

EGGS

(can sub egg whites)

*AMERICAN BREAKFAST 16

two eggs any style / choice of protein /
smashed and fried potatoes / toast

*STEAK & EGGS 26

new york strip steak /
two eggs any style / pico de gallo /
smashed and fried breakfast potatoes

*TORO BENEDICT 18

grilled pan de bono / Black Forest ham /
poached egg / cilantro hollandaise /
pico de gallo

CARNITAS OMELETTE 17

pork carnita / aji verde / caramelized onion /
Oaxaca / black beans

BREAKFAST BURRITO 16

scrambled egg / Argentinian sausage /
fried breakfast potatoes / bacon / caramelized
onions / poblano peppers / black beans / aji
verde / chipotle aoli

EGG SANDWICH 14

torta bread / fried egg / black forest cured ham /
arugula / manchego / chipotle mayo / black
beans

BREAKFAST PROTEINS

APPLEWOOD SMOKED BACON 5

SMOKED PORK SAUSAGE 5

BLACK FOREST CURED HAM 5

BATTERS / GRAINS

LEMON BUTTERMILK PANCAKES 14

berry compote / vanilla mascarpone

BRAZILIAN FRENCH TOAST 14

deep fried brioche / fried plantains / berries / maple syrup /
whipped cream

HOUSEMADE GRANOLA 9

Greek style yogurt / oats / fresh berries

CONTINENTAL BREAKFAST 13

choice of cereal / fresh fruit / toasted breads

ANSON MILLS OATMEAL 11

local organic honey / seasonal berries

REFRESHMENTS

BLOODY MARY 12

vodka / house made bloody mary mix

SPANISH MIMOSA 12

cava / orange juice

STRAWBERRY LEMONADE 12

vodka / fresh strawberry purée

COFFEE 4

CAPPUCINO, LATTE, ESPRESSO 6

ICED TEA 5

ORANGE JUICE 6

* THESE MENU ITEMS MAY BE SERVED RAW OR UNDER COOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD – BORNE
ILLNESS.

SUVICHE BAR

*TUNA NIKKEI CEVICHE 16

white soy / avocado / nori / sesame

*HAMACHI TIRADITO 16 GF

aguachile sauce / apple / onion / sriracha

*SEABASS CEVICHE 16 GF

aji amarillo / corn / sweet potato

*SEARED SALMON ROLL 16

avocado / cucumber / Dungeness crab /
chipotle aioli / bonito flake / eel sauce

*CRUNCHY SHRIMP ROLL 16

shrimp tempura / avocado / eel sauce /
chipotle aioli / masago

*ANGRY TUNA ROLL 17 GF

spicy tuna / avocado / cucumber / sesame /
yuzu-negi / Thai chile sauce

RAINBOW ROLL 19

Dungeness crab / cucumber / avocado / tuna /
hamachi / salmon / mango papaya salsa

APPETIZERS

CRISPY CALAMARI 14

chipotle aioli / ginger scallion sauce/ pickled fresno

*LAMB ANTICUCHO SKEWERS 16

ground lamb / tzatziki

TRUFFLE FRENCH FRIES 12 V / GF

parmesan / chives / chipotle ketchup

SHORT RIB NACHOS 14 GF

chile con queso / black beans / crema / pico de gallo / guacamole

CRISPY CHICKEN WINGS 14 GF

spicy plum / ranch

SALADS

add grilled protein options:

*achiote chicken 8 / *churrasco steak 10 / aji shrimp 10 GF / *achiote salmon 10*

ANCIENT GRAIN SALAD 16

farro / crispy quinoa / mixed greens / queso fresco / pepitas / cucumber
aji amarillo lime dressing

TORO CHOPPED SALAD 16

chayote / edamame / queso fresco / pork belly /
roasted corn / crispy tortilla / sherry vinaigrette

*AHI TUNA TATAKI SALAD 16

avocado / mixed greens / spring onion / lemon wasabi dressing

CAESAR SALAD 14 GF

creamy garlic dressing / crispy quinoa / parmesan / chipotle tomatoes

CHEF'S SPECIALTIES

choice of french fries or side salad served with sandwiches and tacos

CHIFA STYLE FRIED RICE 18

chorizo / chicken / shrimp / egg / carnitas / Asian vegetables

*OPEN FACE SALTADO 18

stir fry beef tenderloin / soy jus / tomato / onion / crispy fries / aji Amarillo /
bolillo bread

*TORO TORO BURGER 20

house ground chuck / Oaxaca cheese / crispy bacon / chipotle aioli

CUBANO SANDWICH 18

soft bread roll / pork carnitas / cured ham / Swiss cheese / Chinese mustard

CLUB SANDWICH 16

roasted turkey breast / smoked bacon / sliced tomato /
avocado / rye toast / chipotle aioli

