

THE
Penthouse

WATERSIDE DINING • SKYLINE VIEW

Starters

VEGAN CEVICHE 🌱	14
<i>hearts of palms, red onions, tomato, cucumber, daikon, cilantro, shiso granita, sweet potato, crispy sliced plantain</i>	
LECHE de TIGRE 🌶️🌶️	16
<i>fresh catch ceviche, red onions, aji amarillo, habanero chile, choclo</i>	
CRISPY RICE SPICY TUNA	17
<i>mini crispy rice cakes, topped with spicy tuna</i>	
CHICKEN SATAY	17
<i>peanut-cream sauce</i>	
ROCK SHRIMP TEMPURA 🌱	18
<i>crispy shrimp, creamy thai-chili sauce</i>	

SPICE LEVEL: Medium 🌶️ • Hot 🌶️🌶️

• 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.

MENU - DEC 2019 v5

Specialty Rolls*

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

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	

Fish

FRITTO MISTO	32
<i>crispy shrimp, calamari, scallops, lobster, rocoto & aji verde sauce</i>	
MISO SALMON	29
<i>roasted wild atlantic salmon, miso-sake glaze, yucca mash</i>	

Sushi Boat serves 4 86

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

Meat

ROASTED CHICKEN	28
<i>peruvian marinated whole baby chicken, sweet bruleéd plantains, aji spicy sauces</i>	
WOK CHARRED FILET	29
<i>thin sliced filet mignon, soy, red onions, cilantro rice, crispy potatoes</i>	
F.K.CHICKEN	27
<i>spicy double fried korean chicken, wasabi-honey & garlic-soy sauce</i>	

Sides 9

ROTISSERIE PINEAPPLE	
<i>cinnamon spiced glaze</i>	
PLANTAINS	
<i>crispy strips, sweet & spicy green sauce</i>	
GREEN RICE	
<i>peruvian style, cilantro</i>	

by Chef Seth Levine

CHEF de CUISINE • WASHINGTON GRANIZO
SOUS CHEF • WILSON JIMENEZ