



BOTANITAS

TOTOPOS Y SALSA
[HOMEMADE TOTOPOS & FRESH SALSA]
[9]

TOTOPOS Y GUACAMOLE
[HOMEMADE TOTOPOS SERVED WITH FRESHLY MADE GUACAMOLE]
[15]

SPICY TUNA NACHOS
[MADE WITH PICO DE GALLO / CABBAGE / AVOCADO / YUM-YUM SAUCE]
[19]

SEAWEED SALAD**
[WITH SESAME SEEDS]
[12]

AHI POKE CEVICHE
[PERUVIAN INSPIRED MADE WITH LECHE DE TIGRE* PONZU / PICO DE GALLO/ AVOCADO & TOTOPOS]
[19]

SPICY TUNA & AVOCADO TARTARE
[PICO DE GALLO / CABBAGE / AVOCADO / YUM-YUM SAUCE]
[20]

SHRIMP TEMPURA
[6 GOLDEN FRIED SHRIMP & CREAMY SALSA]
[20]

CHIPOTLE CALAMARI SALAD*
[ASIAN-INSPIRED STEAMED CALAMARI WITH SESAME SEED OIL & SPICY CHIPOTLE SAUCE]
[13]

EDAMAME CON CHILE Y LIMON
[STEAMED SOYBEAN PODS SPICY CHILI-GARLIC SAUCE & SQUEEZED LIME]
[10]

AGUACHILE CEVICHE
[SEAFOOD MARINATED IN LIME AND JALAPENO, WITH A ZESTY TANG AND A HINT OF HEAT. A REFRESHING COASTAL LATIN DISH]
[SHRIMP] [21] [OCTOPUS] [23]

MEX-ASIAN TACOS

MIX & MATCH COMBO
[EXCEPT OCTOPUS, LOBSTER, SOFT SHELL CRAB]
2[24] 3[28]

SOFT CORN TORTILLA SLIGHTLY CRISPED UP ON THE GRILL, YUM-YUM SAUCE DRIZZLE, SHREDDED CABBAGE, CHILI-GARLIC PINEAPPLE, ONION-CILANTRO RELISH. SERVED WITH STICKY RICE, MOJO DRESSING, BLACK BEANS, JALAPENO SLICE, LIME WEDGE AND A PIECE OF SWEET FRIED PLANTAIN. ASK YOUR SERVER FOR A LA CARTE OPTIONS (NO SIDES).

FISH

SPICY TUNA*
[SASHIMI GRADE YELLOW-FIN TUNA / CHILI-GARLIC]
1 [14] 2 [22] 3 [26]

AHI POKE CEVICHE*
[PERUVIAN INSPIRED CEVICHE MADE WITH SASHIMI GRADE YELLOW-FIN TUNA & LECHE DE TIGRE* PONZU]
1 [15] 2 [24] 3 [28]

MAHI-MAHI AL PASTOR
[BLACKENED WILD CAUGHT MAHI-MAHI WITH PEPE'S PASTOR SEASONING]
1 [15] 2 [24] 3 [28]

GRILLED TILAPIA
[JUICY AND TENDER TILAPIA FILLET, GRILLED TO PERFECTION]
1 [13] 2 [21] 3 [25]

BAJA STYLE

[BEER BATTERED]

SHRIMP
1 [14] 2 [22] 3 [26]

TILAPIA
1 [14] 2 [22] 3 [26]

SOFT SHELL CRAB
2 [25]

LOBSTER
2 [43]

CRISPY SALMON CHICHARRON
[WILD CAUGHT FRIED SALMON WITH SKIN]
1 [15] 2 [24] 3 [28]

PULPO DIVORCIADO
[TENDER OCTOPUS WITH CILANTRO & OLIVE SAUCES]
2 [28]

LAND

STEAK TATAKI
[MARINATED STEAK WITH LECHE DE TIGRE* PONZU]
1 [17] 2 [23] 3 [26]

KURUGUTA PORK CARNITAS
1 [13] 2 [20] 3 [24]

THAI CHICKEN
[BEER BATTERED SPICY PEANUT SAUCE / SWEET SOY / CABBAGE / CARROTS / CILANTRO / ONION]
1 [17] 2 [23] 3 [28]

CHICKEN TERIYAKI
[BEER BATTERED CHICKEN BREAST]
1 [14] 2 [22] 3 [25]

OTHERS

PLANTAIN
1 [13] 2 [20] 3 [24]

AVOCADO
1 [13] 2 [22] 3 [25]

PEPE'S FAVORITE

SURF AND TURF
[TATAKI STEAK / TEMPURA LOBSTER]
2 [35]

MEX-ASIAN ENCHILADAS

SLIGHTLY FRIED TORTILLA ROLL SERVED OVER CABAGGE WITH CHOICE OF PROTEIN, BATHED IN COOLING MILD SPICY SAUCE, AND SERVED WITH STICKY RICE, MOJO DRESSING, BLACK BEANS, JALAPENO SLIDE, LIME WEDGE AND A PIECE OF SWEET FRIED PLANTAIN.

