

## STARTERS: EAT FIRST

**Avocado Cilantro Egg Rolls:** **Homemade** and lightly fried to perfection and served with a Santa Fe ranch & sweet and spicy Thai sauce 8.5

**Guacamole Fresco:** Made to order guacamole with tomatoes, onions and **fresh** cilantro served with tortilla chips 7.5

**Queso:** Our white cheese dip topped with jalapeños and pico de gallo. Served with tortilla chips or warm tortillas 6.5

**Empanadas:** **Homemade** empanadas filled with Thai chicken, Beef or Kogi BBQ Short Rib 8.5

**Asian Nachos:** Lightly fried wontons topped with queso, pico de gallo, roasted poblano and corn, lettuce, **fresh** jalapeños and your choice of seasoned ground beef or Kogi BBQ short rib 10

**Korean Fried Cauliflower:** Crispy cauliflower tossed with a Korean pepper sauce and topped with green onions and sesame seeds 7.5

**Edamame:** Steamed soybeans sprinkled with chili salt and lime 6

**Mini Poke Tacos:** Sushi grade tuna\*\*, soy sesame, sesame seeds, spicy mayo, cilantro 10

## SALADS: EAT RIGHT

**Choice of Dressing:** Cilantro Lime Vinaigrette, Santa Fe Ranch, Thai Peanut, Soy Sesame Vinaigrette, Sriracha Honey Vinaigrette

**Southwest Salad:** Crispy or Grilled chicken, romaine lettuce, Mexican cheeses, black beans, roasted poblano peppers and corn, avocado, pico de gallo and tortilla strips 10

**Shanghai Shrimp Salad:** Grilled shrimp, romaine lettuce, tomatoes, edamame, avocado, roasted poblano peppers and corn, cilantro, topped with rice noodles 11

**Noodle Salad:** Marinated steak\*, chilled noodles, mango, cabbage, tomatoes, carrots, green onion, avocados and chopped peanuts. Served with Thai peanut dressing 10.5

## TSUNAMI BOWLS: EAT HEARTY

**South of the Border Bowl:** Spanish rice, avocado, roasted poblano peppers and corn, tomatoes, cilantro, jalapeños and chipotle sour cream  
Chicken 10 | Steak\* 10.5 | Shrimp 11

**Far East Bowl:** White rice, edamame, carrots, green onion, tomatoes, cucumber salad, lettuce with a soy sesame vinaigrette  
Chicken 10 | Steak\* 10.5 | Shrimp 11

**Chicken Enchilada Bowl:** Shredded chicken, white rice, roasted poblano peppers and corn, lettuce, pico de gallo, queso and black beans topped with sriracha mayo, cilantro and tortilla strips 10

**All American Bowl:** White rice, grilled steak\*, grilled onions and shiitake mushrooms, soy sesame vinaigrette and topped with a fried egg\* 10.5

**Tuna Poke Bowl:** Sushi grade tuna\*\*, rice, edamame, cucumber, asian slaw, and soy sesame vinaigrette topped with furikake and a grilled jalapeño 12

+ A portion of the proceeds from these items will be donated to tsunami relief and natural disaster efforts around the world.

## TACOS: EAT FRESH

**Tsunami Trio:** Choose your 2 favorite tacos served with a choice of a side 10

**The Quatro:** Choose your 3 favorite tacos served with a choice of a side 12.5

**Asada Zing Taco:** Bulgogi (Korean) marinated steak\* topped with shiitake mushrooms, lettuce, soy sesame vinaigrette and sesame seeds 4

**Rich Man's Taco:** Marinated steak\* served with lettuce, pico de gallo, katsu sauce and queso fresco 4

**Gringo Taco:** Seasoned beef topped with queso, lettuce and pico de gallo 3.5

**Shrimp Tempura Taco:** Shrimp tempura topped with Asian slaw, **fresh** cilantro and a hoisin-lime aioli 4

**Thai Chicken Taco:** Grilled Teriyaki chicken, cabbage, carrots, cilantro, sesame seeds and drizzled with Thai peanut dressing 3.75

+ **Aloha Taco:** Grilled teriyaki chicken, topped with pineapple pico de gallo and spicy sriracha mayo 3.75

