

SUSHI ROLLS

CRISPY SALMON

\$17

Salmon, jalapeño and cream cheese roll in tempura topped with eel sauce.

THE ACAPULCO

\$17

Tempura shrimp, cream cheese and fresh mango topped with avocado, habanero aioli and eel sauce.

THE CHATO

\$20

Crab, avocado and cucumber topped with salmon, lemon slices jalapeño spicy mayo & eel sauce.

SUN DIEGO

\$22

Spicy shrimp, cucumber and avocado topped with seared yellowtail, spicy aioli and cilantro jalapeño shoyu.

SURF & TURF

\$23

Dynamite shrimp, tempura sparagu, topped with seared ribeye, shiitake mushrooms aioli, kabayaki & micro greens.

VEGAN ALL THE WAY (VEG)

\$14

Pickled carrots, cucumber, avocado and fresh mint.

NIGIRI \$3 each

Sake (salmon)

Hamachi (Yellowtail)

Maguro (Tuna)

Avocado

Ebi (shrimp)

STARTERS

CHIPS AND GUACAMOLE \$9

Fresh guacamole.

TEMPURA RICE BALLS (3PC.) \$12

Sticky sushi rice balls stuffed with shrimp and crab, serve with habanero aioli and sweet asian sauce to dip.

SLIDERS DE MI CORAZÓN (3PC.) \$15

Cochinta pibil (Slow cook pork marinated with achiote) habanero, coleslaw on sweet hawaiian rolls.

PORK BELLY BITES \$15

Pork Belly confit to perfection and deep fried to a golden crisp with honey sriracha on the side.

JT CEVICHE \$16

Freshly chopped shrimp, marinated in mixed citrus juice. Mango, cucumber, cilantro, red bell peppers, onions.

VIP WINGS (10PCS) \$17

CHOICE OF THE FOLLOWING SAUCE:

Mango habanero | Classic buffalo | Tequila chile lime

JUANITO LOADED FRIES \$17

French fries, guacamole, sour cream, pico de gallo, beans, House queso sauce (and your choice of protein - chicken, carne asada, pork belly or cochinita).

SALADS

CAESAR \$12

Chopped romaine lettuce, homemade croutons & parmesan cheese.

SPINACH & PEAR \$15

Honey shallot vinaigrette, brie cheese, agave candied pecans.

WATERMELON (VEG) \$15

Seasonal sweet watermelon, arugula, cashews. Lemon olive oil & a touch of balsamic glaze.

SANDWICHES

(SERVED WITH OUR SEASONED FRIES)

GRILLED CHICKEN TORTA

\$15

Achiote marinated chicken, guacamole, lettuce, tomato, onion and chipotle mayo on a telera roll.

MAHI MAHI

\$17

Grilled mahi mahi on a buttered toasted brioche roll, with jicama, carrots pickled cucumbers and a roasted jalapeno aioli.

JUAN TEQUILA BURGER

\$18

3/4 pounder patty covered with melted oaxaca cheese, grilled onions, roasted tomato and jalapeño mayo.

JT SPECIALTY TACOS

(2 TACOS)

QUESABIRRIA

\$12

Birria and oaxaca cheese on a homemade corn tortilla with cilantro, onions and a side of consome broth.

BLACKENED SHRIMP

\$14

Black garlic and lemon zest marinated grilled shrimp on a homemade blue corn tortilla topped with avocado slices, and a cilantro scallion sauce.

PULPO ENCHILADO

\$14

Grilled octopus marinated with chile guajillo sauce, served on corn tortillas with melted oaxaca cheese, sauteed onions, avocado & crema.

SAUTEED MUSHROOM QUESADILLA

\$8

Sauteed mushrooms on a handmade corn tortilla with melted oaxaca cheese, grilled onions and tomatoes.

ENTREES

RIBEYE SKEWERS

\$22

2 ribeye skewers with Bell peppers, red onions and jalapeños served with jasmine steamed rice and a side of ginger teriyaki sauce.

CAMARONES AL MOJO DE AJO

\$25

Baja sea prawns, sauteed with our special homemade mojo de ajo (butter garlic sauce) rice and de la olla beans.

TAMPIQUEÑA

\$35

12oz. Ribeye steak, cheese & shrimp enchilada, with gratin poblano peppers served with rice and de la olla beans.

CALABASITAS (VEG)

\$20

Sauteed mexican zucchini, bell pepper, mushrooms, onion, tomato and corn served with steamed jasmine rice.