



*Spice*  
M A R K E T

# APPETIZERS AND SALADS

**SALMON BITES** \$13.00

*Delicious breaded salmon bites stuffed with cream cheese and creamy avocado, topped with our famous spice sauce and a light curry cream.*

**VIETNAMESE SUMMER ROLLS** \$12.00

*Fresh rice paper rolls filled with vegetables and noodles, served with our delicious peanut-based sauce and special citrus sauce.*

**VIETNAMESE ROLL SALMON** \$13.00

*Fresh rice paper rolls filled with salmon tartare and noodles, served with our delicious dragon sauce and special citrus sauce.*

**VIETNAMESE ROLL ATUN** \$13.00

*Fresh rolls in rice paper, filled with tuna tartare, vegetables, and noodles, served with our delicious cilantro mayo and special citrus sauce.*

**NEPTUNE SALAD** \$14.00

*Salmon, Tuna, avocado, dynamite mix, wakame, scented with sesame oil, Dragon sauce, sweet sauce, topped with crispy rice threads.*

**ON FIRE SALAD** \$15.00

*Mixed lettuce, arugula, cherry tomato, avocado, red onion, palm hearts, wonton chips, salmon on fire, special citrus dressing.*

**WAKAME SALAD** \$7.00

*Wakame seaweed and sesame seeds.*

**SPECIAL WAKAME SALAD** \$11.00

*Selected proteins, salmon, kani, and wakame, topped with thin slices of green apple, dressed with honey mustard and a touch of house spices.*

**THAI SALAD** \$12.00

*Mixed cabbages, crunch noodles, sesame seeds, toasted walnuts, and special Thai-Asian dressing.*

**POPCORN SAKE** \$13.00

*Avocado, tempura salmon dressed with our Dragon Fire Sauce.*

**DELUXE TATAKI** \$14.00

*Fresh slices of tuna, lightly seasoned and pan seared, served with fresh arugula and crunchy pistachios, topped with our delicious ginger sauce and balsamic vinegar reduction.*

**PLANTAIN AND FETA SPHERES** \$13.00

*Creamy plantain and cheese croquettes, served with a special slightly spicy sauce.*

**MEDITERRANEAN PIZZETTA** \$13.00

*Crispy pizzetta, topped with delicious roasted tomatoes, feta cheese, arugula, slices of Parmesan cheese, and white truffle oil.*

**MOON OVER ME PIZZETTA** \$13.00

*Crispy pizzetta, on a delicious house white sauce base, mozzarella cheese, sautéed mushrooms, caramelized onions, topped with almonds and white truffle oil.*

**JONY'S PIZZETA** \$10.00

*Crispy traditional pizzetta, special pomodoro sauce, mozzarella cheese, and fresh basil.*

**EDAMAME SPICE MARKET** \$9.00

*Delicious edamame sautéed in a wok with coarse salt, togarashi, and a hint of sesame oil.*

**EDAMAME HONEY& SPICY** \$9.00

*Honey & Spicy Sauce / Sesame.*

**SOF SOF EDAMAMES** \$8.00

*Roasted edamames flavored with white truffle oil and coarse salt.*

**FRIED CEVICHE** \$15.00

*Crispy cubes of corvina, marinated in lemon juice, served on a bed of tiger's milk and rocoto.*

**KANI GUNKAN (5 pcs)** \$12.00

*Bites of kani and cream cheese wrapped in ripe plantain, topped with caramelized almonds and sweet sauce.*

# RAW

**SALMON TARTARE** \$13.00

Succulent salmon tartare infused with sesame and avocado cream, topped with crunchy leek, served on a bed of ponzu sauce and plantain chips.

**TUNA TARTARE** \$13.00

Succulent tuna tartare infused with olive oil and avocado cream, topped with crunchy leek, served on a bed of ponzu sauce and plantain chips.

**TUNA OR SALMON SUSHI PIZZA** \$13.00

Crispy rice base with fresh salmon or tuna, topped with our unmatched Dragon sauce and dynamite sauce, finished with avocado topping.

