mex-asian

pepe osaka's fishtaco

tequila bar and grill

DINNER

FOLLOW US:

@PEPEOSAKASFISHTACO

WWW.PEPEOSAKASFISHTACO.COM

FOOD ALLERGIES: FISH, SHELLFISH, EGG (OUR SOUR MIX FOR MARGARITAS). SOY SESAME SEED, PEANUTS OR GLUTEN. WE DO NOT RECOMMEND YOU DINE AT PEPE'S. WE HAVE A SMALL KITCHEN & CROSS-CONTACT WITH OTHER FOODS IS ALWAYS A POSSIBILITY. **FOOD ALLERGIES: CONTAINS SESAME SEEDS.

BOTANITAS

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

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

SPICY TUNA NACHOS*
[WITH CABBAGE / FRESH MADE GUACAMOLE / ONION-CILANTRO RELISH / YUM-YUM SAUCE]
[19]

SEAWEED SALAD
[WITH SESAME SEEDS]
[12]

AHI POKE CEVICHE*
[PERUVIAN INSPIRED MADE WITH LECHE DE TIGRE* PONZU / ONION-CILANTRO RELISH / AVOCADO& TOTOPOS]
[19]

SPICY TUNA & AVOCADO TARTARE*
[ONION-CILANTRO RELISH / CABBAGE / CAPPERS / QUAILEGG YOLK / 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]

SPICY 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]

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

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

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]

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 [24]

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 A COOLING MILD SPICY SAUCE, AND SERVED WITH STICKY RICE, MOJO DRESSING, BLACK BEANS, JALAPENO SLICE, 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 [28]

CRISPY SALMON
2 [24] 3 [28]

SHRIMP
2 [23] 3 [28]

SOFT SHELL CRAB
2 [28]

LAND

STEAK TATAKI
2 [24] 3 [26]

PORK CARNITAS
2 [22] 3 [25]

BAJA 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]

SUSHI-ERIA

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]

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]

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

SPICY TUNA*
[24]

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

SCREAMING"O" *
[SUSHI SALMON]
[26]

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

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 / TERIYAKI / MOJO / CHILI GARLIC]

SPICY STEAK TATAKI* [24]
SURF AND TURF [35]
AVOCADO [24]
GRILLED CHICKEN [24]
BAJA CHICKEN [25]

SCREAMING "O" BOWL [25]
[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.]

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 SLIGHTLY FRIED TORTILLA TOPPED WITH ASIAN STICKY RICE AND BEANS]

A LA PLANCHA [39]
[DRIZZLED WITH AN ENCHILADA-KALAMATA AIOLI AND GARNISHED WITH CILANTRO]

A LA DIABLA [39]
[MARINATED IN SPICY CHILI GARLIC SAUCE WITH PINEAPPLE, LIME, OLIVE AND ENCHILADA SAUCES]

TOSTADA-SALAD
[CRISPY CORN TOSTADA TOPPED 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] LOBSTER [45]
BLACKENED MAHI [26] GRILLED CHICKEN [26]

RAMEN BAR

[A BOLD FUSION OF ASIAN AND MEXICAN CUISINE, COMBINING THE WARMTH OF RAMEN WITH PEPE'S SPICY KICK AND FRESH INGREDIENTS]

RAMEN
PORK [21]
CHICKEN [22]

GREEN RAMEN
GRILLED CHICKEN [21]
CRISPY SALMON [23]

PATAY
CHICKEN [24]

*THESE MENU ITEMS CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS MIGHT BE HARMFUL TO YOUR HEALTH. THOSE WITH EXTREME INTOLERANCES OR ALLERGIES SHOULD KNOW THAT OUR KITCHEN IS NOT SET UP TO BE FREE OF CROSS-CONTACT.

MARGARITAS

AWARD WINNING MARGARITAS, MADE WITH 100% BLUE WEBER AGAVE TEQUIILA & 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 / PASSIONFUIT.

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]

PALOMA
[SILVER TEQUILA / GRAPEFRUIT SODA / SPLASH HOMEMADE SOUR MIX / SPICY RIM]
[17]

APPLE CIDER
[CINNAMON ORANGE 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
[SILVER TEQUILA / RED BULL / HOMEMADE SOUR MIX DOUBLE TALL]
[16]

TEQUITINI (SKINNY) (MARGARITA COCKTAIL MARTINI)
[HOUSE TEQUILA / FRESH LIME / AGAVE NECTAR / SERVED DOUBLE TALL]
STARTING AT [14]

CHELA-RITA
[ADD A CORONITA TO YOUR FAVORITE MARGARITA]
[ADD 4]

VIRGIN
[WATER / SOUR MIX/ SPLASH OF AGAVE] [NON-ALCOHOLIC]
[10]

