

### small plates

- Tuna Tartare, Cucumber, Cilantro, Mint, Jalapeño 15
- Spicy Guacamole w/ Warm Chips 13
- Yellowtail Ceviche Tacos w/ Avocado, Ponzu, Tempura Flakes 14
- Grilled Octopus, Potatoes, Black Olives, Pickled Red Onion, Aji Amarillo 15
- Sashimi Salad w/ Cucumbers, Tomatoes, Chiles, Mint, Lemon 16
- Crunchy Smashed Potatoes w/ Smoked Garlic Aioli, Ikura, Dill 9
- Chile-Lacquered Ribs w/ Black & White Sesame, Green Onion 21
- Lettuce Cups, Duck Confit, Pineapple, Serranos, Crispy Quinoa, Soy Glaze 17
- Sweet Corn w/ Bacon, Jalapeño, Thai Basil, Scallion 7
- Roasted Tomato Salsa w/ Housemade Chips 10

### traditional small plates

- Spicy Miso Soup w/ Shrimp 9    Edamame 5    Spicy Edamame 6
- Gyoza w/ Sweet Chili Sauce 5    Seaweed Salad 6    Organic Green Salad 8

### sushi

- nigiri (1 pc) / sashimi (2 pcs)**
- Tuna 5 / 9
- Hamachi 5 / 9
- Salmon 5 / 9
- Unagi 5 / 9
- Crab 5 / 9
- Tobiko 4 / 8
- Ikura 5 / 8
- Chef's Selection of Nigiri 25 (6 pcs)
- Chef's Selection of Sashimi 35 (12 pcs)

### nikkei-inspired maki rolls

- Almost Paradise**  
Spicy Tuna, Avocado, Spicy Mango Sauce, Tempura Flakes 14
- Candy Cane**  
Shrimp Tempura, Avocado, Tuna, Yellowtail, Apple, Jalapeño, Tobiko 18
- Oh-Oh-Ma**  
Tender Duck, Cucumber, Chiles, Pickled Red Onion, Aji Panca 16
- The Oasis**  
Maryland Crab, Scallop, Avocado, Unagi Sauce, Aji Amarillo, Tempura Flakes, Cilantro 19
- Orange Crush**  
Salmon, Cucumber, Aji Amarillo, Jalapeño, Ikura, Masago Arare 14
- Debutante**  
Yellowtail, Avocado, Eel, Asparagus, Pineapple, Truffled Soy Emulsion 18
- Ultimate Joy**  
Shrimp Tempura, Jalapeño, Mint, Spicy Mayo, Avocado, Mango-Chipotle Paper 18

### traditional sushi rolls

- Spicy Salmon 12
- Tuna & Avocado 11
- Maryland Crab California Roll 14
- Yellowtail, Spicy Aioli, Green Onion 13
- Salmon & Avocado 11
- Shrimp Tempura 14
- Spicy Scallop 12
- Eel & Avocado w/ Unagi Sauce 11
- Asparagus, Avocado, Cucumber 6
- Cucumber, Avocado, Tempura 7

### 14th street tacos

- three per order**
- Crispy Fish "Baja Style" 14
- Fried Chicken w/ Fennel Slaw, Jalapeño, Buttermilk 14
- Tender Pork w/ Salsa Verde, Pickled Onions, Cilantro 13
- Spicy Shrimp, Avocado, Bacon, Chipotle 15
- MD Crab, Old Bay, Corn Salsa, Pickled Red Onion 17
- Chorizo, Pico de Gallo, Radish, Cilantro, Chipotle 12
- Cremeni Mushrooms, Black Beans, Corn, Salsa Verde 12

#### \$1 Add-Ons:

- Jalapeños, Guacamole, Salsa, Sour Cream, Queso

### entrées

- Grilled Salmon**  
Corn, Mushrooms, Truffle, Pickled Red Onions 28
- Grilled Chicken**  
Spicy Peruvian Mole, Tomatoes, Red Quinoa, Almonds 23
- Brandon's Famous Gulf Shrimp**  
Chorizo, Poblano Sofrito, Creamy Grits, Aji Amarillo 25
- Grilled Marinated Carne Asada**  
Crispy Potatoes, Asparagus, Salsa Verde 26
- Surf & Turf "Tico Style"**  
Duck, Shrimp, Octopus, Garden Vegetables, Saffron Rice, Aji Panca 32

### drinks

- Tico Blossom**  
Sake, Vodka, Spicy Citrus 14
- Zen Garden**  
Tequila, Pomegranate, White Tea, Thyme 13
- Smoky Paloma**  
Mezcal, Fresh Grapefruit, Grapefruit Soda 12
- Dime' tu Nombre**  
Rum, Domaine de Canton, Chartreuse, Black Pepper 12
- El Mariachi**  
Campari, Punt e Mes, Reposado, Lemon Peel 13
- Japanese Highball**  
Yamato Whisky, Ginger, Lemon 16
- Coco Loko**  
Mezcal, Amaro, Agave, Chocolate Bitters 13
- PgoX**  
Rye, Pedro Ximenez Sherry, Orange Bitters, Cherry 16

### Bottomless Brunch

\$29 food | \$16 drinks  
Sat & Sun: 11-3pm



### Power Hour

Wednesday: All Night  
Thurs & Fri: 3-6pm, Weekends: 5-6pm