**Chipotle Lime Chicken:** Marinated chicken topped with black beans, pico de gallo and chipotle sour cream 3.75

**BBQ Short Rib:** Short ribs smothered in Kogi BBQ sauce and topped with cucumber salad 4

**Korean Carnitas:** Carnitas style roasted pork tossed with a Korean pepper sauce, pickled cucumber, micro cilantro 3.5

+ **Pacific Rim Taco:** Grilled chili crusted Mahi topped with lettuce, pico de gallo and hoisin lime aioli 4

**Baja Taco:** Tempura fried fish topped with Asian slaw, cilantro and spicy sriracha mayo 3.75

**Tofu Taco:** Marinated and grilled tofu, topped with lettuce, soy sesame vinaigrette, shiitake mushrooms, roasted poblano and corn, and sesame seeds 3.5

+ **Garden Taco:** Cilantro hummus, grilled peppers, onions, shiitake mushrooms, lettuce and topped with soy sesame vinaigrette and sesame seeds 3.5

**Korean Fried Cauliflower Taco:** Fried Cauliflower, Korean pepper sauce, cabbage, guacamole, chipotle sour cream, sesame seeds, cilantro 3.5

## QUESADILLAS: EAT WELL

*Served with your choice of side, chipotle sour cream and pico de gallo*

**Short Rib:** Tender short ribs, Kogi BBQ sauce, grilled onions and Mexican cheeses 10

**Garden Shrimp Quesadilla:** Chili lime shrimp, roasted poblano peppers and corn, jalapeños and Mexican cheeses 11

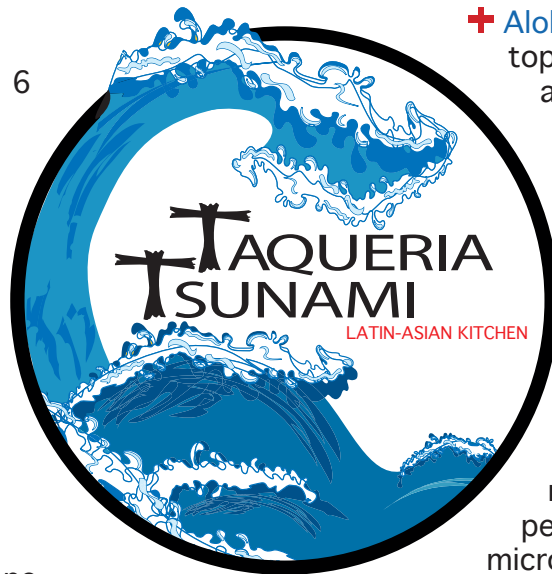
**Quesadilla de Traditional:** A blend of Mexican cheeses  
Traditional 8  
Add chicken 10  
Add steak\* 10.5

## DESSERTS: EAT SWEET

**S'mores Egg Rolls:** Rolled in house - Your favorite campfire flavors served in an egg roll 5

**Sopaipilla:** Crispy tortillas topped with honey and cinnamon and brown sugar. Served with ice cream. 5

**Churros:** Fried pastry topped with cinnamon brown sugar. Served with ice cream. 5



## SIDES: EAT TOGETHER

Cucumber Salad 3.5  
Garbanzo Bean Salad 3.5  
Black Beans & Rice 3.5  
Side Tsunami Salad 3.5

Fried Yuca 3.5  
Chips and Salsa 3.5  
Tots with Jalapeño Queso 3.5

## LIBATIONS

### MARGARITAS

- Agave** 7.5  
El Jimador, Agave Nectar, Fresh Lime Juice
- Tsunami Wave** 9.5  
Casamigos Blanco, Patrón Citrónge Orange, Agave Nectar, Fresh Lime Juice. *Make it Spicy with Ghost Tequila*
- Jalapeño Cilantro** 8.5  
Tanteo Jalapeño Infused Tequila, Cilantro, Agave Nectar, Fresh Jalapeño, Fresh Lime Juice, Chile Lime Salt Rim
- Grapefruit Rita** 8.5  
Herradura Silver, St Germain, Gifford Pamplemousse, Fresh Lime Juice, Fresh Grapefruit Juice, Agave Nectar
- Mango Sangrita** 9  
Patrón Reposado, Patron Citrónge Orange, Fresh Lime Juice, Fresh Mango Puree topped with a Red Sangria Floater

