



SEXY SAKEJITOS & LUSH LIBATIONS

LOTUS Sakejitos

Chilled Sho Chiku Bai Sake / specialty liqueur / organic mint / lime / fresh fruit purees / 8

classic ≈ plum ≈ black cherry ≈ raspberry
pomegranate ≈ pineapple ≈ mango ≈
coconut ≈ asian pear ≈ lychee fruit

Sake Bombs!!

Chilled Sho Chiku Bai Sake Shot / Kirin Ichiban / chopsticks / **KAMPAI!!!** / 4

HAVANA BLUEberi Mojito

Stoli Blueberi / muddled fresh blueberries / organic mint / lime / 10

Piñajito

Cruzan Pineapple Rum / muddled fresh pineapple / organic mint / lime / 10

Cucumber Chill

Skyy Melon Vodka / Midori / fresh cucumber puree / lime / 8

Asian Pear Passion

Absolut Pears Vodka / Asian pear juice / pineapple splash / 8

CocoRita

Coconut infused tequila / house-made margarita mix / toasted coconut rim / 10

LOTUS Lemonade

Absolut Ruby Red Vodka / fresh ginger / soda / lemon splash / 8

Geisha Doll

Wokka Saki Vodka / Asian pear juice / champagne sparkle / sugar rim / 10

Lychee Heaven

Cruzan Coconut Rum / lychee juice / lychee fruit / toasted coconut rim / 12

Kiss Me Cosmo

Wokka Saki Vodka / triple sec / fresh lime / cranberry splash / 10

Chocolate Cherry Blossom

Effen Black Cherry Vodka / Godiva Dark & White Chocolate Liqueur / cherry liqueur / 12

Sunrise Sakegria

Shiro Budoshu (white wine) / Sho Chiku Bai Sake
Cruzan Mango Rum / Absolut Apeach Vodka / fresh citrus juices / glass 8 / pitcher 28

BIIRU

Import

Kirin / Sapporo 6
Corona / Heineken / Presidente 5

Domestic

Miller Light / O'Douls 4



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LOTUS SPECIALTY FLAVORED SAKE

Sho Chiku Bai Sake / premium fruit infusions / hot or cold / carafe / 10

≈ Mango ≈ Green Apple ≈ Pomegranate

SHU SELECTIONS (SAKE)

Sho Chiku Bia <i>served hot or cold</i> <i>honjozo</i>	carafe / 8
Moonstone Plum <i>junmai ginjo</i>	carafe / 9 750 ml btl / 32
Moonstone Coconut Lemongrass <i>nigori junmai ginjo</i>	carafe / 9 750 ml btl / 32
Momokawa 'Silver' <i>junmai ginjo</i>	carafe / 10 750 ml btl / 36
Momokawa 'Pearl' <i>junmai ginjo nigori genshu</i>	carafe / 12 750 ml btl / 44
Tozai 'Voices in the Mist' <i>nigori ginjo</i>	carafe / 20 720 ml btl / 76
Murai Family 'Nebuta' <i>honjozo</i>	300 ml btl / 22
Murai Family 'Sugidama-Cedar Ball' <i>junmai ginjo</i>	300 ml btl / 28
Yukikage 'Snow Shadow' <i>tokubetsu junmai</i>	720 ml btl / 68
Hakuryu 'White Dragon' <i>junmai daiginjo</i>	300 ml btl / 50
Ichishima Family 'Karen-Coy' <i>junmai daiginjo</i>	500 ml btl / 50

Premium Sake Triple Flight

Snow Shadow / Pearl / Sugidama-Cedar Ball

flight / 16

SHIRO BUDOSHU (WHITE WINE)

Zuccardi 'Vida Organica' <i>Sparkling Wine</i>	glass / bottle 12 / 44
Pighin <i>Pinot Grigio</i>	11 / 40
Pascal Jolivet 'Attitude' <i>Sancerre Blanc</i>	11 / 40
Rudolf Müller <i>Kabinett Riesling</i>	14 / 52
J. Lohr Estates 'Riverstone' <i>Chardonnay</i>	10 / 36
Sokol Blosser 'Evolution' <i>Proprietary Blend</i>	13 / 48

AKA BUDOSHU (RED WINE)

Estancia <i>Pinot Noir</i>	glass / bottle 12 / 44
Flying Fish <i>Merlot</i>	10 / 36
Rock Rabbit <i>Shiraz</i>	12 / 44
Veramonte 'Primus' <i>Proprietary Blend</i>	14 / 52

HALF BOTTLES

Vueve Clicquot 'Yellow Label' <i>Brut Champagne</i>	56
Sonoma Cutrer <i>Chardonnay</i>	28
Pazzo 'Call Me Crazy' <i>Proprietary Blend</i>	44
Dry Creek Vineyard <i>Cabernet Sauvignon</i>	28



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We support organic farmers and local fisherman with fresh fish delivered daily.

