Menu & prices are subject to change. 1608 India St. San Diego, CA 92101
Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
Chef Carlos

Chef Choice Oyster

Ostion Cargada
Torchéd uni, trout caviar, strawberry aguachile

Ostion Caliente
Shiitake ponzu, nori, uni butter

Tostada Salmón Otoro
Sturgeon caviar, chimichurri, labneh w beet purée

Ceviche Red Snapper Con Leche de Tigre
Chile manzano, maíz tostado, fish skin chicharron

Garra de León Scallop
Scallop & beef jus, crostini

Branzino Tartare
Seaweed chicharron, siberian caviar, finger lime, lemongrass

Tuna Carpaccio & Uni
Akami, blood orange vinaigrette, uni, roasted pistachio

Tetela Maíz Azul
Frijoles negros puercos, chicharron de pulpo, mole rojo cebolla curtida, queso cotija

Chef Diego

Seafood Shot
Cocktail shot with lager

Cilantro Ginger Hiramasa

Tuna Tataki
And french radish

Seafood Cone
Tostada cone

White Fish and Pulpo Tostada
With pepitas

Uni Toast
With cucumber-mint and fresno mash

Spider Crab
Crushed potatoes, soubisse, fresh spider crab and sorrel

Sword Fish Steak
Roasted sword fish steak with sherry wine, tapioca and caviar

Mackerel Tacos
With fried beans and nopalitos