




# GEISHA テンポ

 Favorites



## APPETIZERS

<b>Shishito Peppers</b> Shishito peppers topped with malted salt, served with a side of cream	10	 <b>Pork Belly Bites</b> Served with honey sriracha sauce, serrano sauce, and tortillas	20
 <b>Seafood Tostada</b> A tower of avocado topped with the chef's selection of fresh fish mixed with red onion and cucumber in a chipotle aioli, finished with micro cilantro. Set over a base of black sauce. Served with a crispy wonton tostada	20	<b>White Wine Garlic Clams</b> Clams simmered in a white wine, tomato, and garlic sauce with crushed red pepper flakes, finished with fresh basil and served with garlic bread.	22
<b>Sashimi Hamachi</b> Served with passion fruit ponzu sauce, chives, serrano chili, cilantro, and microgreens	22	 <b>Nigiri Rainbow</b> Tuna, salmon, hamachi, and seared albacore; topped with sliced serrano, ginger, lemon, and microgreens	24

## FROM THE GRILL


**"Josper"**

\*All steaks are served medium rare on a hot plate.


		<b>Sauces (Pick One)</b> Rosemary   Cajun   Chimichurri Butter Chiltepin   Marsala	
<b>Pork Chop</b> (8 oz)	28	<b>Chef's Recommendations</b>	
<b>Filet Mignon</b> (6 oz)	40	Nopal asado	5
<b>Barramundi Sea Bass</b> (Diablo sauce)	50	Bone marrow	6
 <b>New York Strip</b> (14 oz)	70	Fries (Garlic serrano or Truffle)	10
<b>Bone in Ribeye</b> (14 oz)	80	Mac & cheese	12
 <b>Tomahawk Prime</b> (36 oz)	190	Truffle mashed potatoes	12
		Caesar salad	14
		Shrimps (Diablo sauce)	14
		Scallop rockfeller	18

## TOUR OF JAPAN


### RAW ROLLS

<b>Mango Madness</b> Crab, mango, and avocado with salmon on top, set over eel sauce and finished with house-made mango salsa and soy mustard.	22
 <b>King Roll</b> Stuffed with bluefin tuna, salmon, hamachi, cucumber, topped with avocado, serrano, truffle aioli, eel sauce & spicy mayo	24


### TEMPURA SPECIAL ROLLS


 <b>Ceviche Roll</b> Tempura shrimp, avocado, cucumber, and kanikama in soy paper, topped with tuna, salmon, chef-selected fish ceviche, and our signature spicy sauce.	25
<b>Inferno Roll</b> Baked roll with crab meat, avocado, cucumber, and shrimp tempura, topped with spicy tuna, spicy mayo, and mozzarella.	25

### SIGNATURE ROLLS


<b>Dragon Roll</b> Stuffed with crab meat, tempura shrimp, and avocado, topped with spicy tuna, eel sauce, soy mustard, cilantro aioli, and sweet mayo.	24	<b>Golden Roll</b> Deep-fried roll stuffed with crab meat, avocado, cucumber, and tempura shrimp, topped with eel sauce, spicy mayo, and sweet mayo.	25	 <b>Fire Roll</b> Deep-fried roll stuffed with spicy tuna, jalapeño, and cream cheese, topped with spicy mayo and eel sauce.	23
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## SEAFOOD & RAW BAR

-  **Aguachile (Green or Chiltepin)** 25  
Lime-marinated shrimp, served with your choice of green sauce or chiltepin sauce, mixed with red onion, cucumber, and avocado. Accompanied by crispy tostadas and a side of garlic aioli.
- Oyster Rockefeller** 25  
Six grilled oysters topped with our special mazatlán-style rockefeller mix, served with garlic bread

-  **Seafood Tower** 90  
Octopus, cooked shrimp, scallops, shrimp aguachile, red onion, lime, salt, and pepper, served with salsa, garlic aioli, and tostadas.  
(Serves 2 - 3)

## PLATES

-  **Shrimp Penne alla Vodka** 25  
Penne pasta with shrimp, red onion, and mushrooms tossed in a creamy vodka sauce. Served with Garlic Bread.  
Add extra protein:  
• Sausage +\$5  
• Chicken +\$5
- Penne Aglio e Olio** 20  
Penne pasta tossed with olive oil, fresh garlic, red pepper flakes, and parsley, finished with grated Parmesan.
- Chicken Tequila Cream Pasta** 25  
Penne Pasta with chicken, red and green bell peppers, red onion, and pickled jalapeños, finished with a splash of tequila and tossed in a creamy Alfredo sauce. Served with garlic bread.
-  **Shrimp Yakisoba** 24  
Yakisoba egg noodles tossed with shrimp, red and green bell peppers, garlic, and red onion, topped with sesame seeds and fresh chives.  
Add extra protein:  
• New York Steak +\$12

- Carne Asada Plate** 40  
Grilled steak served with grilled nopal, guacamole, one cheese enchilada topped with a creamy green sauce, and a side of pico de Gallo. Accompanied by warm corn tortillas.
- Grilled Chicken** 32  
Grilled chicken topped with pesto sauce, served with truffle mashed potatoes, asparagus, and carrots.
-  **Atlantic Grilled Salmon (6 oz)** 35  
Grilled Atlantic salmon topped with chimichurri, served with truffle mashed potatoes, asparagus, and carrots.
- Octopus Lettuce-Wrapped Tacos** 16  
Lettuce-wrapped zarandeado octopus topped with pico de gallo and crunchy fried onions, served with a side of garlic aioli.
-  **Steak Tacos (2)** 17  
Corn tortillas with a crispy cheese crust, topped with guacamole and Jospier-grilled New York steak, finished with grilled onions and micro cilantro. Served with taquería sauce and habanero sauce and limes.

## SALADS

- BBQ Salad** 22  
Romaine lettuce, red onion, corn, tomato, cheese blend, crispy fried tortilla strips, and avocado, finished with BBQ sauce and ranch dressing

- Caesar Salad** 17  
Crisp romaine hearts tossed with Caesar dressing and finished with grated Cotija cheese

**Add extra protein:**  
Chicken +\$5 • Shrimp +\$10 • Salmon +\$12

## DESSERTS

- Butter Cake** 16  
Served with vanilla ice cream and fresh fruit  
Make it dirty: topped with shot of tequila coffee  
(21+ over) +5

- Raspberry Cheesecake** 16  
Crème Brûlée Style