FISH

MAHI-MAHI
2 [24] 3 [26]

TILAPIA
2 [23] 3 [26]

GRILLED TILAPIA
2 [22] 3 [25]

CRISPY SALMON
2 [24] 3 [28]

SHRIMP
2 [23] 3 [26]

SOFT SHELL CRAB
2 [26]

LAND

STEAK TATAKI
2 [24] 3 [27]

PORK CARNITAS
2 [22] 3 [25]

CHICKEN
2 [23] 3 [26]

PLANTAIN
2 [22] 3 [25]

AVOCADO
2 [23] 3 [26]

SURF AND TURF
[TATAKI STEAK / TEMPURA LOBSTER]
2 [36]

MIX & MATCH COMBO
[EXCEPT SOFT SHELL CRAB]
2[24] 3[28]

SPECIALS

MEX-BOWLS

[STICKY RICE / BLACK BEANS / TOGARASHI-ANCHO SEASONING / BLISTERED JALAPENOS / SPICY CHILI-GARLIC PINEAPPLE / CILANTRO -ONION RELISH / GUACAMOLE / TORTILLA CHIPS & THESE SAUCES: YUM-YUM SAUCE / TERIYAKI / MOJO / CHILI GARLIC]

SPICY STEAK TATAKI*
[24]

GRILLED CHICKEN
[24]

SURF AND TURF
[45]

BAJA CHICKEN
[25]

POKE-BOWLS

[STICKY RICE / CHILI-GARLIC PINEAPPLE / CILANTRO-ONION RELISH / SESAME SEEDS / YUM-YUM SAUCE / SEAWEED SALAD / GINGER / AVOCADO]

SPICY TUNA
[24]

SALMON
[24]

AHI
[24]

AVOCADO
[23]

SCREAMING "O" BOWL

[FEATURES A BASE OF STICKY RICE TOPPED WITH MARINATED SALMON INFUSED WITH GARLIC, CREAMY AVOCADO, PICKLED GINGER, AND A TOUCH OF CREAM CHEESE FOR A PERFECT BLEND OF FLAVORS AND TEXTURES.]

[25]

THAI-MOLE

[TENDER GRILLED CHICKEN OR STEAK, SERVED WITH STICKY RICE AND DRIZZLED WITH A SPICY PEANUT MOLE SAUCE AND SWEET SOY GLAZE]

CHICKEN
[29]

STEAK
[31]

PULPO (OCTOPUS)

[GRILLED TENDER TENTACLE SERVED ON A LIGHTLY FRIED TORTILLA TOPPED WITH ASIAN STICKY RICE AND BEANS]

A LA PLANCHA [39]

A LA DIABLA [39]

[DRIZZLED WITH AN ENCHILADA-KALAMATA AIOLI AND CARNISHED WITH CILANTRO]

[MARINATED IN SPICY CHILI GARLIC SAUCE WITH PINEAPPLE, LIME, OLIVE AND ENCHILADA SAUCES]

TOSTADA-SALAD

[CRISPY CORN TOSTADA TOP WITH STICKY RICE AND BEANS / SPRING MIX / CARROTS / BLISTERED JALAPENOS / AVOCADO / ONION CILANTRO RELISH / FRIED PLANTAINS / CREAMY SALSA VINAIGRETTE & YUM-YUM SAUCE]

STEAK TATAKI*
[26]

AHI POKE
[26]

SHRIMP TEMPURA
[25]

AVOCADO
[25]

CRISPY SALMON
[26]

BLACKENED MAHI
[26]

LOBSTER
[45]

GRILLED CHICKEN
[26]

SUSHI-ERIA

ASK YOUR SERVER FOR OTHER AVAILABLE SUSHI OPTIONS

SUSHI-BURRITO*

[OUR FAMOUS NORI ROLLED VERSION OF A TRADITIONAL BURRITO SERVED WITH PICKLED / GINGER / LIME PONZU / WASABI / STICKY RICE / SPICY FISH / AVOCADO / BLACK BEANS / CILANTRO ONION RELISH / FRIED PLANTAIN & YUM-YUM SAUCE]

AHI POKE*
[22]

SPICY TUNA
[23]

SALMON
[23]

AVOCADO
[22]

