillas.

A LA BRASA

COOKED OVER WHITE OAK CHARCOAL AND MESQUITE

CAB Beef Filet 8 oz	60
Wagyu Hanger 8 oz	49
Lumina New Zealand Lamb Chops 10 oz "Shawarma Spiced"	46
"Delmonico" Prime Ribeye 16oz.....	68
Butterflied Branzino 600g "Divorciado"	51
Dry Aged NY Strip 16 oz	85
Prime Porterhouse 24 oz	110
Black Hawk Farms Ribeye "Tomahawk" 40oz.....	185

ALL STEAKS SERVED À LA CARTE.
TAMARINDO STEAK SAUCE, CREAMY PEPPERCORN,
RED WINE BUTTER, OR CHIMICHURRI ON REQUEST.

THE ADD ON'S

Russet Fries 11

Kosher Salt & Rosemary,
Garlic Aioli.

Arroz De Oro 14

Toasted Fideo & Golden Saffron Rice,
Pistachios, Cashews, Dried Fruit.

Patatas Bravas 14

Garlic Aioli,
Salsa Brava & Pimenton.

Refried Black Beans 10

Epazote,
Queso Fresco.

Yukon Gold Whipped Potatoes 12

Good Butter & Kosher Salt.

Charcoal Grilled Maitake mushrooms 16

Pearl Onions, Misoyaki Butter,
Chives & Togarashi

Wood Grilled Broccolini 14

Pine Nut Gremolata, Parmesan.

Macaroni 14

Lumache, Young Manchego Crema, Garlic
Crumb.

Add Lobster 25



DON'T FEAR THE LIGHT WITHIN.
MAY IT IGNITE THE SACRED FLAME IN YOUR SOUL.

Paulo Coelho

