



EL DIST

LATIN FUSION/SUSHI RESTAURANT







XPPETIZERS

EL FINAL \$12

Chef Ninja's tower of thinly sliced steak, fried maduros, fresh avocado slices served with sweet chinola sauce and pico de gallo.

CONCONCITOS \$12

A trio of crispy rice baskets with a hint of sweet chili and fresh guacamole, full of ropa vieja, stewed chicken, and shrimp.

YOLA \$15

Our famous sweet plantain canoes stuffed with shrimps topped by Ninja's Special Sauce.

TERIYAKI OCTOPUS SKEWERS \$15

Grilled baby octopus skewers with a garlic teriyaki marinade.

ROLLITOS DE SALMÓN \$12

Smoked salmon wrapped by cucumber slice and cream cheese.

TROPICAL TUNA TARTAR \$16

A delightful mix of diced tuna, fresh mango and avocado with a hint of cilantro and spicy mayo

ROCK SHRIMP \$13

Deep-fried shrimp covered with our spicy garlic aioli.

KANI CROQUETTE \$12

Ninja's crab cream croquettes with jalapeno, onion, mayo served with creamy cilantro aioli.

VEGGIE TEMPURA \$8

Seasonal vegetables lightly battered and fried.

EDAMAME \$5

Steamed sea salted green pea pods.

CRISPY CALAMARI \$12

Tempura fried calamari rings with creamy chipotle aioli.

TUNA TATAKI \$16

Lightly-seared fresh tuna served with our creamy miso passion fruit sauce.

CEVICHE DE PULPO \$16

Ceviche of octopus, lime juice, peppers and onions, cilantro, served with tostones.

CHICKEN PANKO \$8

Japanese style boneless fried chicken.

SWEET 'N SOUR CHICHARRÓN \$10

Dominican-style fried pork belly.

ROPA VIEJA EMPANADAS \$10

Our delicious fried flour pastries filled with shredded steak and mozzarella cheese.

KANI EMPANADAS \$10

Latin fried flour pastries filled with spicy Japanese kani and mozzarella cheese.

CUBAN EMPANADAS \$10

A Cuban twist to our fried flour pastries filled with slow roasted pork, ham, and mozzarella cheese.

GYOZA \$8

Japanese chicken teriyaki dumplings.

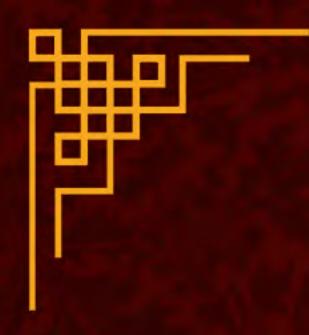
NINJA'S PICADERA \$40

Ninja sample platter (chicken, shrimps, chicharron, longaniza, queso frito, tostones, yuca)

IMPORTANT: Some items come raw or partially cooked and may increase the risk of foodborne illness. Consumers who are especially vulnerable should only eat mean, seafood and other fully cooked animal foods. Please notify us immediately of any allergies you have..









TRADITIONAL ROLLS

CALIFORNIA \$7

Kani, avocado, cucumber.

EEL AVOCADO \$8

SPICY TUNA \$8

PHILADELPHIA \$8

Salmon, cucumber, cream cheese.

SPICY SALMON \$7

SHRIMP TEMPURA \$8

HAMACHI ROLL \$8

Spicy yellowtail.

RAINBOW ROLL \$12

Kani, cucumber, avocado (yellowtail, tuna, salmon)

OKINAWA ROLL \$14

Kani, cucumber, cream cheese (maduro, guacamole, crab meat).

ALOHA ROLL \$14

Spicy tuna, kani (avocado, pineapple salsa).

SAKURA ROLL \$14

Salmon, cucumber (smoked salmon, avocado, tobiko).

SAMURAI ROLL \$15

Kani salad, cucumber (tuna, avocado, salmon, wakame, tobiko).

DRAGON ROLL \$13

Shrimp tempura, eel, avocado.

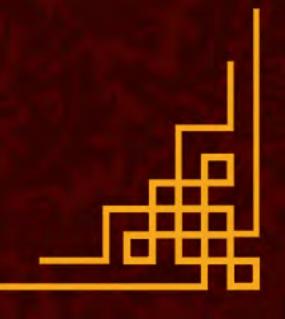
HANA ROLL \$14

Tuna tartar, cucumber, avocado, mango, jalapeno.

BLACK ROSE ROLL \$14

Spicy tuna, smoked salmon, avocado (deep fried, pico de gallo).









FUSION ROLLS

LA PELA \$15

Shrimp tempura, cream cheese, maduro, guacamole (seafood mix).

LA BROA \$14

Shrimp tempura, queso frito, maduro, guacamole (ropa vieja).

BAVARO BEACH ROLL \$12

Salmon tempura, cream cheese, bacon, maduro, avocado.

EL NINJA ROLL \$14

Chicken tempura, bacon, cream cheese, maduro, guacamole (chicken teriyaki).

LA CHAPI \$14

Chicken tempura, bacon, cream cheese, maduro, guacamole (chicharron).

TAKI TAKI ROLL \$13

Churrasco, bacon, cream cheese, maduro, avocado.

CANDELA ROLL \$16

Shrimp tempura, cream cheese, avocado (spicy chilli shrimp).