SUSHI-TOSTADA

[2 FRIED TOSTADAS / STICKY RICE / CREAM CHEESE / SEAWEED SALAD / AVOCADO / GINGER / WASABI / SWEET SOY / SPICY MAYO / SESAME SEEDS]

SPICY TUNA*
[24]

SCREAMING "O"
[SUSHI SALMON]
[26]

AQUARIUM*
[UNAGI / SPICY TUNA / BAJA SOFT SHELL CRAB]
[38]

MARY JANE*
[UNAGI / SPICY TUNA]
[29]

MARGARITAS

AWARD WINNING MARGARITAS, MADE WITH 100% BLUE WEBER AGAVE TEQUILA & HOMEMADE SOUR MIX. ADD ANY (UP TO 3) OF OUR HOUSE INFUSED TEQUILAS AT NO EXTRA CHARGE:
PINEAPPLE / JALAPENO / CILANTRO / CINANAMON-ORANGE PEEL / GINGER CUCUMBER / HIBISCUS / STRAWBERRY / PASSIONFRUIT.

ASK YOUR SERVER ABOUT OTHER AVAILABLE TEQUILA BRANDS TO ADD TO YOUR FAVORITE MARGARITA

HOUSE

[REPOSADO TEQUILA / TRIPLE SEC / HOMEMADE SOUR MIX / DOUBLE TALL]

[14]

AZUL

[SILVER TEQUILA / BLUE CURACAO / HOMEMADE SOUR MIX / DOUBLE TALL]

[14]

VAMPIRO

(BLOODY MARGARITA)

[SILVER TEQUILA / HOMEMADE SANGRITA SAUCE / HOMEMADE SOUR MIX / DOUBLE TALL]

[14]

DELEON CADILLAC

[SILVER TEQUILA / ORANGE COGNAC LIQUOR. HOMEMADE SOUR MIX / DOUBLE TALL]

[21]

AVION PALOMA

[SILVER TEQUILA / GRAPEFRUIT JUICE / SODA / SPLASH HOMEMADE SOUR MIX]

[17]

APPLE CIDER

[CINNAMON ORANGE INFUSED TEQUILA / APPLE CIDER / LIME JUICE / ORANGE COGNAC LIQUOR AGAVE NECTAR & CINNAMON]

SINGLE [16] / DOUBLE [20]

COCONUT SAKE-RITA

[COCONUT LEMONGRASS SAKE / SILVER TEQUILA / HOMEMADE SOUR MIX / DOUBLE TALL]

[16]

RUNNING WITH BULLS

[REPOSADO TEQUILA / RED BULL / HOMEMADE SOUR MIX DOUBLE TALL]

[15]

TEQUITINI

(MARGARITA COCKTAIL MARTINI)

[TEQUILA OF YOUR CHOICE / FRESH LIME / AGAVE NECTAR / SERVED DOUBLE UP]

STARTING AT [14]

CHELA-RITA

[ADD A CORONITA TO YOUR FAVORITE MARGARITA]

[ADD 4]

VIRGIN

[WATER / SOUR MIX / SPLASH OF AGAVE] [NON-ALCOHOLIC]

[10]

MEZCAL COIN MARGARITA

[MEZCAL / ORANGE LIQUOR / SQUEEZED LIME / AGAVE NECTAR / TOGARASHI SALT]

SINGLE [16] / DOUBLE [20]

PATRON MULE

[SILVER TEQUILA / GINGER BEER / LIME WEDGE]

SINGLE [16] / DOUBLE [19]

CABO WABO BUBBLE

[SILVER TEQUILA / SODA / PASSION FRUIT SPLASH]

[15]

COCKTAILS

MEZ-GRONI

[MEZCAL / CAMPARI / SWEET VERMOUTH ORANGE WEDGE]

[16]

ALPENGLow

[MEZCAL / APEROL / ELDERFLOWER LIQUOR / LIME JUICE MIX / SPLASH OF SODA]

[17]

SAKE-MOSA

[CHAMPAGNE / CITRUS FLAVOR SAKE]

[17]

NAKED IN THE DESERT

[SILVER SOTOL / APEROL / SAFFRON LIQUOR]

[17]

ONE LOVE PAINKILLER

[SPICED RUM / COCONUT CREAM / PINEAPPLE / JUICE / NUTMEG & ORANGE JUICE]

[14]

VIRGIN ONE LOVE PAINKILLER*

[COCONUT CREAM / PINEAPPLE / NUTMEG & ORANGE JUICE] [NON-ALCOHOLIC]

[10]

SAKE

SAKE CALIENTE

[HOT GEKKEIKAN HOUSE TRADITIONAL WITH A SMOOTH FINISH]

