



APPETIZERS

TOSTONES	\$20	CRAB TOSTONES	\$19
KAMIKOI			
3 Hawaiian Tostones with crab meat, spicy mayo, torched, eel sauce, scallion, avocado, tobiko, sesame seed and mango sauce		3 Hawaiian tostones with crab salad, topped with avocado rocoto sauce and yellow pepper sauce.	
SHRIMP CROQUETTES	\$16	YUCA CHEESE CROQUETTES	\$15
6 Artisan shrimp croquettes served with cilantro sauce.		6 soft handmade yuca puree croquettes stuffed with gouda cheese, served with huancaina dip sauce	
CHICKEN TOSTONES	\$17	TUNA TATAKI	\$17
3 Hawaiian tostones with chicken salad, topped with avocado and yellow pepper sauce.		Lightly seared togarashi tuna, thinly sliced with ponzu sauce, scallions, and sesame seeds.	
EDAMAME	\$8	CRISPY RICE WITH SPICY TUNA	\$16
Steamed soybeans lightly tossed with sea salt.		5 crispy sushi rice squares topped with our signature spicy tuna mix, drizzled with house sauce and garnished with scallions	
TUNA TARTARE	\$20	KAMIKOI BITES PLATTER	\$38
Fresh diced tuna mixed with spicy mayo, ponzu, tobiko, scallions, and white and black sesame seeds, layered over creamy avocado and served with crispy fried wonton chips.		A trio of favorites: shrimp and vegetables gyozas served with ponzu sauce, artisan shrimp croquettes with cilantro sauce, and soft yuca croquettes stuffed with gouda cheese served with huancaina dip.	
GYOZA	\$11		
5 Deep fried shrimp and vegetables gyozas served with ponzu sauce.			

SOUP & SALADS

CHEESE BISQUE	\$12	GOURMET MUSHROOM SOUP	\$15
A luxurious blend of aged cheeses, gently simmered with aromatic vegetables and finished with a touch of cream. Smooth, savory, and indulgent.		Mushroom cream topped with a red wine reduction, bacon and crispy onion.	
CAESAR SALAD	\$13	KAMIKOI SEAFOOD SOUP	\$20
Made with romaine lettuce, parmesan cheese, Caesar dressing, and croutons. served with your choice of:		Traditional seafood in a broth of mild tomatoes, red onion, and Peruvian peppers.	
CHICKEN	\$15		
SHRIMP	\$18		

CONSUMER WARNING:

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies or dietary restrictions, please speak to our staff prior to ordering.



CEVICHES

All ceviches are crafted with fresh white fish. Upgrade to premium Corvina for an additional \$4.

FISH CEVICHE \$21

Signature dish, white fish marinated in lime juice mixed with aji limo pepper and cilantro.

KAMIKOI LECHE DE TIGRE \$23

Fresh fish chopped and marinated in leche de tigre topped with yellow pepper sauce and fried fish.

YELLOW PEPPER CEVICHE \$19

Fresh marinated in lime juice mixed with yellow pepper, cilantro, and lime.

CEVICHE TRIO \$39

A tasting of three fresh white fish ceviches: cilantro for a bright herbal touch, clásico with timeless lime and red onion, and ají amarillo for a creamy, slightly spicy Peruvian flavor.

MIXED CEVICHE NIKKEI \$24

Mixed white fish, mussels, shrimp, calamari marinated in lime juice mixed with aji limo pepper and cilantro.

TRADITIONAL LECHE DE TIGRE \$15

Fresh white fish in our leche de tigre sauce with onions and chopped cilantro.

TUNA TIRADITO \$17

Sashimi style thin slices of red tuna marinated in algarroquina Nikkei sauce, avocado, wake, sesame seeds.

CORVINA CEVICHE TRIO \$45

A premium tasting of three corvina ceviches: cilantro with a fresh herbal twist, clásico with bright lime and red onion, and ají amarillo with a creamy, slightly spicy Peruvian flavor.