CAPOTILLO ROLL \$14

Chicken tempura, queso frito, maduro, guacamole (longaniza guisada).

NO BULTO ROLL \$14

Grilled chicken, steak, cream cheese, maduro, guacamole, pico de gallo.

EL PATIO ROLL \$10

Longaniza, queso frito, maduro.

GEISHA ROLL \$16

Shrimp tempura, bacon, mozzarella, maduro (deep fried).

VOLCANO \$15

Shrimp tempura, cream cheese, avocado (spicy kani)

MI ALMA ROLL \$15

Shrimp tempura, cream cheese, maduro, avocado (crab meat).

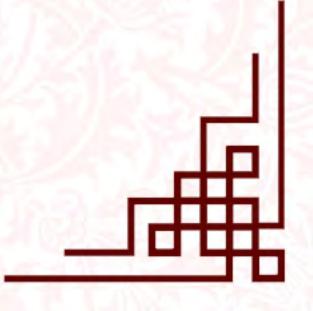
LA ROMANA ROLL \$15

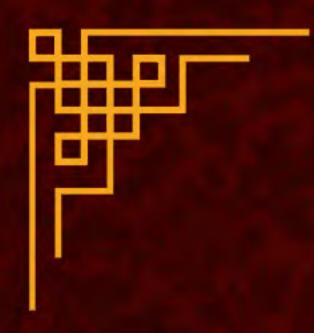
Salmon tempura, cream cheese, maduro, avocado (bacalao).

CONSTANZA ROLL \$8

Asparagus tempura, Japanese sweet potato, maduro, guacamole, pico de gallo.









ENTREE

MAR Y TIERRA \$38

Our signature surf and turf comes with churrasco and lobster tail accompanied by yucca mash, asparagus and shrimps in special Ninja sauce

TERIYAKI STIR FRY

served with white jazmin rice.

Your Choice: Beef \$18 - chicken, \$16 - shrimp \$18 - or tofu teriyaki \$16.

PECHUGA A LA PLANCHA \$16

A traditional grilled chicken breast served with tostones.

NINJA'S RIBEYE \$28

Savory 12 oz ribeye steak with our Brugal Shiitake demi-glace served with yucca fries

CHURRASCO \$24

Our juicy, grilled skirt steak accompanied by Asian chimichurri and yucca mash.

POLLO NINJA \$18

Chicken breast stuffed with Dominican sausage and mozzarella cheese served with maduro mash and white bacon sauce.

NINJA BANDEJA PAISA \$26

Ninja's version of the signature Colombian dish; Pork belly, skirt steak, sausage, fried egg, maduros, rice and beans.

TOMAHAWK 2:2 \$100

Our 32 oz Tomahawk for two comes accompanied with baked potatoes, Chinese veggies, Mexican street corn, and garlic teriyaki.

HANGER STEAK \$20

Our cut of Hanger Steak comes with a mushroom demi-glace and yucca fries.

SALMON A LA ISLA \$22

Perfectly grilled salmon with Asian creole sauce over garlic mashed potatoes and asparagus.

PESCADO RELLENO \$26

Crispy red snapper filled with maduro mash topped by bacalao and our famous Ninja's Special Sauce.

LANGOSTA RELLENA \$38

A whole fresh lobster stuffed with a fresh variety of seafood topped by Salsa de Coco with garlic mashed potatoes.

Risotto Dominicano \$22

Con guandules y coco y camarones picante.

CHOFAN

CHOFAN HAWAINO \$16

Hawaiian style chofan brings smoked ham, shrimp, veggies, and pineapple.

NINJA CHOFAN \$10

Ninja's fried rice with sweet plantain, veggies, egg

Your Choice: Chicken \$4 - Shrimp \$6









KID'S MENU \$7

DOMINICANO ROLL

Salami, queso frito, maduro.

CHICKEN PANKO W/ FRIES

CHEESEBURGER W/ FRIES

SXFYDZ

KANI SALAD \$12

Mixed greens, kani, avocado, cucumber, onion, creamy ginger dressing.

TROPICAL SALAD \$10

Mixed greens, mango, feta cheese, walnuts, onion, cherry tomatoes, bell peppers, avocado, Asian balsamic vinaigrette Your Choice: Beef \$6 - Shrimp \$6 - Chicken \$4

WAKAME SALAD \$6

Japanese seaweed salad

SOUPS

SOPA DE MARISCO \$10

Our savory broth of fresh seafood and veggies

MISO SOUP \$5

Our traditional Japanese soup; Soybean broth with tofu, seaweed, and scallions

SIDES \$4/\$6

GARLIC MASHED POTATOES

TOSTONES

MADURO MASH

WHITE RICE

RICE N' BEANS

YUCCA MASH

SAUTEED VEGGIES

FRENCH FRIES

YUCCA FRIES

DESSERTS \$7

BANANA TEMPURA

Fried banana tempura with vanilla ice cream.

FLAN

Our delicious sweetened egg custard, also know creme carame.

CHINOLA TRES LECHES

Our passion fruit flavored tres leches cake with a of vanilla whipped cream.

IMOCHI

Japanese dessert with ice cream filling

CHOCOLATE MOUSSE

Our multilayered triple chocolate mouse

IMPORTANT: Some items come raw or partially cooked and may increase the risk of foodborne illness. Consumers who are especially vulnerable should only eat mean, seafood and other fully cooked animal foods. Please notify us immediately of any allergies you have..



