

THE

DEEP END

eat. drink. swim.

starters

CHARRED EDAMAME GF VF	AJI AMARILLO CHILI QUESO GF
toasted sesame seeds, togarashi	spiced beef, house-fried chips
14	18
YUCA FRIES V	TEBASAKI CHICKEN WINGS
togarashi, huancaína sauce	pickled vegetables, yuzu ranch
14	18
STREET CORN VF	JAPANESE CRISPY SHRIMP
queso fresco, ponzu salsa verde	chives, crispy shallots, rocoto aioli
16	22
SHISHITO PEPPERS GF V VF	AVOCADO DIP GF VF
sweet soy sauce	tortilla chips, salsa
18	14
PORK GYOZA	
ponzu sauce, togarashi	
18	

nikkei baos

served with seaweed salad or french fries

AHI TUNA BAO*	
tuna, sesame seeds, sriracha aioli	28
CHICKEN BAO	
aji amarillo-marinated chicken thigh, pickled vegetables, cilantro miso aioli	22
VEGGIE BAO V	
tempura cauliflower, egg, crispy shallots, cilantro miso aioli	20
PORK BAO	
braised pork belly, cucumber, red cabbage, sesame seeds	22

sushi tacos

SHRIMP TEMPURA	
nori, red radish, avocado cream	28
SPICY TUNA	
rocoto aioli, shishito, avocado cream	28
SALMON TARTARE	
coconut milk, lime juice, sesame seeds, avocado cream	26

GF - gluten-friendly V - vegetarian VF - vegan-friendly N - contains nuts
20% service charge for parties of 6 and above will be added to your check for your convenience
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

the deep ocean

DEEP END SEAFOOD PLATTER*	
serves four	110
LIMA TUNA CEVICHE*	
tuna, tamarind, seaweed, cucumber	
≈ served with wonton chips or plantain chips GF	28
COCONUT SALMON CEVICHE*	
salmon, coconut milk, peruvian corn, edamame	
≈ served with wonton chips or plantain chips GF	24

salads

add grouper 18, tuna* 18, shrimp 14, fried chicken 12

PERUVIAN COBB GF V	
baby iceberg, peruvian corn, pickled onion, cherry tomatoes, gorgonzola, yuzu ranch	14
JAPANESE CARROT GINGER GF V	
little gem romaine, cucumber, pickled carrot, peruvian peppers, queso fresco, soy ginger dressing	14

bowls & buns

TUNA POKE BOWL*	JAPANESE BBQ LAMB BURGER*
seaweed salad, cucumber, jasmine rice, wonton strips, pickled carrots, edamame, red cabbage, ponzu, rocoto dressing	tomato, red cabbage, katsu sauce, mint leaves, brioche bun
26	26
SALMON BOWL	PANCA CHICKEN QUESADILLA
jasmine rice, avocado, cucumber, seaweed salad, crispy rice noodles, sriracha aioli	three cheese blend, peruvian salsa, sour cream
24	20
PARADISE BURGER*	
heirloom tomato, pancetta jam, crispy onions, provolone, dill pickle, brioche bun	
28	

main dishes

LOMO SALTADO*	
beef tenderloin, vegetables, fried egg, french fries, sesame seeds	38
DUCK BREAST* GF	
purple potato purée, aji amarillo, baby spinach, peruvian corn	42
PERUVIAN SPICED GROUPEr GF	
jasmine rice, broccolini, peruvian pickled vegetables, crispy ginger, miso cream sauce	38
DEEP YELLOWTAIL SNAPPER GF	
truffle & rocoto sauce, peruvian corn, soy-yuzu confit cherry tomatoes	38
CHIMI FILET GF	
8oz tenderloin, piquillo mashed potatoes, grilled romaine, blue cheese, kimchi chimichurri	52
SHRIMP UDON NOODLES	
creamy panca sauce, hearts of palm, asparagus, cherry tomatoes, crispy shimeji mushrooms	36
BAY CRISPY CHICKEN	
korean demi, beech mushrooms, jasmine rice	32
SAKE NY STEAK* GF	
8oz prime strip loin, green peppercorn sake sauce, purple potatoes, shiitake	54
STIR-FRIED NOODLES V	
rice noodles, onion, bell peppers, mushrooms, sweet & sour soy sauce add grouper 18, tuna* 18, shrimp 14, fried chicken 12	28

cocktails



SOUTH AMERICAN CLASSICS

PISCO SOUR

barsol pisco primero
quebranta, lime,
egg whites,
angostura bitters

18

CAIPIRINHA

leblon cachaça, lime

17

COLOMBIAN

ESPRESSO MARTINI

ketel one vodka, kahlúa,
illy espresso
add sea salt caramel
foam 2

20

SIGNATURE

IN CLEAR VIEW

roku gin, crème de violette, lemon, simple syrup,
orange blossom water, blue curaçao, elderflower tonic