RISOTTO & PASTAS

RIBEYE RISOTTO IN HUANCAINA SAUCE \$48

16 oz Ribeye Steak served with creamy, savory risotto infused with our signature Huancaina sauce

SEAFOOD RISOTTO \$27

Perfect Italian fusion of our seafood, and our mediterranean sauce, with arborio rice and parmesan cheese.

WOK RISOTTO \$24

Classic beef sautéed, fused with Italian risotto. Paired with our homemade soy sauce reduction.

ALFREDO FETTUCCINI \$21

Creamy Alfredo sauce over fettuccine pasta, tossed with grilled cubed chicken and crispy bacon. Finished with freshly grated cheese.

FETTUCCINI HUANCAINA \$38

Fettuccini pasta served with our home made huancaina sauce with perfectly grilled churrasco (12 oz)



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FRIED RICE

STEAK FRIED RICE \$20

Fusion style rice and steak cooked in a wok and sautéed with a brown reduction of soy, sesame oil and oyster sauce.

CHICKEN FRIED RICE \$17

Fusion style rice and chicken cooked in a wok and sautéed with a brown reduction of soy, sesame oil and oyster sauce.

SHRIMP FRIED RICE \$23

Fusion style rice and shrimp cooked in a wok and sautéed with a brown reduction of soy, sesame oil and oyster sauce.

SPECIAL FRIED RICE \$25

Fusion style rice with steak, chicken, shrimp and pork cooked in a wok and sautéed with a brown reduction of soy, sesame oil and oyster sauce.

FROM THE WOK

Stir-fry diced choice of protein with red onions, tomatoes and cilantro. Served with rice and French fries.

STEAK \$20

CHICKEN \$17

SHRIMP \$23

PORK \$17

SEAFOOD

To preserve the integrity of each dish, no substitutions or changes to sides can be made.

OCTOPUS ON THE GRILL \$36

Grilled octopus marinated for 24 hours in panka sauce, served over a bed of yuca with olives and rocoto sauce.

TERIYAKI SALMON \$23

Grilled salmon on mashed potato, served with teriyaki sauce and topped with grilled pineapple and wakame.

FISH IN SEAFOOD SAUCE \$23

Fresh white fish in seafood sauce with shrimp, calamari, mussels served with white rice.

CAMARONES AL AJILLO \$23

10 shrimp sautéed in our house garlic sauce, served with white rice and crispy tostones.

FRIED SNAPPER \$40

With one side of your choice.



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CHEF'S CHOICE

To preserve the integrity of each dish, no substitutions or changes to sides can be made.

GORGONZOLA MIGNON \$42

Angus certified filet mignon covered with our signature sauce: Gorgonzola cheese and chicha morada, served with mashed potatoes and asparagus.

FILET MIGNON WITH MUSHROOM WINE SAUCE \$42

Angus certified filet mignon 8 oz covered with bacon, grilled and topped with our chardonnay mushroom sauce. Served with mashed potatoes and mixed vegetables

AUSTRALIAN LAMB IN GREEN PEPPERCORN SAUCE \$42

Australian grilled lamb chops in a green peppercorn sauce served with mashed potatoes and asparagus.

CHURRASCO KAMIKOI \$38

Grilled 12-14 oz churrasco steak cooked to your liking and served with classic white rice and savory black beans.

BUTCHER'S SELECT

Choose one of our best cuts, perfectly grilled. Includes one side of your choice.

FILET MIGNON 8.OZ \$38

CHURRASCO 12-14 OZ \$34

LAMB CHOPS \$39

RIBEYE 16.OZ \$44

SIDES



WHITE RICE	\$4	TOSTONES	\$6
MASHED POTATOES	\$4	SALAD	\$4
SWEET PLANTAINS	\$6	MIXED VEGETABLES	\$8
FRENCH FRIES	\$4	BLACK BEANS	\$4
		YUCA BITES	\$6



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CHEF'S ROLLS \$23

VALENTINA ROLL



Tempura Shrimp, cream cheese, cucumber, avocado, soy paper, on top of spicy tuna, eel sauce, spicy mayo and tempura flakes.