FRIED FISH TACOS 18

yuzu / cabbage / pickled chile tartar / mango papaya salsa

BARBACOA SHORT RIB TACOS 16

adobo / hoisin / guacamole / pico de gallo / queso fresco

CARNITAS TACOS 16

caramelized pineapple / aji verde / avocado / red onion / cilantro

FISH AND CHIPS 20

Citrus beer battered / house slaw / pickled tartar sauce

VG = Vegetarian V = Vegan GF = Gluten Friendly

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SUVICHE BAR

*HAMACHI TIRADITO 16
Aguachile sauce / apple / onion / sriracha

*RAINBOW TROPICAL ROLL 19
Dungeness crab / cucumber / avocado / tuna / hamachi / salmon / mango-papaya salsa

*SEARED SALMON ROLL 16
avocado / cucumber/ Dungeness crab / chipotle aioli / bonito flakes

*CRUNCHY SHRIMP ROLL 16
shrimp tempura / cucumber / avocado / eel sauce / chipotle mayo

*ANGRY TUNA ROLL 17 GF
yuzu-negi / spicy tuna / avocado / cucumber / sesame

*TUNA NIKKEI CEVICHE 16
white soy / avocado / nori / sesame

*SEA BASS CEVICHE 16 GF
aji amarillo / corn / sweet potato

TARO TACOS 16 GF
smoked swordfish / pickled chiles / aioli

SIDES

CHIPOTLE PORK BELLY MAC & CHEESE 10

GREEN BEANS 10 VG / GF
herb butter / lemon juice / chili flakes

STREET CORN 10 VG
Cotija / bacon / aji Amarillo aioli

ARGENTINIAN GRILLED PROVOLETA 12 GF
grilled provolone / chimichurri / rocoto

APPETIZERS

CRISPY CALAMARI 14
chipotle aioli / ginger scallion sauce / pickled fresno

*PARMESAN CRUSTED SEA SCALLOPS 22
mojo butter / toasted panko / parmesan

CORN EMPANADA 14
aji Amarillo / Oaxaca cheese / cilantro / chimichurri

CRUNCHY SHRIMP 20
chipotle aioli / teriyaki / tobikko / scallion

*LAMB ANTICUCHO SKEWERS 16
ground lamb / tzatziki / pickled cucumbers

ANCIENT GRAIN SALAD 16
farro / crispy quinoa / mixed greens / queso fresco
aji amarillo lime dressing

LOCAL TOMATO 16 VG / GF
watermelon / avocado / hearts of palm / burrata / chipotle-balsamic dressing

GRILLED AVOCADO 16 VG/GF
sweet corn pico de gallo

STEAKS

*8 oz. FILET MIGNON 42
*10 oz. CHURRASCO SKIRT STEAK 36
*14 oz. CHURRASCO BONELESS RIB EYE 44
*12oz CHURRASCO NEW YORK 40

CHEF'S SPECIALTIES

*SCALLOP AND PORK BELLY 32
creamy polenta / snap peas / oven roasted tomato /
mojo butter sauce

*MEXICAN CAMPFIRE STYLE SNAPPER 32
zarandeado / avocado / chayote slaw / lime

NIKKEI BBQ RIBS 30
nikkei sauce / Asian slaw

PORK TENDERLOIN 32
bacon wrapped / creamy polenta / wine poached apple

POLLO A LA BRASA 30
grilled achiote chicken / rocoto salsa / confit potatoes

*NIKKEI LOMO SALTADO 28
stir fried beef tenderloin / soy jus / tomato / onion

*CHIFA STYLE FRIED RICE 18
chorizo / chicken / shrimp / egg / carnitas / Asian vegetables

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DESSERT_____

LA BOMBA 32
chocolate bomb

ARGENTINEAN CHOCO TORTA 12
chocolate cake / dulce de leche / republica del cacao /
chocolate truffle / seasonal fruit

CITRUS TRES LECHES CAKE 12
Grand Marnier / white chocolate peach mousse / apricot,
mango sauce / meringue sticks

ORANGE CITRUS RICOTTA FRITTERS 12
dipping sauces: chocolate Grand Marnier / pisco
anglaise / blackberry honey bourbon

WHITE CHOCOLATE YUZU PILLOW 10
yuzu curd / strawberry gelee / matcha sable cookie / fresh
berries

ICE CREAM 8
chocolate / vanilla/ pistachio gelato / dulce de leche
gelato/ sour cream gelato / coconut gelato

SORBET 8
raspberry/ lemon cello

PORT WINE_____

FONSECA 10 14
tawny

FONSECA RUBY 12
ruby

FONSECA NO 27 12
port

TAYLOR RUBY 10
ruby

TAYLOR 10 15
tawny

TAYLOR 20 20
tawny

TAYLOR 30 30
tawny

TAYLOR 40 45
tawny

CAFE_____

COFFEE 4

CAPPUCINO, LATTE, ESPRESSO 6

HOT TEA 4