- El Flaco (Skinny)** 9.5  
Casamigos Blanco, Patrón Citrónge Orange, Simple Syrup and Fresh Lime Juice

- Spicy Pina** 9  
Ghost Tequila, Pineapple, Agave Nectar, Chili Lime Salt Rim

- Strawberry Basil** 9  
Deleón Blanco Tequila, Fresh Strawberries, Muddled Basil, Patron Citronge Orange, Simple Syrup, Fresh Lime. *Make it Spicy with Ghost Tequila*

### SIGNATURE COCKTAILS

- Taqueria Tsunami Caipirinha** 7.5  
Cachaca, Ginger Syrup, Muddled Fresh Lime
- Dragonberry Mojito** 8  
Bacardi Dragonberry, Muddled Mint, Lime, Strawberries, Simple Syrup, Splash of Soda
- Samurai Sling** 9  
Japanese Vodka, Fresh Lemon Juice, Filthy Black Cherry Syrup, Simple Syrup, Sprakling Cava
- Watermelon Thai Down** 9  
Patrón Reposado, Fresh Watermelon Puree, Agave Nectar, Fresh Lemon and Lime Juice and Fresh Jalapeño

### SANGRIA

- White** 7.5
- Red** 7.5
- Rose** 7.5
- Asian Pear** 7.5
- Watermelon Rose** 7.5
- Sake Sangria** 8

### SAKE

- Ozeki Nigori (Unfiltered)** 9
- Ty Ku Premium (Filtered)** 11

### ZERO PROOF

- Strawberry Wave** 4  
Strawberry Puree, Lemonade, Simple Syrup, Cranberry Juice
- Cherry Limeade** 4  
Sprite, Lime Juice, Grenadine
- Mango Fizz** 4  
Mango Puree, Lemon Juice, Soda Water
- Topo Chico Sparkling Water** 3
- Fiji Bottled Water** 3

## HOUSE TEQUILAS

### BLANCO / SILVER / PLATA

- Casamigos Blanco** 9  
Fruit forward with notes of Vanilla and Grapefruit
- Patrón Silver** 9  
Fresh Agave, Citrus
- Partida Blanco** 8  
Soft Floral Aroma with Hints of Citrus, Fresh Herbs and Tropical Fruit
- Herradura Silver** 8  
Robust aroma of cooked Agave, Vanilla and Wood
- El Jimador Blanco Blue Agave** 7  
Crisp, Agave, Citrus
- Deleón Blanco** 8  
Notes of Coconut and Fresh Citrus with a Hint of Lime
- Codigo 1530 Rosa** 11  
Rested in Napa Cabernet barrels. Bright Agave, soft floral notes of Cabernet

### REPOSADO

- Casamigos Reposado** 10  
Notes of dried fruits and spicy oak with a touch of sweet agave.
- Patrón Reposado** 10  
Caramel, honey, spicy and white pepper

### AÑEJO

- Patrón Añejo** 12  
Oak aged for over 12 months with notes of vanilla, raisin, and honey
- Casamigos Añejo** 12  
Perfect balance of sweetness from the Blue Weber agaves layered with hints of spice and barrel oak.
- Don Julio 1942** 23  
Cooked Agave, Wild Honey, Oak-Infused Butterscotch

### VINO WHITE

- Stella Rosa** 9/33  
Moscato - Italy
- Luna Nuda** 8/30  
Pinot Grigio - Trentino-Alto Adige, Italy
- The Crossing** 8/30  
Sauvignon Blanc - New Zealand
- Chateau Ste. Michelle** 8/30  
Chardonnay - Columbia Valley, WA
- Chic Cava** 9/33  
Sparkling Rose - Spain

### VINO RED

- La Crema** 10/36  
Pinot Noir - CA
- Meiomi** 9/33  
Pinot Noir - CA
- Skyfall** 8/30  
Merlot - WA
- 19 Crimes** 8/30  
Red Blend - Australia
- Sterling Vintner's** 8/30  
Cabernet Sauvignon - Central Coast, CA
- Merf** 9/33  
Cabernet Sauvignon - Central Coast, CA

