

# GEISHA

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## APPETIZERS

<b>Shishito Peppers</b>	10	<b>Pork Belly Bites</b>	20
Shishito peppers topped with malted salt, served with a side of cream		Served with honey sriracha sauce, serrano sauce, and tortillas	
<b>Seafood Tostada</b>	20	<b>White Wine Garlic Clams</b>	22
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		Clams simmered in a white wine, tomato, and garlic sauce with crushed red pepper flakes, finished with fresh basil and served with garlic bread.	
<b>Sashimi Hamachi</b>	22	<b>Nigiri Rainbow</b>	24
Served with passion fruit ponzu sauce, chives, serrano chili, cilantro, and microgreens		Tuna, salmon, hamachi, and seared albacore; topped with sliced serrano, ginger, lemon, and microgreens	

## FROM THE GRILL

### “Josper”

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

<b>Pork Chop</b> (8 oz)	28
<b>Filet Mignon</b> (6 oz)	40
<b>Barramundi Sea Bass</b> (Diablo sauce)	50
<b>New York Strip</b> (14 oz)	70
<b>Bone in Ribeye</b> (14 oz)	80
<b>Tomahawk Prime</b> (36 oz)	190

**Sauces (Pick One)**  
 Rosemary | Cajun | Chimichurri  
 Butter Chiltepin | Marsala

<b>Chef's Recommendations</b>	
Nopal asado	5
Bone marrow	6
Fries (Garlic serrano or Truffle)	10
Mac & cheese	12
Truffle mashed potatoes	12
Caesar salad	14
Shrimps (Diablo sauce)	14
Scallop rockefeller	18

## TOUR OF JAPAN

### RAW ROLLS

<b>Mango Madness</b>	22
Crab, mango, and avocado with salmon on top, set over eel sauce and finished with house-made mango salsa and soy mustard.	
<b>King Roll</b>	24

### TEMPURA SPECIAL ROLLS

<b>Ceviche Roll</b>	25
Tempura shrimp, avocado, cucumber, and kanikama in soy paper, topped with tuna, salmon, chef-selected fish ceviche, and our signature spicy sauce.	

### Inferno Roll

Baked roll with crab meat, avocado, cucumber, and shrimp tempura, topped with spicy tuna, spicy mayo, and mozzarella.

### SIGNATURE ROLLS

<b>Dragon Roll</b>	24
Stuffed with crab meat, tempura shrimp, and avocado, topped with spicy tuna, eel sauce, soy mustard, cilantro aioli, and sweet mayo.	
<b>Golden Roll</b>	25
Deep-fried roll stuffed with crab meat, avocado, cucumber, and tempura shrimp, topped with eel sauce, spicy mayo, and sweet mayo.	

### Fire Roll

Deep-fried roll stuffed with spicy tuna, jalapeño, and cream cheese, topped with spicy mayo and eel sauce.

## SEAFOOD & RAW BAR

<b>Aguachile (Green or Chiltepin)</b>	25	<b>Seafood Tower</b>	90
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.		Octopus, cooked shrimp, scallops, shrimp aguachile, red onion, lime, salt, and pepper, served with salsa, garlic aioli, and tostadas.  (Serves 2 - 3)	
<b>Oyster Rockefeller</b>	25		
<b>PLATES</b>			
<b>Shrimp Penne alla Vodka</b>	25	<b>Carne Asada Plate</b>	40
Penne pasta with shrimp, red onion, and mushrooms tossed in a creamy vodka sauce. Served with Garlic Bread.		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.	
<u>Add extra protein:</u>			
• Sausage +\$5		<b>Grilled Chicken</b>	32
• Chicken +\$5		Grilled chicken topped with pesto sauce, served with truffle mashed potatoes, asparagus, and carrots.	
<b>Penne Aglio e Olio</b>	20	<b>Atlantic Grilled Salmon (6 oz)</b>	35
Penne pasta tossed with olive oil, fresh garlic, red pepper flakes, and parsley, finished with grated Parmesan.		Grilled Atlantic salmon topped with chimichurri, served with truffle mashed potatoes, asparagus, and carrots.	
<b>Chicken Tequila Cream Pasta</b>	25	<b>Octopus Lettuce-Wrapped Tacos</b>	16
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.		Lettuce-wrapped zarandeado octopus topped with pico de gallo and crunchy fried onions, served with a side of garlic aioli.	
<b>Shrimp Yakisoba</b>	24	<b>Steak Tacos (2)</b>	17
Yakisoba egg noodles tossed with shrimp, red and green bell peppers, garlic, and red onion, topped with sesame seeds and fresh chives.		Corn tortillas with a crispy cheese crust, topped with guacamole and Josper-grilled New York steak, finished with grilled onions and micro cilantro. Served with taquería sauce and habanero sauce and limes.	
<u>Add extra protein:</u>			
• New York Steak +\$12			
<b>SALADS</b>			
<b>BBQ Salad</b>	22	<b>Caesar Salad</b>	17
Romaine lettuce, red onion, corn, tomato, cheese blend, crispy fried tortilla strips, and avocado, finished with BBQ sauce and ranch dressing		Crisp romaine hearts tossed with Caesar dressing and finished with grated Cotija cheese	
<b>DESSERTS</b>			
<b>Butter Cake</b>	16	<b>Raspberry Cheesecake</b>	16
Served with vanilla ice cream and fresh fruit		Crème Brûlée Style	
<b>Make it dirty:</b> topped with shot of tequila coffee (21+ over) +5			

Certain items may be served raw or undercooked . Please be advised that consuming foods prepared in this manner may increase the risk of foodborne illness.