

THE
Penthouse

WATERSIDE DINING . SKYLINE VIEW

Raw*

- VEGAN CEVICHE** 14
hearts of palms, red onions, tomato, cucumber, daikon, cilantro, shiso granita, sweet potato, crispy sliced plantain
- LECHE de TIGRE** 16
fresh catch ceviche, red onions, aji amarillo, habanero chile, choclo
- CRISPY RICE SPICY TUNA** 17
mini crispy rice cakes, topped with spicy tuna

Hot

- BBQ OCTOPUS** 17
ginger, serrano peppers, 5 spice, roasted shishito, katsu sauce
- CHICKEN SATAY** 17
peanut-cream sauce
- TRUFFLE EDEMAME DUMPLINGS** 14
4 pieces, steamed, puréed potato edamame, summer truffle
- ROCK SHRIMP TEMPURA** 18
crispy shrimp, creamy thai-chili sauce
- CRISPY CHICKEN SALAD** 17
romaine, thai basil, cilantro, mandarin orange, mint, crispy wonton, sesame-ginger dressing

Specialty Rolls*

- VOLCANO** 21
spicy lobster, kani, pickled radish, topped with seared salmon, truffle, miso, serrano
- THE PENTHOUSE** 20
shrimp tempura, mango, topped with eel, avocado, tobiko, spicy mayo, eel sauce
- SKYLINE** 18
spicy tuna, avocado, crunch, topped with tuna, spicy mayo, lava/eel sauce
- VEGETARIAN FUTOMAKI** 16
cucumber, kampyo, carrot, tofu, avocado, pickled radish, wrapped in pink soy paper
- ROOFTOP** 19
sweet king salmon, snow crab, cucumber, crunch, topped with avocado, ikura, masa sauce

Sushi / Sashimi*

- 2 pieces per order 8
- MAGURO** - tuna **HAMACHI** - yellowtail
SAKE - salmon **EBI** - shrimp
KANI - crab **IKURA** - salmon roe
UNAGI - eel **TOBIKO** - flying fish roe

Sushi Boat serves 4 86

- THE PENTHOUSE & RAVEL ROLLS
- 8 PIECE NIGIRI SUSHI *chef's choice selection*
- SPICY TUNA ROLL + SEAWEED SALAD
- SALMON + AVOCADO ROLL
- AVOCADO + CUCUMBER ROLL

Fish

- STEAMED BLACK BASS** 34
ginger-soy broth, bok choy, wrapped in banana leaf
- FRITTO MISTO** 32
crispy shrimp, calamari, scallops, lobster, rocoto & aji verde sauce
- MISO SALMON** 29
roasted wild atlantic salmon, miso-sake glaze, yucca mash

Meat

- STEAK** 29
wok charred filet mignon, soy, red onions, cilantro rice, crispy potatoes
- ROASTED CHICKEN** 28
peruvian marinated whole baby chicken, sweet bruleéd plantains, aji sauces
- TOMAHAWK** - for 2 78
grilled 40oz bone-in signature rib eye, togarashi-garlic butter
- F.K.C.** 27
spicy double fried korean chicken, wasabi-honey & garlic-soy sauce

- Items marked with * may be served raw or under cooked.
- Some of our dishes may contain nuts, shell fish and dairy. Please advise your server regarding any allergies.

Pasta

- CRAB TAGLIATELLE** 29
housemade pasta, meyer lemon shiso butter
- MAINE LOBSTER** 32
chili pomodoro, bucatini, served out of shell
- LINGUINE VERDE** 24
housemade pesto sauce, spinach, garlic, edamame, scallions, parsley, parmesan

Sides

- 9
- ROTISSERIE PINEAPPLE**
cinnamon spiced glaze
- PLANTAINS**
crispy strips, sweet & spicy
- EDAMAME/CHOCLO**
roasted, black bean-soy glaze
- GREEN RICE**
peruvian style, cilantro
- BRUSSELS SPROUTS**
crispy "okonomiyaki style", sweet soy, kewpie

by Chef Seth Levine

CHEF de CUISINE • WASHINGTON GRANIZO
SOUS CHEF • WILSON JIMENEZ

MENU - 8/19 v2