

# GEISHA テ ン ポ

## APPETIZERS

### SHISHITO PEPPERS | 10

Shishito peppers topped with malted salt, served with a side of cream.

### GARLIC EDAMAME | 10

Fresh steamed edamame, sautéed in your choice of garlic sauce or spicy garlic sauce.

### POTSTICKERS | 18

Steamed pork-filled potstickers paired with a homemade black sauce, mixed with cucumber and onion.

### SPICY TUNA CRISPY RICE | 24

Crispy rice topped with fresh spicy tuna, avocado, serrano pepper slices, eel sauce, green onions, sesame seeds, & a spicy mayo base.

### AVOCADO SMASH | 18

House-made guacamole served with fresh crumbled cheese, pico de gallo, & serrano peppers on the side, letting you customize your flavor and heat. Served with homemade crispy tortilla chips.

### SEAFOOD TARTARE | 20

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 and served with a crispy wonton.

### STREET CORN RIBS | 12

Corn ribs sautéed in Cajun butter, finished with Parmesan and micro cilantro.

### GEISHA WINGS | 17

Traditional wings tossed in your choice of sauce: Buffalo, Mango-Habanero, A La Diabla, Honey Sriracha, Chiltepin, or Pow Pow Chipotle. Served with ranch dressing.

### PORK BELLY BITES | 24

Kurobuta pork belly slow-cooked and deep-fried for a crispy finish, served with our house-made honey sriracha sauce, serrano green sauce, and warm corn tortillas.

### WHITE WINE GARLIC CLAMS | 22

Clams simmered in a white wine, tomato, and garlic sauce with crushed red pepper flakes, finished with fresh basil, served with garlic bread.

### TWO CEVICHE WONTONS | 18

Two crispy wonton layered with truffle aioli and a fresh selection of mixed seafood mixed with cilantro-serrano aioli.

### PORK BELLY BAO | 20

Steamed bao filled with pork belly, mixed in honey-serrano glaze, sweet pickled red cabbage, Persian cucumber slaw, finished with black and white sesame seeds.

### CALAMARI | 20

Tender calamari, delicately breaded & flash-fried until golden, finished with fresh lemon and a gentle hint of heat. Served with marinara & spicy aioli for dipping.

## FROM THE GRILL *Charcoal Fire-Grilled | All steaks are served medium rare on a hot plate*

**PORK CHOP | 28** Mushroom Marsala Sauce

**FILET MIGNON | 40** 6oz

**BARRAMUNDI | 50** Spicy Sauce

**NEW YORK STRIP | 70** 14 oz

**BONE-IN RIBEYE | 80** 14 oz

**TOMAHAWK PRIME | 190** 36 oz

### SAUCES *Pick one:*

Rosemary, Cajun, Chimichurri, Mushroom Marsala Sauce

### CHEF'S RECOMMENDATIONS

Fries	10	Shrimp	14
Mac & Cheese	12	Scallop Rockefeller	18
Truffle Mashed Potatoes	12	Grilled Vegetables	10
Caesar Salad	14	Miso Soup	10
		Bone Marrow (2)	16

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## TOUR OF JAPAN *Fresh Sushi & Nigiri*

### NIGIRI RAINBOW | 24

Tuna, salmon, hamachi, and seared albacore topped with serrano slices, special topping, and microgreens.

NIGIRI (2) | 10

SALMON (2) | 10

ALBACORE (2) | 10

HAMACHI (2) | 10

## SIGNATURE ROLLS

### GEISHA ROLL | 26

Stuffed with crab meat, spicy tuna, shrimp tempura, cucumber, and avocado, then topped with seared Cajun tuna, red onion, black tobiko, ponzu, and soy mustard.

### CITRUS ROLL | 25

Stuffed with shrimp tempura, kanikama, Persian cucumber, and avocado, topped with salmon, lemon slice, eel sauce, black & white sesame seeds, lemon pepper, and black tobiko.

### CEVICHE ROLL | 25

Tempura shrimp, avocado, cucumber, and kanikama wrapped in soy paper, topped with tuna, salmon, chef-selected fish ceviche, and our signature spicy sauce.

### INFERNO ROLL | 25

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

## FRESH ROLLS

### MANGO MADNESS | 22

Crab, mango, and avocado with salmon on top, set over eel sauce and finished with house-made mango salsa, soy mustard, & serrano slices.

### KING ROLL | 24

Stuffed with bluefin tuna, salmon, hamachi, and cucumber, topped with avocado, serrano slices, truffle aioli, eel sauce, and spicy mayo.

### QUEEN ROLL | 25

Stuffed with spicy albacore, shrimp tempura, avocado, and cucumber, topped with seared albacore, crunchy onion, and chili ponzu.

### JALAPEÑO ASIAN ROLL | 24

Stuffed with kanikama, orange, cucumber, and avocado, topped with hamachi, jalapeño slices, soy mustard, and passion fruit ponzu.

## TEMPURA SPECIALTY ROLLS

### DRAGON ROLL | 24

Stuffed with crab meat, eel tempura, & avocado, topped with spicy tuna, eel sauce, cilantro aioli, mustard ranch, spicy mayo, truffle aioli, & sriracha.