**SUSHI PIZZA SUPREME** \$15.00

Fresh salmon or tuna, crispy rice base, dynamite mix, avocado, ripe plantain, and torched muenster cheese. Topped with our unmatched Dragon sauce & sweet soy sauce.

**LIMEÑAN CEVICHE** \$13.00

Fresh corvina, with red onion, chili peppers, lemon, and yellow chili cream, sliced avocado, garnished with crispy plantain chips.

**SEARED TUNA** \$13.00

Thin slices of seared tuna with black pepper, served with pineapple chutney, curry sauce, and ponzu sauce..

**SALMON AND APPLE ENROLLS** \$12.00

Filled with julienned apple, marinated with yuzu and togarashi, topped with sea salt and white truffle oil.

**CRISPY CHRIS STYLE** \$13.00

Crispy rice with a topping of spicy tuna or salmon tartare and a texture of lettuce flavored with truffle oil.

**TATAKI ON FIRE** \$13.00

Juicy tuna loin covered with Asian spices and seared over fire, served on a bed of asparagus with a fresh dressing.

**SALMON TAQUITOS (5 pcs)** \$13.00

Crispy taquitos filled with guacamole, fresh salmon, and cilantro and green onion aioli.

**TUNA TAQUITOS (5 pcs)** \$12.00

Crispy taquitos filled with guacamole, fresh tuna, and cilantro and green onion aioli.

**RICE CRAKERS** \$11.00

Lightly toasted rice cubes topped with thin slices of tuna, mayo-sesame sauce, a touch of ponzu sauce, and infused with our citrus essences.

**MANGO DELIGHT** \$13.00

Fresh corvina with mango, red onion, sweet chili peppers, lemon, creamy passion fruit tiger's milk, garnished with plantain chips.

**SALMÓN ON FIRE** \$15.00

Thin slices of fresh salmon, flame-seared, marinated in lemon with truffle oil and delicate spices.

**SASHIMIS (7 pcs)** \$14.00

Sashimi of tuna loin and/or fresh salmon fillet. Can be mixed or served in each flavor.

**NIGIRIS (2pcs)** \$6.00

Rice base, topped with tuna loin and/or salmon.

**TEMAKI SPICE** \$9.00

Tuna tartare and slightly spicy crispy rice, topped with sesame seeds.

**TEMAKI ALASKA** \$9.00

Filled with fresh salmon, green onion, avocado, and cream cheese.

**TEMAKI CALIFORNIA** \$9.00

Filled with kanikama, cucumber, avocado, and topped with sesame seeds. Served with Sweet Peanut sauce.

**YUZU TIRADITO** \$13.00

Thin slices of fresh salmon, yuzu, cilantro, truffle oil, togarashi, and crispy bread chips.

**PASSION TIRADITO SALMON AND/ORTUNA** \$15.00

Served on a bed of yellow chili ceviche sauce, chalaquita, cubes of torched avocado, passion fruit gel dots, green onion, and accompanied by wonton chips.

# MAIN DISHES

**CORVINA AK STYLE** \$24.00  
*Grilled corvina with scallions and mushrooms, served on our spectacular garlic and wasabi butter.*

**GRILLED TUNA & SCALLIONS** \$23.00  
*Grilled Tuna cubes (red on the inside) with sautéed mushrooms and scallions, served over a divine wasabi cream.*

**MISO SALMON** \$24.00  
*Grilled salmon, perfectly cooked with a special miso glaze, topped with crispy rice noodles and green onions, served on a bed of gohan rice.*

**SALMON ONE WAY** \$24.00  
*Grilled salmon, cooked on one side, with an Asian dressing, accompanied by gohan rice.*

**SAKE GINGER** \$24.00  
*Sautéed corvina and vegetables in ginger and green onion sauce.*

**FISH AVOCADO** \$24.00  
*Option: Salmon, Corvina, and/or Tuna.  
Grilled protein, cooked to perfection, served on a bed of avocado, topped with a salad of arugula, onions, and chili peppers, accompanied by gohan*