VOLCANO ROLL

Tempura shrimp, cream cheese, avocado topped with crab meat salad, eel sauce, covered in spicy mayo and flambee in pisco.

KING SALMON ROLL



Tempura Salmon, cream cheese, asparagus, avocado, on top of salmon, spicy mayo eel sauce and tempura flakes.

KAMIKOI ROLL

Soy paper, shrimp tempura, cream cheese, tomato, sweet plantain, avocado top with Krab salad torch with spicy mayo finished with eel sauce, sesame seed and scallions.

TUNA VOLCANO ROLL



Tuna, cream cheese avocado, cucumber, on top of tuna spicy mayo, eel sauce, scallion and sesame seeds.

ACEVICHADO ROLL



Tempura shrimp, cream cheese, avocado topped with sliced raw fish in our homemade yellow pepper sauce, crispy onions, diced onions and cilantro.

CHEF'S SPECIAL ROLL



Salmon, avocado, tomato, cream cheese, tempura outside, topped with crab salad torched, spicy mayo, scallion, eel sauce, tobiko, mango sauce and avocado.

TRICO ROLL



Tuna, salmon and raw white fish, cucumber, topped with avocado, tobiko and citrus sauce.

BEACH ROLL (No Rice)

Salmon, white fish, kanikama, tempura shrimp, cream cheese, avocado, scallions, and sweet plantain. Tempura roll with Panko, eel sauce, spicy mayo, and mango sauce.

305 ROLL

Tempura white fish, avocado, cream cheese, topping of scallions and sesame seeds, tempura fish and Fuji sauce

CLASSIC ROLLS \$19

DINAMITA ROLL

Krab salad inside, topped with tobiko, sesame seed and eel sauce.

FOUR SEASONS

Salmon, tuna, white fish, avocado and cream cheese topped with scallions

DRAGON ROLL

Tempura shrimp, cucumber, crab salad inside topped with avocado, spicy mayo and eel sauce.

CRISPY ROLL

Kanikama, cream cheese, avocado inside topped with krab salad, eel sauce, spicy mayo, mango sauce, tempura roll with Panko.

HOT ROLL

Spicy tuna, asparagus, cucumber, cream cheese topped with avocado, kimchee and sesame seeds.

CALIFORNIA ROLL

Avocado, cucumber, kanikama and cream cheese, topped with tobiko, sesame seed.

JB ROLL

Salmon, cream cheese, avocado, scallions and Nori outside.

ANGEL HAIR

Tempura shrimp, cream cheese, avocado, tomaté inside, topped with kanikama, spicy mayo, eel sauce.

TROPICAL ROLL

Tempura shrimp, avocado, cream cheese, scallions inside topped with sweet plantain, spicy mayo and eel sauce.



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DESSERTS

PASSION FRUIT MOUSSE

\$9

A light and creamy mousse made with fresh passion fruit, offering the perfect balance of sweetness and tropical tang.

PERUVIAN PICARONES

\$10

Traditional Peruvian doughnuts served warm with syrup and a scoop of vanilla ice cream.

VOLCANO KAMIKOI

\$10

A warm chocolate cake with a melted chocolate topping and creamy vanilla center, served hot with a scoop of vanilla ice cream.

CRÉME BRÛLÉE

\$9

Classic vanilla custard topped with a perfectly caramelized sugar crust.

CARAMEL FLAN

\$8

A silky, traditional custard topped with a rich golden caramel sauce. Smooth, creamy, and timeless.

OREO NUTELLA ROLL

\$14

A sweet twist on sushi, made with crushed Oreo cookies and creamy Nutella, rolled to perfection and finished with a touch of chocolate drizzle for the ultimate indulgence.

COFFEE

ESPRESSO

\$3

CAPUCCINO

\$6

CORTADITO

\$4

CAFE BOM BOM

\$8

CAFE CON LECHE

\$5

ICED LATTE

\$8