21

CHAKAI

bombay sapphire gin, genmaicha syrup, ginger, lime

19

TOKI SOUR

suntory toki whisky, yuzu, simple syrup, plum bitters,
egg whites, red wine floater

21

STRAWBERRY LYCHEE

lichicko shochu, sake, strawberry cordial, lemon, lychee

18

PIRATE PUNCH

bacardi 8yr, falernum, passion fruit, fresh lemon,
almond orgreat, bitters, myers’s rum floater

19

PEAR & CUCUMBER GIMLET

grey goose la poire, mint, cucumber, agave, elderflower

19

FORBIDDEN MARGARITA

don julio reposado tequila, mango syrup,
lime, cointreau, tajin

21

AFTERNOON DELIGHT | NON-ALCOHOLIC

mint leaves, lime, ginger, lemongrass, club soda

15

CHICHA MORADA | NON-ALCOHOLIC

peruvian purple corn, cinnamon, apples, lime

15

FROZEN

FROSE

tito’s handmade vodka,
rose juice, strawberry, mint

19

STRAWBERRY DAIQUIRI

cruzan rum, strawberry,
lime, simple syrup

18

PIÑA COLADA

bacardi rum

18

SPICY MARGARITA

jose cuervo silver, cointreau,
lime, peruvian spice rim

21

beer & seltzer



DOMESTIC 8

bud light
budweiser
coors light
michelob ultra
yuengling

IMPORTED 9

amstel light
corona
corona light
guinness
heineken
heineken 0.0
kirin
modelo especial
sapporo
cusquena

CRAFT 9

blue moon
samuel adams lager
stella artois
truly hard seltzer
high noon hard seltzer

sparkling



CAPOSALDO, BRUT PROSECCO

veneto, italy

15 | 60

SCHRAMSBERG “MIRABELLE” BRUT SPARKLING

north coast, california

22 | 88

DOMAINE CARNEROS, BRUT SPARKLING

carneros, california

92

TAITTINGER “LA FRANCAISE” BRUT CHAMPAGNE

reims, france

120

UNE FEMME “THE CALLIE” SPARKLING ROSÉ

napa valley/sonoma, california, 187mL

21

white & rosé

PIGHIN, PINOT GRIGIO

friuli-venezia giulia, italy

14 | 56

VILLA MARIA “EARTH GARDEN” SAUVIGNON BLANC

marlborough, new zealand

15 | 60

STAGS’ LEAP WINERY, SAUVIGNON BLANC

napa valley, california

72

CHATEAU STE. MICHELLE, RIESLING

columbia valley, washington

56

SONOMA-CUTRER “RUSSIAN RIVER RANCHES” CHARDONNAY

sonoma coast, california

16 | 64

COLUMBIA CREST “GRAND ESTATES” CHARDONNAY

columbia valley, washington

14 | 56

ROMBAUER, CHARDONNAY

carneros valley, california

23 | 90

HEITZ CELLAR, CHARDONNAY

quartz creek, california

160

FLEURS DE PRAIRIE, ROSÉ

côtes de provence, france

14 | 56

DOMAINE DE BEAURENARD “BIOTIFUL FOX” ROSÉ

vin de france, france

68

red

MEIOMI, PINOT NOIR

sonoma coast, california

14 | 56

ERATH, PINOT NOIR

willamette valley, oregon

16 | 64

DECOY BY DUCKHORN, MERLOT

sonoma, california

15 | 60

CATENA, MALBEC

mendoza, argentina

17 | 68

THE PRISONER, RED BLEND

napa valley, california

28 | 112

J. LOHR “PURE PASO” RED BLEND

paso robles, california

72

COLUMBIA CREST “GRAND ESTATES” CABERNET SAUVIGNON

paso robles, california

14 | 56

DAOU, CABERNET SAUVIGNON

paso robles, california

16 | 64

HESS COLLECTION “ALLOMI” CABERNET SAUVIGNON

napa valley, california

92

SILVER OAK, CABERNET SAUVIGNON

alexander valley, california

160

CAYMUS, CABERNET SAUVIGNON

napa valley, california

170