# KIDS' MENU

**FISH AND CHIPS** \$12.00  
*Breaded corvina fillets, served with a side of crispy fries or white rice.*

**SALMON TENDERS** \$11.00  
*Crispy salmon cuts, served with a side of fries or white rice.*

**MOZZARELLA STICKS** \$10.00  
*Crispy mozzarella sticks, served with fries.*

**SPAGUETTI WHITE & CREAM** \$10.00  
*Pasta in our house-made white sauce, topped with Parmesan. (Choose between long or short pasta).*

**SPAGUETTI PINK & CREAM** \$10.00  
*Pasta in our special house-made pink sauce, topped with Parmesan. (Choose between long or short pasta).*

# SOUPS

**RAMEN SOUP WITH VEGETABLES** \$13.00

*Oriental broth with ramen noodles, mushrooms, a soft-boiled egg, and sesame oil.*

**MISO SOUP** \$7.00

*With tofu or green onion, sesame oil.*

**RAMEN SOUP WITH:  
SALMON ON FIRE, CORVINA, OR TUNA.** \$16.00

*Oriental broth, egg, ramen noodles, mushrooms, green onion, tofu, and your choice of protein.*

# RICE AND PASTA

**VEGETABLE YAKIMESHI** \$13.00

*100% Japanese rice, mixed vegetables, egg omelette, teriyaki sauce, sautéed in a wok with toasted sesame seeds.*

**SALMON YAKIMESHI** \$16.50

**CORVINA YAKIMESHI** \$16.50

**TUNA YAKIMESHI** \$16.50

**VEGETABLE WOK RAMEN** \$13.00

*Delicious ramen noodles with selected vegetables stir-fried in our delicious Asian sauce.*

**WOK RAMEN SALMÓN** \$16.50

**WOK RAMEN CORVINA** \$16.50

**FUNGHI RAMEN WOK** \$14.00

*Creamy and aromatic al dente ramen pasta elegantly mixed with a mushroom sauce in the oriental style and topped with green onions.*

# POKE BOWLS

**POKE VEGETARIANO** \$13.00

*Rice or lettuce, tofu cheese, edamame, sweet plantain, tempura onion, caramelized almonds, and passion fruit spice gel dots.*

**CREATE YOUR POKE** \$15.00

*Request the ingredient menu from your service assistant.*

**POKETO** \$16.00

*Avocado base, dynamite cucumber, onion, salmon and tuna tartare, sesame seeds, and a citrus sauce.*

# TEMPURA ROLLS

**SPICY CRUNCH TUNA** \$15.00

*Crispy watercress with a topping of tuna tartare, slightly spicy*

**TIGER ROLL** \$13.00

*Fresh salmon, cream cheese, avocado, and chives, delicately tempura-battered, accompanied by our delicious spice sauce.*

**TROPICAL ROLL** \$14.00

*Fresh salmon, crispy crab, avocado, and chives, topped with ripe plantain and grilled cheese, accompanied by our delicious spice sauce.*

**ROCK AND ROLL** \$16.00

*Tuna tartare, avocado, topped with crispy salmon, dressed with sweet sauce and dragon sauce.*

**CONTODO CRISPY ROLL** \$17.00

*Fresh salmon, crispy grouper, fresh kani, avocado, cream cheese, and chives, on a layer of dragon sauce.*

**SAKE CRISPY** \$14.00

*Crispy salmon, crunchy rice, dynamite, and avocado topping, dressed with curry sauce and spice sauce.*

**CRISPY ROLL** \$14.00

*Tempura salmon, crispy vegetables, cream cheese, avocado, banana topping, and dragon sauce, accompanied by a delicious passion fruit gel.*

**NATHY ROLL** \$14.00

*Filling of salmon, avocado, crispy cream cheese, topped with potato threads and crunchy onions, dressed with our delicious spice sauce.*

**END OF PANDEMIC ROLL** \$16.00

*Tuna tartare, avocado, in a soy leaf, and topped with crispy kani with a spice glaze.*

