

# C E V I C H E B A R

## R A W B A R

*all raw bar items are sold by the piece and come with rocoto cocktail sauce, charred tomatillo mignonette & limes*

### OYSTERS (RAW) [S]

*\$3 each - 6 for \$17 - 12 for \$33*

### CHERRYSTONE RAW CLAMS [S]

*\$1.50 each - 6 for \$7 - 12 for \$13*

### LITTLENECK RAW CLAMS [S]

*\$2 each - 6 for \$8 - 12 for \$16*

### RAW SAMPLER [S] 18

*daily selection of clams - oysters - shrimp - ceviche*

### SEAFOOD TOWER [S] 95

*serves 2-4*

*oysters - shrimp - clams - lobster tail - ceviche - lemons - sauces*

## S U S H I R O L L S

### ANGRY TUNA 16

*ahi tuna - avocado - chipotle*

### NIKKEI LOBSTER [S] 19

*new england lobster - aji panca - ponzu*

### MANGO KIMCHEE ROLL 15

*sambal aioli - avocado - soy paper*

### CALIFORNIA NUEVA [S] 17

*rocoto crab - avocado - chicharron crust*

### FOIE GRAS & BBQ EEL 19

*black sticky rice - kabayaki sauce - cucumber*

### VOLCANO [S] 18

*salmon - spicy crab - cucumber - sesame chipotle aioli*

### WAGYU BEEF ROLL 19

*horseradish - tamago - truffle ponzu - crispy onion*

## C E V I C H E

*the base of our ceviches is "leche de tigre" - a citrusy seafood liquor made daily from fresh limes, herbs & fish fumet*

### ACAPULCO SHRIMP CEVICHE [S] 14

*shrimp - habanero gazpacho - pickled red onion - avocado*

### NIKKEI 16

*ahi tuna - white soy ponzu - avocado*

[S] CONTAINS SHELLFISH

*Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.*