### GOLDEN ROLL | 25

Deep-fried roll stuffed with crab meat, avocado, cucumber, & tempura shrimp, topped with eel sauce, spicy mayo, and truffle oil.

### FIRE ROLL | 23

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

**4PM - 6PM BUY ONE GET ONE 50% OFF**

*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.*

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## SEAFOOD & RAW BAR

### FRESH OYSTERS | 19 / 36

Fresh Kumiai Oysters. Choose Half-Dozen / Dozen

### STUFFED OYSTERS | 18

Three oysters stuffed with a seared ceviche mix (Geisha style).

### OYSTER ROCKEFELLER | 25

Six grilled oysters topped with our special cheesy cream sauce with spinach, finished with mozzarella, then broiled for a crispy golden top.

### GEISHA HAMACHI | 22

Silky slices of yellowtail dressed in our house-made Tiger's Milk citrus sauce and topped with cherry tomatoes, yuzu kosho, and serrano slices.

### SPICY TUNA HAMACHI | 22

Spicy Tuna and avocado wrapped with hamachi, topped with jalapeño and our homemade soy mustard dressing.

## TACOS

### SURF AND TURF TACOS (2) | 19

Cheese-crust flour tortillas topped with medium-cooked New York steak and sautéed shrimp, finished with cherry tomatoes, micro cilantro, garlic aioli, and chipotle aioli.

### FISH TACOS (2) | 16

Golden beer-battered fry topped with fresh cabbage and pico de gallo, drizzled with chipotle aioli and house garlic aioli.

### AGUACHILE (RED OR GREEN) | 25

Lime-marinated shrimp, served with your choice of green sauce or red sauce, mixed with red onion, cucumber, and avocado. Accompanied by crispy tostadas and a side of garlic aioli.

### GEISHA ALBACORE | 22

Albacore slices topped with crunchy onion & crunchy garlic, served over a chili ponzu sauce mirror.

### SEAFOOD TOWER | 90

Octopus, poached shrimp, scallops, and shrimp aguachile layered with red onion and fresh lime, finished with sea salt and cracked pepper. Served with house salsa, garlic aioli, and tostadas. (Serves 2-3)

### DELUXE SEAFOOD TOWER | 130

An elevated seafood display featuring octopus, poached shrimp, raw shrimp, scallops, tuna tartare, half dozen fresh & stuffed oysters, and shrimp aguachile verde. Served with our signature Chingón black sauce, garlic aioli, and tostadas. (Serves 4-5)

### STEAK TACOS (2) | 18

Cheese-crust corn tortillas, topped with guacamole and Jospier-grilled New York steak, finished with grilled onions and micro cilantro. Served with habanero sauce and limes.

### OCTOPUS LETTUCE TACOS (2) | 18

Lettuce-wrapped zarandeado octopus topped with pico de gallo and crunchy fried onions, served with a side of garlic aioli.

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## PLATES

### PENNE AGLIO E OLIO | 20

Penne pasta tossed with olive oil, fresh garlic, red pepper flakes, and parsley, finished with grated Parmesan.

### 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

### PORK SHANK | 40

Tender slow-cooked pork carnitas served with guacamole, pico de gallo, house chipotle tomato salsa, and warm corn tortillas.

### 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.

### ATLANTIC GRILLED SALMON (6oz) | 35

Grilled Atlantic Salmon topped with chimichurri, served with truffle mashed potatoes, asparagus, and carrots.

## SALADS

### SUNOMONO SALAD | 17

Crisp Persian cucumber and wakame (seaweed) in a light sweet Asian vinaigrette

### CAESAR SALAD | 17

Crisp romaine hearts tossed with Caesar dressing and finished with grated Cotija cheese.

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

### BEET THE PEAR SALAD | 25

Silky slices of slow-roasted beets & fresh pear form the base, layered with arugula, prosciutto, honey walnuts, & burrata, then drizzled with balsamic honey dressing.

### GEISHA BURGER | 25

Juicy beef patty layered with crisp lettuce, ripe tomato, grilled onions, avocado, smoked bacon, and house garlic aioli.

### GRILLED CHICKEN | 32

Grilled chicken topped with pesto sauce, served with truffle mashed potatoes, asparagus, and carrots.

### 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

### CHAR-GRILLED NY STEAK

8 oz New York Strip Steak, charcoal-fired, accompanied by an arugula salad with cherry tomatoes, onion, Persian cucumber, and avocado, finished with a house honey-balsamic vinaigrette and grilled lemon.

### SHRIMP FRIED RICE | 24

Fried rice with shrimp, eggs, carrots, peas, and chives, finished with sesame oil and soy

## DESSERTS

### BUTTER CAKE | 16

Served with vanilla ice cream and fresh fruit.

*Make it dirty:* topped with shot of tequila coffee (21+ over) +5

### TABLE-SIDE LIQUID NITROGEN ICE CREAM | 20

Made from scratch at your table with homemade Chocolate Abuelita

### RASPBERRY CHEESECAKE | 16

Crème Brûlée Style