

## 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 9.5

**Guacamole Fresco:** Made to order guacamole with tomatoes, onions and *fresh* cilantro served with tortilla chips 9

**Queso:** Our white cheese dip topped with jalapeños and pico de gallo. Served with tortilla chips or warm tortillas 8

**Empanadas:** *Homemade* empanadas filled with Thai chicken, Beef or Kogi BBQ Short Rib 9.5

**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 12

**Korean Fried Cauliflower:** Crispy cauliflower tossed with a Korean pepper sauce and topped with green onions and sesame seeds 10

**Edamame:** Steamed soybeans sprinkled with chili salt and lime 7

**Mini Poke Tacos:** Sushi grade tuna\*\*, soy sesame, sesame seeds, spicy mayo, cilantro 11

**Calamari:** Tempura battered TURNER Calamari served with a jalapeño cilantro aioli + spicy mayo 14

## 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 12

**Shanghai Shrimp Salad:** Grilled shrimp, romaine lettuce, tomatoes, edamame, avocado, roasted poblano peppers and corn, cilantro, topped with rice noodles 13

**Noodle Salad:** Marinated steak\*, chilled noodles, mango, cabbage, tomatoes, carrots, green onion, avocados and chopped peanuts. Served with Thai peanut dressing 12.5

## 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 12 | Steak\* 12.5 | Shrimp 13

**Far East Bowl:** White rice, edamame, carrots, green onion, tomatoes, cucumber salad, lettuce with a soy sesame vinaigrette  
Chicken 12 | Steak\* 12.5 | Shrimp 13

**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 11.5

**All American Bowl:** White rice, grilled steak\*, grilled onions and shiitake mushrooms, soy sesame vinaigrette and topped with a fried egg\* 12.5

**Tuna Poke Bowl:** Sushi grade tuna\*\*, rice, edamame, cucumber, asian slaw, and soy sesame vinaigrette topped with furikake and a grilled jalapeño 13.5

+ 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 from below, served with a choice of a side 13

**The Quatro:** Choose your 3 favorite tacos from below, served with a choice of a side 15

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

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

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

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

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

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

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

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

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

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

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

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

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

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



## 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 12

**Garden Shrimp Quesadilla:** Chili lime shrimp, roasted poblano peppers and corn, jalapeños and Mexican cheeses 11.5

**Quesadilla de Traditional:** A blend of Mexican cheeses  
Traditional 9  
Add chicken 12  
Add steak\* 12.5

## DESSERTS: EAT SWEET

**S'mores Egg Rolls:** Rolled in house - Your favorite campfire flavors served in an egg roll 6

**Sopaipilla:** Crispy tortillas topped with honey and cinnamon and brown sugar. Served with ice cream. 6

**Churros:** Fried pastry topped with cinnamon brown sugar. Served with ice cream. 6

## SIDES: EAT TOGETHER

**Cucumber Salad** 4  
**Garbanzo Bean Salad** 4  
**Black Beans & Rice** 4  
**Side Tsunami Salad** 4

**Fried Yuca** 4  
**Chips and Salsa** 4  
**Tots with Jalapeño Queso** 4

## LIBATIONS

### MARGARITAS

- Agave** 10  
El Jimador, Agave Nectar, Fresh Lime Juice
- Tsunami Wave** 12  
Casamigos Blanco, Orange Liqueur, Agave Nectar, Fresh Lime Juice.
- Jalapeño Cilantro** 11  
Tanteo Jalapeño Infused Tequila, Cilantro, Agave Nectar, Fresh Jalapeño, Fresh Lime Juice, Chile Lime Salt Rim
- Honey Ginger Rita** 11  
Severo Plata Tequila, Triple Sec, Fresh Lime juice, Honey Ginger Syrup
- Mango Sangrita** 11  
Deleon Blanco, Orange Liqueur, Fresh Lime Juice, Fresh Mango Puree topped with a Red Sangria Floater

- El Flaco (Skinny)** 10.5  
Organic Dulce Vida Blanco, Orange Liqueur, Simple Syrup and Fresh Lime Juice
- Spicy Pina** 10.5  
Fiero Habanero Tequila, Pineapple, Agave Nectar, Chili Lime Salt Rim
- Strawberry Basil** 10.5  
Deleón Blanco Tequila, Fresh Strawberries, Muddled Basil, Orange Liqueur, Simple Syrup, Fresh Lime.

