



SU CASA

Reimagined by Chef Mario Pagán—who began his culinary journey as a young apprentice in the original su casa—our caribbean-eastern essence concept is rooted in its soulful legacy, where caribbean elegance, puerto rican warmth, and delicate eastern-inspired finesse converge in a modern journey of bold, nostalgic flavor.

KYOYU | Share

YUCA CHILI TUNA Ginger Cassava Frituritas, Kobayaki Sauce	14
KANI CRAB SPRING ROLLS Mango Papaya Mint Gastrique	16
COSTILLA DUMPLINGS Pork Baby Backs, Guava Soy Glaze, Scallions	16
BLUE MISO ICEBERG Tomatoes, Cured Egg Yolk, Siu Pork Belly	24
BLUEFIN TARTARE Pegao Rice, Wasabi, Seaweed [add. Osetra]	34
HAMACHI CEVICHE Coconut Acerola Aguachile, Rice Pearls	19
PORK SANDO Tamarindo Katsu, Napa Slaw, Sesame Brioche	18
SMOKED DUCK Hoisin, Cucumber, Scallion, Sofrito Pancakes	26
ROCK SHRIMP BAO Shallot Escabeche, Adobo Pineapple Aioli	24
OREGANO EDAMAME Steamed, Black Truffle Soy Oil, Maldon	12
FRIED CHICKEN KARAAGE Thai Chili Cucumber, Peanut Kewpie	26

ROBATAYAKI | Skewers

PORK BELLY Chimichurri	15
BLUEFIN TUNA Kobayaki	22

NAMA | Nigiri \ Sashimi

BLUEFIN TUNA	18
ORA KING SALMON	18
YELLOWTAIL	16
SU CASA EXPERIENCE	52

ROZUKŪ | *Rolls*

PLANTATION Ora King Salmon, Wasabi Goat Cheese, Bubu, Sweet Chili, Eel Sauce	24
WEST BEACH Otoro Belly Bluefin Tuna, Kimchee Mayo, Shiso Leaf Tempura Flakes	17
SUGARCANE Kani & Lump Crab Meat, Black Truffle Aioli, Pickled Green Papaya	18
CERROMAR Hamachi, Lemon Oil, Cilantro Kaffir Ranch Mayo, Scallion, Tajin Dust	18
EL BUNKER Crispy Chicken Breast Tempura, Green Apple Shiso Compote, Almonds	18

SHUYŌ | *Mains*

DORADA MISO BLACK COD Black Bean Honey	57
SHIITAKE SESAME LOBSTER Ube Yuca Mofongo	52
EEL CHILEAN SEA BASS Sake Foie Gras Reduction	59
MIRIN ATLANTIC SALMON Chili Avocado Tartare	42

NIKU YAKI | *Meats*

MIYAZAKI A5 WAGYU Ishiyaki Hot Stone	110
10oz BONE IN ANGUS FILET MIGNON Steamed Baby Bok Choy	88
16oz PRIME RIBEYE Garlic Crunch Broccollini	79
MONGOLIAN KUROBUTA PORK CHOP Haricot Verts	54

ALL MEATS SEASONED WITH SUMAC, ZAATAR, KOSHER SALT

SAUCES | Shiso Béarnaise, Hoisin Bordelaise, Sake Peppercorn

SOKUMEN | *Sides*

PANCETTA HONEY STICKY RICE	15
OXTAIL FRIED RICE PEGAÍTO	22
SU CASA SHIITAKE LO MEIN	16
TEMPURA SESAME ASPARAGUS	14
SEASONAL VEGETABLE STIR FRY	14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR PARTIES OF FIVE OR MORE, A 20% GRATUITY IS GRACIOUSLY SUGGESTED.