Following the tradition of Asian cultures, we designed our menu for sharing. All dishes are served family style meaning we bring the dishes to the table as they come out fresh from the chefs. Mix it up and enjoy!

SMALL PLATES

Samba Edamame

organic Hawaiian sea salt / chile oil / 6

Chicken Lettuce Wraps

water chestnut / cilantro / scallion / garlic / ginger / red pepper hoisin glaze / 12

Dragon Shrimp Tempura

Popcorn-Style Tempura Shrimp / spicy dragon sauce / truffle micro greens / house favorite / 14

Crispy Caribbean Spring Rolls

shiitake mushrooms / jicama slaw / toasted sesame edges / mango sweet & sour / 8
With Tiger Shrimp / 10

5-Spice Tempura Calamari

salt & pepper / mint-chile sambal / 10

Blackened Fish Tacos

Chile rubbed Fresh Fish of the Day / Asian salsa / kimchee glazed bacon / citrus créma / crispy wonton shell / 12

Pan-Asian Sliders

Char Siu Duck Confit / caramelized red onion / avocado / manchego cheese / Japanese mustard / toasted sesame manju bun / 14

Dim Sum Gow Gees

crispy wonton dumplings filled with boniato potato, jalapeño, & Asian veggies / tangy tamarind chutney / 8

Puerco Pot Stickers

Latin-Style Pulled Pork / local plantains / pan-seared / soy-BBQ drizzle / 10

SOUPS & SALADS

Oh Mi-so Tasty

shiitake mushrooms / hijiki / scallion / ancho chile-spiked tofu / 8

Uptown Wonton Noodle

Chicken / cilantro / crispy shallots / white truffle oil / 8

Sesame Seaweed Sarada

green wakame / purple ginger wakame / hijiki / 8

Asian Pear Paradise

baby greens / Asian pear & Wenzhou orange slices / red onion / 5 spiced pecans / blueberry – orange blossom vinaigrette / 10

*Twenty percent gratuity included
for parties of six or more /
Save room for house-made desserts!*



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TRADITIONAL SUSHI

Maki (roll – 8 pcs) / 7
Nigiri (over rice – 2 pcs) / 8
Sashimi (no rice – 2 pcs) / 10

Tuna ≈ Maguro
 Salmon ≈ Sake
 Smoked Salmon ≈ Sake O Suu
 Yellow Tail ≈ Hamachi
 Sea Bass ≈ Suzuki
 Cooked Shrimp ≈ Ebi
 Spicy Tuna ≈ Pirittoshita Aji Maguro
 Spicy Blue Crab ≈ Pirittoshita Aji Kani
 Spicy Scallop ≈ Pirittoshita Aji Hotategai
 Crabstick ≈ Kanikama
 Sea Scallop ≈ Hotategai
 Fresh Water Eel ≈ Unagi
 Local Caribbean Wahoo ≈ Ono (MP)
 Flying Fish Roe ≈ Tobiko
 Smelt Fish Roe ≈ Masago
 Cooked Egg ≈ Tamago
 Additional Seasonal Fresh Fish Available Nightly

Sumo Sushi Platter (for two)
 Chef's creation / traditional & mixed nouveau / MP

Fire & Ice Tiradito
 Thinly Sliced Sashimi / citrus – ponzu /
 yuzu-mojito sorbet / flaming ginger / wow! / 16

SIGNATURE HOUSE ROLLS

Tuna Tempest
 Spicy Tuna / avocado / scallion / tempura crunchies /
 hot chili oil / 10

Paper Moon
 Spicy Tuna / green apple / cucumber “paper” / 8

Joe's Stoned Crab
 Kanikama Crab / scallions / Japanese mustard / 8

Goin' Back To Cali
 Ahi Tuna / Kanikama Crab / avocado / cucumber / 12

Phat Philly
 cucumber / red onion / scallion crème cheese /
 Topped with smoked salmon / 10

TNT
 Spicy Scallop / jalapeno / green apple / togarashi dust /
 kimchee / 10

Lucky Bamboo
 Tofu / bamboo shoots / Latin sweet peppers /
 green soy paper / red ginger shoyu / 8

HAVANA Hamachi
 Yellow Tail / avocado / mango / topped with jalapeño &
 tempura crunchies / citrus – ponzu / 14

Rainbow's End
 Kanikama Crab / avocado /
 topped with Yellow Tail, Tuna & Salmon / 14