### SIGNATURE COCKTAILS

- Elderflower Paloma** 10  
Dulce Vida Organic Grapefruit Infused Tequila, Elderflower Liqueur, Grapefruit, Lime Juice
- Agave Sunset**  
Convite Ina Mezcal, Severo Plata Tequila, Amaro Abano Bitters, Grenadine, Fresh Lime Juice
- Dragonberry Mojito**  
Bacardi Dragonberry, Muddled Mint, Lime, Strawberries, Simple Syrup, Splash of Soda
- Guava Cooler**  
Distillery of Modern Art Vodka, Guava, Fresh Lime Juice, Splash of Ginger, Mint
- Lychee Mule**  
Nikka Japanese Vodka, Fresh Lime Juice, Lychee Syrup, Aperitivo, Ginger Beer
- Watermelon Thai Down**  
Patrón Silver, Fresh Watermelon Puree, Agave Nectar, Fresh Lemon and Lime Juice and Fresh Jalapeño
- Cucumber Fresca** 12  
Cincoro Blanco Tequila, Lime Juice, Coconut Syrup, Triple Sec, Sparkling Cucumber Tonic

### SANGRIA

- White** 9
- Red** 9
- Rose** 9
- Asian Pear** 9
- Watermelon Rose** 9
- Sangria Flight** 14  
Red, White, Watermelon Rose, Asian Pear

### ZERO PROOF

- Strawberry Wave** 6  
Strawberry Puree, Lemonade, Simple Syrup, Cranberry Juice
- Cherry Limeade** 6  
Sprite, Lime Juice, Grenadine
- Mango Fizz** 6  
Mango Puree, Lemon Juice, Soda Water
- Topo Chico Sparkling Water** 3
- Fiji Bottled Water** 3

## HOUSE TEQUILAS

### BLANCO / SILVER / PLATA

- Casamigos Blanco** 11  
Fruit forward with notes of Vanilla and Grapefruit
- Patrón Silver** 11  
Fresh Agave, Citrus
- Herradura Silver** 10  
Robust aroma of cooked Agave, Vanilla and Wood
- El Jimador Blanco Blue Agave** 9  
Crisp, Agave, Citrus
- Cincoro Blanco** 13  
Notes of Vanilla, Lemon, Grapefruit and Very Light Pepper
- Deleón Blanco** 10  
Notes of Coconut and Fresh Citrus with a Hint of Lime
- Codigo 1530 Rosa** 12  
Rested in Napa Cabernet barrels. Bright Agave, soft floral notes of Cabernet

- Dulce Vida Organic** 10  
Organic to blanco tequilas citrus, spicy and sweet agave finish
- Don Julio** 13  
Agave, Citrus

### REPOSADO

- Casamigos Reposado** 14  
Notes of dried fruits and spicy oak with a touch of sweet agave.
- Patrón Reposado** 12  
Caramel, honey, spicy and white pepper

### AÑEJO

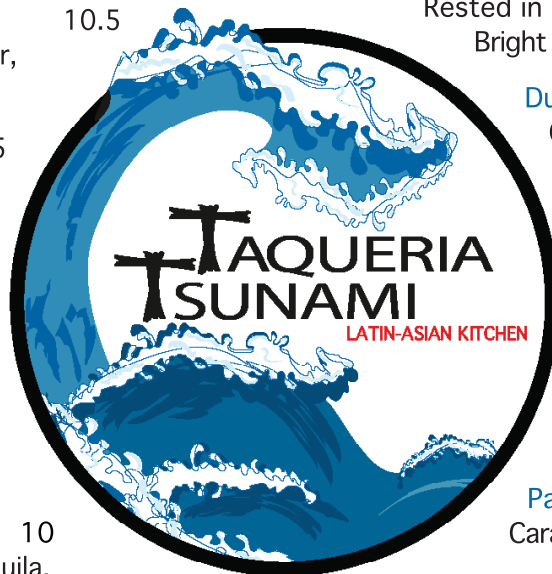
- Patron Añejo** 11 15  
Oak wood, vanilla, raisins and honey
- Casamigos Añejo** 16  
Perfect balance of sweetness from the Blue Weber agaves layered with hints of spice and barrel oak.
- Don Julio 1942** 27  
Cooked Agave, Wild Honey, Oak-Infused Butterscotch

### VINO WHITE

- Barone Fini Valdage Pinot Grigio** 10/36  
Pinot Grigio - Trentino-Alto Adige, Italy
- The Crossing** 11/39  
Sauvignon Blanc - New Zealand
- Wente Vineyards Estate Grown Chardonnay** 10/36  
Central Coast
- Chateau Ste. Michelle** 11/39  
Chardonnay - Columbia Valley, WA
- Lunetta Prosecco** 10  
Sparkling Rose - Italy

### VINO RED

- Meiomi** 11/39  
Pinot Noir - CA
- Skyfall** 9/33  
Merlot - WA
- 19 Crimes** 10/36  
Red Blend - Australia
- Sterling Vintner's** 11/39  
Cabernet Sauvignon - Central Coast, CA
- Carmel Road** 10/36  
Cabernet Sauvignon - Central Coast, CA
- SAKE**
- Ozeki Nigori (Unfiltered)** 10
- Koji Sake - Premium Ginjo** 15



\*Taqueria Tsunami is committed to the responsible service of alcoholic beverages. Drink responsibly.