

LUNCH MENU \$40

APPETIZERS

Choose One of the Following

BONSAI ANTOJITO

Crispy shrimp wrapped in sweet plantain, topped with creamy Neptuno salad and spicy mayo then drizzle with with savory eel sauce.

TUNA MONTADITO

Golden bites of fried rice topped with fresh tuna tartare, tobiko, spicy mayo, and our house W. sauce.

BACON SAKE

Thin slices of bacon cooked with pistachio and topped with salmon, truffle oil, spicy mayo, sweet chili and tobiko.

PICANHA BAO

Steamed bao buns filled with smoked picanha (steak), arugula, tomato, Cotija cheese sauce, potato sticks, and furikake.

ENTREES

Choose One of the Following

NEKO ROLL

Filled with fresh salmon, cream cheese, and chipotle salad. Topped with dynamite salad, fresh salmon, and crispy onions, then drizzled with spicy mayo, sweet chili, and eel sauce.

SUNRISE ROLL

Filled with crispy shrimp, cream cheese, and scallions. Topped with sweet plantain and drizzled with spicy mayo and sweet chili sauce.

SALMON BLANC

Pan-seared Salmon in a white wine sauce with prawns on top, served with a honey salad and white rice.

BEEF NASSU

Sautéed beef tenderloin with oyster and soy sauce, scallions, aromatic spices, and a medley of fresh vegetables. Served with rice.

DESSERTS

Choose One of the Following

TEMPURA CHEESECAKE

Our signature cheesecake, deep-fried in a delicate tempura crust for a crunchy outside and creamy inside.

TRES LECHES

Light sponge cake soaked in a rich blend of three milks and cinnamon. Topped with fresh whipped cream.

ADD A SIGNATURE

COCKTAIL (+12)

DINNER MENU \$50

APPETIZERS

Choose One of the Following

HANDROLL BONSAI

Wrapped in soy paper, one filled with lightly seasoned shrimp mix, Osaki kani, chipotle salad, sweet plantain, creamy avocado, and sweet chili glaze; the other with fresh tuna tartare, avocado, and a hint of ponzu sauce.

SALMON NIKKEI CARPACCIO

Avocado base topped with thinly sliced salmon, ponzu sauce, spicy mayo, passion fruit sauce, tobiko, and sesame seeds.

DATILES

Dates stuffed with a savory mix of chistorra sausage and Manchego cheese, wrapped in crispy bacon, then topped with house sauce, creamy cotija cheese sauce, and finished with crunchy quinoa crisp.

NIKKEI CEVICHE

Fresh corvina marinated in zesty leche de tigre and yellow chili tossed with sweet chili, red onion, and cilantro. Served with traditional of sweet potato, cancha and choclo corn.

ENTREES

Choose One of the Following

CALDERETA SEAFOOD

A rich seafood medley of shrimp, calamari, octopus, mussels, and clams in a creamy aji amarillo-Parmesan sauce. Served with white rice, tostones, and criolla sauce.

BONSAI ROLL

Filled with smoked salmon, scallions, Osaki kani, cream cheese, and sweet plantain. Topped with a slightly spicy mix of shrimp and fish, then drizzled with truffle oil, curry sauce, and eel sauce.

TANUKI ROLL

Filled with mango and Neptuno salad, topped with tuna and hamachi, and drizzled with sweet chili sauce.

HIBACHI MIX (CHICKEN AND SHRIMP)

A grilled-to-order mix chicken, and shrimp, seared on the hibachi with savory garlic butter. Served with vegetable fried rice and sautéed seasonal veggies, mushrooms, zucchini, onion, carrots and broccoli.

DESSERTS

Choose One of the Following

TEMPURA CHEESECAKE

Silky vanilla custard infused with Japanese yuzu citrus, finished with a perfectly caramelized sugar crust.

YUZU CREME BRULEE

Served with condensed milk and chocolate syrup.

DONUTS

ADD A SIGNATURE

COCKTAIL (+12)



Camillus
House



DINE WITH PURPOSE.

SCAN TODAY TO SUPPORT CAMILLUS HOUSE WITH YOUR MEAL AND HELP COMMUNITY MEMBERS EXPERIENCING HOMELESSNESS