SKINNY MARGARITA
[DON JULIO SILVER / FRESH LIME / AGAVE NECTAR / SERVED DOUBLE TALL]
[14]

COCKTAILS

MEZCAL COIN MARGARITA
[MONTELOBOS ESPADIN / 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]

ALPENGLOW
[MEZCAL / APEROL / ELDERFLOWER LIQUEUR / LIME JUICE MIX / SPLASH OF SODA]
[17]

MEZ-GRONI
[MEZCAL / CAMPARI / SWEET VERMOUTH ORANGE WEDGE]
[16]

SAKE-MOSA
[CITRUS FLAVOR SAKE / SPARKLING WINE]
8 OZ [17]

ONE LOVE PAINKILLER
[SPICED RUM / COCONUT CREAM / PINEAPPLE JUICE / NUTMEG & ORANGE JUICE]
[14]

NAKED IN THE DESERT
[SILVER SOTOL / APEROL / SAFFRON LIQUEUR / SPICY RIM]
[17]

VIRGIN ONE LOVE PAINKILLER*
[COCONUT CREAM / PINEAPPLE JUICE / NUTMEG & ORANGE JUICE] [NON-ALCOHOLIC]
[10]

MEZCARITA
[OUR TRADITIONAL MARGARITA WITH SMOKY ARTISANAL MEZCAL REPOSADO WITH WORM]
[18]

DON JULIO OLD FASHION

REPOSADO	ANEJO	1942
[21]	[25]	[50]

SAKE

SAKE CALIENTE
[HOT GEKKEIKAN HOUSE TRADITIONAL WITH A SMOOTH FINISH]
6oz [10] 9oz [14]

SAKE FRIO
6oz [10] 9oz [14] BOTTLE [38]

MOONSTONE

ASIAN PEAR
[GINJO SAKE INFUSED WITH ASIAN PEARS]

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

MOMOKAWA

DIAMOND
[CRISP TRADITIONAL SAKE]

PEARL
[UNFILTERED CREAMY SAKE]

SAKE-TINI [16]
[COCKTAIL THAT MERGES THE SMOOTHNESS OF SAKE WITH THE ELEGANCE OF A SHAKEN HARD MARTINI]

ASIAN PEAR
[MOONSTONE ASIAN PEAR SAKE / VODKA / DOUBLE]

BALI HI
[MOONSTONE COCONUT LEMONGRASS / SAKE / VODKA DOUBLE]

CLASSIC
[GEKKEIKAN SAKE / VODKA / SLICED CUCUMBER / DOUBLE]

PURPLE HAZE
[GEKKEIKAN SAKE / VODKA BLACKBERRY LIQUOR / DOUBLE]

SPRITZERS

HOUSE INFUSED TEQUILA 3OZ SODA WATER AND A TANGY FLAVOR OF YOUR CHOICE [12]

PINEAPPLE · JALAPENO · CILANTRO · GINGER · HIBISCUS · CUCUMBER · CINANAMON-ORANGE PEEL

CERVEZA

MEXICANAS [8]

CORONA
CORONA LIGHT
CORONA NON-ALCOHOLIC
TECATE
DOS EQUIS LAGER
DOS EQUIS AMBER
PACIFICO
MODELO ESPECIAL
MODELO NEGRA

ADD ON

[MICHELADA] [4]
[SANGRITA + LIME + SPICES + SOY SAUCE]

[CABALLITO] [2]
[SANGRITA SHOT + 2 LIME WEDGES]

[BANDERA] [6]
[HOUSE TEQUILA SHOT + SANGRITA SHOT + 2 LIME WEDGES]

OTHERS

SAPPORO BOMBER 22OZ [11]

HAZY BLUES IPA [8]

RED STRIPE [6]

COORS EDGE [7] [NON ALCOHOLIC]

PISCO

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

PISCO SOUR 8OZ	CHILCANO 8OZ
TRADITIONAL [17]	TRADITIONAL [17]
PASSIONFRUIT [16]	PASSIONFRUIT [16]

FRESCAS

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

HORCHATA [7]
STRAWBERRY [6]
PASSIONFRUIT [6]
MANGO [6]
LIMEADE [6]

SODAS

MEXICANAS

[TRADITIONAL OPTIONS MADE WITH MEXICAN CANE SUGAR]

COKE [5] · SPRITE [5] · JARRITOS [5] · FANTA [5]

OTHERS

FEVER TREE GINGER BEER [4]
SODA WATER [4]
REDBULL [4]
TONIC WATER [4]
GINGER ALE [4]
HOT TEA *ASK YOUR SERVER FOR AVAILABLE FLAVORS* [4]
DIET COKE (CAN) [4]