# FRESH ROLLS

**ALASKA ROLL** \$14.00

*Fresh salmon, avocado, and cream cheese, topped with toasted sesame seeds.*

**ALASKA SPECIAL ROLL** \$15.00

*Fresh salmon, avocado, and chives, topped with salmon, avocado, and wakame.*

**VEGGIE ROLL** \$11.00

*Avocado, cucumber, chives, asparagus, and carrot, topped with wakame.*

**MAGURO ROLL** \$13.00

*Fresh tuna, chives, avocado, topped with toasted sesame seeds.*

**SPICY CRUNCH ALEX STYLE** \$16.00

*Small cubes of rice topped with toasted sesame seeds and a slightly spicy crispy tuna tartare.*

**FOUR SEASONS ROLL** \$17.00

*Fresh tuna, cream cheese, chives, topped with potato threads, tuna with avocado, spice salmon, wakame, and dynamite.*

**KANI & BUTER ROLL** \$15.00

*Kani, cream cheese, chives, and yuzo, wrapped in soy paper, accompanied by a delicious truffle butter.*

**SUPER LIGHT ROLL** \$14.00

*Fresh salmon, tuna, kani, avocado, cucumber, chives, wrapped in nori seaweed, accompanied by ponzu sauce.*

## KETO ROLLS

### DELI LIGHT ROLL

\$14.00

*Fresh and light roll (without rice), filled with kani, fresh tuna, cream cheese, wrapped in lettuce and rice paper, accompanied by a delicious Yuzo sauce.*

### ZEN ROLL

\$15.00

*Spicy tuna tartare and avocado, topped with flame-seared salmon, infused with house spices and citrus essences.*

### THE RAKE ROLL

\$15.00

*Wrapped in soy paper and lettuce with truffled tuna tartare and dynamite.*

### ACEVICHADO ROLLS

\$16.00

*Light roll wrapped in rice paper, filled with thin slices of salmon, tuna, and kanikama, avocado, chives, topped with corvina ceviche and acevichada sauce.*

## DESSERTS

### HOMEMADE FLAN

\$10.00

*Exquisite creamy flan with a topping of caramelized walnuts.*

### BANANA TEMPURA

\$10.00

*Crispy banana filled with Nutella, accompanied by Halav Israel ice cream on crispy sesame cookies, topped with chocolate syrup.*

### CHOCOLATE VOLCANO

\$11.00

*Fluffy and creamy chocolate cake with ice cream, served over a crispy sesame cookie, caramelized walnuts, and chocolate syrup.*

### RICE CREAM NUTELLA

\$10.00

*Crispy rice cream style, accompanied by a scoop of ice cream, with a topping of your choice: chocolate syrup, Nutella, or dulce de leche.*

# DRINKS MENU

NATURAL LEMONADE	\$3.50	ICED TEA (RED BERRIES)	\$3.50
MINT LEMONADE	\$4.00	REGULAR COCA COLA	\$2.50
COCONUT LEMONADE	\$5.00	COCA COLA ZERO	\$2.50
STRAWBERRY JUICE	\$4.00	7 UP	\$2.50
PASSION FRUIT JUICE	\$4.00	GINGER ALE	\$2.50
PINEAPPLE JUICE	\$4.00	7UP LIGHT	\$2.50
PINEAPPLE WITH MINT JUICE	\$4.00	CLUB SODA	\$2.50
ORANGE JUICE	\$4.00	TONIC	\$2.50

AGUA PANAMA BLUE 500ML	\$2.50	AMERICANO	\$2.50
AGUA PANAMA BLUE 1000ML	\$4.00	CAPPUCCINO	\$3.50
PERRIER 330ML	\$3.50	LATTE	\$3.00
PERRIER 750 ML	\$4.50	ESPRESSO	\$2.50
		MACCHIATO	\$3.00
		INFUSED TEA	\$3.00
		<i>Mint, Green Tea Jasmine, and Mint Tea.</i>	