6oz [10] 9oz [14]

COLD SAKE

6oz [13] 9oz [16] BOTTLE [38]

MOONSTONE ASIAN PEAR

[GINJO SAKE INFUSED WITH ASIAN PEARS]

MOMOKAWA DIAMOND

[CRISP TRADITIONAL SAKE]

MOONSTONE COCONUT-LEMONGRASS

[UNFILTERED NIGORI SAKE INFUSED WITH CRISP LEMONGRASS & CREAMY COCONUT]

MOMOKAWA PEARL

[UNFILTERED CREAMY SAKE]

SAKE-TINI [16]

[COCKTAIL THAT MERGES THE SMOOTHNESS OF SAKE WITH THE ELEGANCE OF A SHAKEN HARD MARTINI]

ASIAN PEAR SAKE-TINI

[MOONSTONE ASIAN PEAR SAKE / VODKA / DOUBLE]

CLASSIC SAKE-TINI

[GEKKEIKAN SAKE / VODKA / SLICED CUCUMBER / DOUBLE]

BALI HI SAKE-TINI

[MOONSTONE COCONUT LEMONGRASS / SAKE / VODKA DOUBLE]

PURPLE HAZE SAKE-TINI

[GEKKEIKAN SAKE / VODKA BLACKBERRY LIQUOR / DOUBLE]

BOTTLED SAKE [13]

HORCHATA NIGORI

[THIS UNFILTERED JUNMAI GINJO SAKE COMBINES MEXICAN HORCHATA FLAVORS WITH SAKE'S CRISPNESS]

BLUEBERRY HIBISCUS

[100% DOMESTIC JUNMAI GINJO MADE WITH CALIFORNIA RICE, KOJI, YEAST, ROCKY MOUNTAIN WATER, ORGANIC BLUEBERRIES & HIBISCUS FLOWERS]

SPRITZERS

SILVER TEQUILA, SODA WATER AND A TANCY FLAVOR OF YOUR CHOICE

PINEAPPLE

CILANTRO

HIBISCUS

JALAPENO

GINGER

CUCUMBER

CINANAMON-ORANGE PEEL

ANY FLAVOR [12]

CERVEZA

MEXICANAS [8]

CORONITA [4]

CORONA

CORONA LIGHT

CORONA NON-ALCOHOLIC

TECATE

DOS EQUIS LAGER

DOS EQUIS AMBER

PACIFICO

MODELO ESPECIAL

MODELO NEGRA

ADD ON

[MICHELADA] [2]

[LIME JUICE AND SPICES, SERVED OVER ICE]

[CABALLITO] [2]

[SHOT OF TEQUILA ALONGSIDE YOUR BEER FOR AN EXTRA KICK]

[BANDERA] [4]

[TRIO OF HOUSE TEQUILA, LIME JUICE, AND SANGRITA SHOTS]

ORIENTALES (BOMBERS 22oz)

SAPPORO [11]

KIRIN ICHIBAN [11]

OTHERS

HAZY BLUES IPA [8]

FACE DOWN BROWN ALE [8]

RED STRIPE [6]

COORS EDGE [NON ALCOHOLIC] [7]

PISCO

TRADITIONAL PERUVIAN GRAPE DESTILATE, WITH A UNIQUE AND SMOOTH FLAVOR.

PISCO SOUR

TRADITIONAL

[17]

PASSIONFRUIT

[16]

CHILCANO

TRADITIONAL

[17]

PASSIONFRUIT

[16]

FRESCAS

A TRADITIONAL MEXICAN NON-ALCOHOLIC OPTION WITH FRESH FLAVORS, MADE WITH FRUIT PULP.

HORCHATA

[7]

STRAWBERRY

[6]

LIMEADE

[6]

PASSIONFRUIT

[6]

MANGO

[6]

HIBISCUS

[6]

SODAS

MEXICANAS

[TRADITIONAL OPTIONS MADE WITH MEXICAN CANE SUGAR]

COKE

[5]

SPRITE

[5]

JARRITOS

[5]

FANTA

[5]

OTHER

FEVER TREE GINGER BEER

[4]

REDBULL

[4]

TONIC WATER

[4]

SODA WATER

[4]

GINGER ALE

[4]

HOT TEA

ASK YOUR SERVER FOR AVAILABLE FLAVORS

[4]

DIET COKE

(CAN)

[4]

DESSERT

PEPE'S TEQUILA INSPIRED DESSERTS.

CAFE CON LECHE TEQUITINI

[14]

CHURROS [AGAVE] [BORRACHOS]

[6]

[8]

CARAJILLO

8oz

[12]