Red Hooked
 Spicy Tempura Shrimp / avocado / tempura crunchies /
 topped with tuna & scallions / kabayaki / 14

(Consuming raw or uncooked meats & seafood may increase
 your risk for foodborne illness)



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NOUVEAU HOUSE ROLLS

Green MEANIE

Spicy Tuna / cucumber / avocado / wasabi tobiko / ginger aioli / 12

Crouching Tiger

Tempura Tiger Shrimp / avocado / daikon / Thai basil / black tobiko / coconut – green curry / 12

Soho House

Smoked Salmon / Spicy Blue Crab / Asian slaw / scallion crème cheese / entire roll tempura / spicy yum yum & amai yuzu glaze / 14

Royale w/ Cheese

Filet Mignon / tomato / manchego / baby greens / soy paper / topped with crispy tobacco onion / **LOTUS** special sauce & Japanese mustard / 12

Thief in the Night

BBQ Eel / scallions / black bean hummus / tempura crunchies / topped with black tobiko / kabayaki sauce / 14

Surf & Turf

Grilled Tiger Shrimp / asparagus / scallion crème cheese soy paper / topped with ancho chile rubbed steak kabayaki sauce & sriracha aioli / 16

La Isla

Coconut Tempura Sea Bass / scallion / avocado / jalapeño / soy paper / black strap rum & lime asam / 14

Lickitty Split

Kanikama Crab / scallion cream cheese / entire roll tempura / topped with torched spicy tuna / scallions / kabayaki / spicy yum yum / 14

Shaggy Dog

Tempura Shrimp / scallion / avocado / topped with Spicy Kanikama Crab Mix / sweet amai yuzu drizzle / 14

Pink Lady

Spicy Blue Crab / Spicy Tuna / jicama / pink soy paper / entire roll tempura / topped with crispy pickled ginger / chipotle aioli / low carb (no rice) / owners' favorite / 16

Firecracker Roll

Hamachi / avocado / jalapeño / topped with spicy yum yum tossed Kanikami Crab, tempura crunchies & pop rocks / sriracha fuse / 16

Dragon's Fury

Tempura Shrimp / Eel / cucumber / topped with avocado & masago / kabayaki & sriracha kanji / 18

High Roller Ménage a Trois

One Pound Caribbean Lobster Tail / served 3 ways / edible 14 karat gold dust / 100

substitute soy paper / 2

additional sauces / 2

LOTUS – St. Thomas T-Shirts

Women's Baby T's & Men's Beefy T's / 20

"There's Sushi...Then There's LOTUS Sushi"™



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LARGE PLATES

Kung Pao Wow

Quick-Fired Chicken / peanuts / Thai chile peppers / water chestnuts / vegetable stir-fry / jasmine rice / 22

Sweet & Sour Caribbean Tiger Shrimp

tempura or quick-fired / pineapple / onions / bell pepper / jasmine rice / mango sweet & sour / 24

Shaolin Sea Bass

Pan-Seared Sea Bass / Thai basil & edamame risotto / garlic - black pepper sauce / crispy leeks / 28

Green Apple Pad Thai

Crumbled Egg / toasted peanuts / green apple croutons pad Thai sauce

Tofu / 18 Chicken / 22 Sautéed Tiger Shrimp / 26

Bang-Bang Beef

scallions / vegetable stir-fry / chile sensation / jasmine rice / 22

Duck Chi-jitas

5-Spice Seared Duck Breast / cucumber / daikon / cilantro petals / sesame tortillas / pineapple hoisin / 26

Feng Shui Filet

Thinly Sliced Filet Mignon / spinach manchego mash / crispy shiitakes / smoked poblano terriyaki / 28

Muy Thai Tofu

Seared Tofu / crisp Asian vegetables / jasmine rice / Thai green curry reduction / 16

OMAKASE

Sit back, relax, and allow our talented Chefs to provide your table with a unique dining experience

Six Courses / 85

Cocktail or Sake Pairing / 35 Wine Pairing / 45

Mango Iced Tea / 3

Traditional Sweet Thai Iced Tea / 5

HOT TEA POT / 6

Chinese Black

eye-opening / dark caramel / black cherries

Chinese Green

hand-picked in the mountains of Zhejiang

Chai

Himalayan black tea / cinnamon / ginger / cardamom

Lychee

black tea / Asian lychee fruit / tropical flavor

LOTUS

green tea / aromatic lotus flower essence / decaf

Jasmine Pearls

hand-rolled jasmine petals / delicate aroma

Please also visit our award winning sister location



Latin America meets the Pacific Rim. Ocean Front. Experiential Dining. Premium Wine & Reserve List. Morning Star Beach, St. Thomas (at the Marriott)

havanablurestaurant.com / 340.715.BLUE



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