

KÔSTA

LATIN IZAKAYA

APPETIZERS

Edamame - \$6

Rangpur-lime ponzu sauce and tangy hibiscus-flower salt.

Miso Soup Okinawa Style - \$7

With clams.



Shortrib Gyozas - \$14

Dumplings filled with 6hr slow-cooked short-rib. Demi-glas sauce.

Crab Gyozas - \$22 *NEW!*

Dumplings filled with Panamanian crab. Habanero chili dashi.

Crispy Yuca Tuna - \$14

Crispy yuca pillows. Tuna marinated in soy sauce and 'sugarcane honey'. Spicy mayo. Sesame seeds.

Fresh Fish, Lulo, and Green Mango Ceviche - \$15

Cilantro oil. Topped with crispy sweet potato shoestring fries.

Kampachi Tiradito - \$17

Shoestring taro fries wrapped in amberjack fish tiradito with rangpur lime ponzu sauce and la-yu (chilli oil).

Chicken Harumaki (Spring Roll) - \$9

Eggrolls stuffed with spiced 'drunk chicken'. Served with sweet and sour dipping sauce.

SASHIMI & NIGIRI

Sashimi Platter - \$22

Tuna - Salmon - Kampachi. All raw

Nigiri or Sashimi of AAA Tuna - \$9

Nigiri or Sashimi of Salmon - \$9

Nigiri or Sashimi of Kampachi - \$14

Nigiri or Sashimi of Unagi (Eel) - \$14

Nigiri or Sashimi of Hamachi - \$17



MAKI & ROLLS

Tuna Roll - \$14

Fresh tuna. Mango. Chives. Avocado. Spicy Mayo.

Jack Roll - \$16

Fresh Kampachi (amberjack). Citric cured salmon. Avocado. Crunchy sweet potato. Bitter-orange mayo. Chives. Sesame seeds

Toropikaru Roll - \$15 *NEW!*

Fresh salmon. Kani (fake crab). Avocado. Topped with crunchy tapioca pearls and braised pineapple.

Spicy Tuna Maki - \$13

Minimalist. Fresh tuna and rice.. Avocado. Spicy mayo.

Spicy Salmon Maki - \$14 *NEW!*

Minimalist. Fresh salmon and rice. Avocado. Spicy mayo.

Spicy Kampachi Maki - \$15

Minimalist. Fresh kampachi and rice. Avocado. Spicy mayo.

LUNCH MENU \$13

AVAILABLE MONDAY TO FRIDAY
12PM - 3PM

Option 1:

Pick a Sando:

Chicken Katsu Sando

Pork Katsu Sando

Cheeseburger Sando

Pick a Drink

Lemonade

Coffee

Option 2:

Pick an Appetizer:

Miso Soup

Edamame

Wakame Salad

Caesar Salad

Pick a Yakitori:

Chicken

Pork

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PLATOS FUERTES

Wagyu Steak - \$85 *NEW!*

American Wagyu 5oz (150gr). Charcoal grilled over japanese konro. Miso. Side of coconut jasmine rice and japanese caesar salad.

Tako Zousui - \$55 *NEW!*

Creamy black rice with octopus from the Andaman Sea, cooked in miso fumet. Serves 2-3 people.

Japanese Curry - \$17

With coconut milk, carrot, and potato. Coconut jasmine rice. Touch of spicy garlic chili crunch. Cilantro topping.

Pick tofu, chicken or beef (+\$3) *NEW!*

Pork Katsu Sando - \$14

Pork loin breaded in panko. Tonkatsu sauce made of tamarind fruit. Cole Slaw. Side of Panamanian chips.

Chicken Katsu Sando - \$13

Panko-crusted chicken tenders. 'Sugarcane honey' and sour orange sauce. Pickled cabbage. Side of Panamanian chips.

Cheeseburger Sando - \$14

100% ground beef. Cheddar cheese. Caramelized onions. Spicy ketchup.

Filet of Fresh Fish - \$21

Charcoal grilled white fish with vanilla infused butter-miso. Served with coconut jasmine rice. Steamed bok choy.

Tuna Tataki Bowl - \$17

Seared fresh tuna with sesame seeds. Avocado. Cucumber. Ripe plantain. Pickled cabbage. On top of sushi rice.

Chicken Katsu Caesar Salad - \$15

Romaine lettuce with Japanese Caesar dressing. Chicken katsu (also available with grilled chicken). Crunchy panko crumbs. Parmesan cheese.

YAKITORI *NEW!*

Chicken - \$12

Chicken tenders in a garlic and ginger tare. Red bell pepper. Onion. Sesame seeds. All grilled on a charcoal Japanese konro.

Pork - \$14

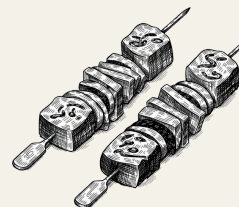
Pork loin in Panamanian marinade. Crispy shallots. Scallions. All grilled on a charcoal Japanese konro.

Beef - \$16

Beef loin in a black garlic, rum, and achiote tare. Scallions. Shallots. Bone marrow aioli. Sesame seeds. All grilled on a charcoal Japanese konro.

Octopus - \$18

Octopus in miso and Veraguas honey tare. Paprika. Crispy tobiko pearls. Scallions. Katsobushi. All grilled on a charcoal Japanese konro.



SIDES

Tsukemono 漬物 Pickled Veggies - \$5

Panamenian Chips with Honey Miso Aioli - \$4

Coconut Jasmin Rice - \$6

Steamed Bok Choi - \$4

Japanese Caesar Salad - \$6

Wakame (Seaweed Salad) - \$5

DESSERTS

Chocolate Ice Cream (made of Bocas del Toro 60% Cacao) with Miso Caramel and Flaky Salt - \$7

Matcha French Toast Tiramisú - \$7