

VA X AMOO

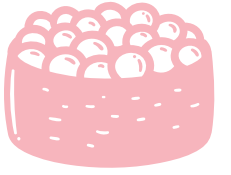
A Fusion Restaurant

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.
*** ITEMS ARE SERVED RAW, UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF BORNE ILLNESS.

Appetizers

NINJA'S AREPITAS \$16

Golden crispy corn cakes topped with creamy guacamole and crumbled feta, finished with your choice of slow-braised Ropa Vieja or crispy pork Chicharrón



LA YOLA \$18

Our signature sweet plantain canoe loaded with shrimps topped by our famous Ninja Sauce – a tropical fusion bite you won't forget.



EL FINAL \$16

Chef Ninja's signature tower of flavor: your choice of grilled chicken or steak, layered with sweet fried maduros, fresh avocado slices, and topped with vibrant passionfruit (chinola) sauce and pico de gallo.



NINJA'S CONCONCITOS \$16

A trio of crispy rice baskets with a kiss of sweet chili, filled with fresh guacamole and your choice of Ropa Vieja, Shrimp, or Shredded Chicken Teriyaki – small bites, big flavor.

DADDY'S MOFONGUITOS \$16

Crispy fried yucca baskets filled with your choice of Ropa Vieja, Shrimp, or Teriyaki Chicken, blending Caribbean crunch with bold Asian flavor.

ASIAN CHICHARRON \$15

Asian Style Fried Pork Belly drizzled with a Sweet Chilli glaze

GYOZA \$12

Japanese Fried Chicken Dumplings

SUSHI

CRISPY RICE CAKES \$16 ***

Fried rice cakes accompanied by delicately seasoned tuna tartar



PULPO A LA PARILLA \$24

Grilled octopus marinated in garlic teriyaki, served with crispy papas bravas and a drizzle of bold chimichurri – smoky, tender, unforgettable.

NINJA'S EMPANADAS \$16

Two golden turnovers stuffed with savory ropa vieja and melty mozzarella, served with a spicy-smooth sriracha mayo aioli.



CEVICHE DE PULPO \$18 ***

Ceviche of octopus, lime juice, peppers and onions, cilantro, served with plantain chips



MOFONGUITOS DE CHURRASCO \$16

Crispy fried plantain baskets topped with creamy guacamole, tender skirt steak, and chimichurri
— a Latin steakhouse bite, Ninja style



HAMACHI JALAPENO \$18

Yellowtail, jalapeno, dressed in a housemade latin yuzu sauce

TROPICAL TUNA TARTAR \$18 ***

Fresh wild-caught tuna mixed with creamy avocado and sweet mango, finished with spicy mayo — a vibrant Latin-Asian fusion in every spoonful.



SHRIMP TEMPURA \$13

Light and crispy shrimp tempura, served with our signature sweet chili dipping sauce
a craveable crunchy starter

CRISPY CALAMARI \$14

Tempura fried calamari rings with creamy chipotle aioli

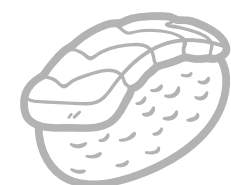


EDAMAME \$8

Steamed sea salted or spicy green pea pods

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Sushi Aplatanao

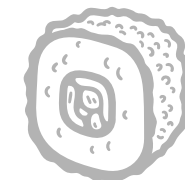


LA CEIBA ROLL \$18

Shrimp Tempura, Cream Cheese, Sweet Plantains, Guacamole & Mixed Seafood

MARYLAND ROLL \$17

Shrimp Tempura, Cream Cheese, Sweet Plantains, Guacamole & Crab Meat

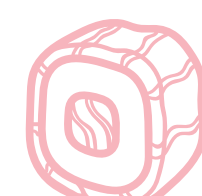


ROATAN ISLAND ROLL \$20

Lobster Meat, Shrimp Tempura, Sweet Plantains, Avocado, Kani, Ninja Sauce with Guacamole & Chips

VACA MOO \$20

Chicken Tempura, Mozzarella, Bacon, Sweet Plantains, Deep Fried in Doritos, Guacamole & Ropa Vieja



VACA AMOO

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Chicken Tempura, Mozzarella, Bacon, Sweet Plantains, Deep Fried in Doritos, Guacamole & Ropa Vieja

SUCHIKITO ROLL \$16

Chicken Tempura, Queso Frito, Sweet Plantains, Sweet Asian Beef

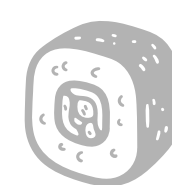


EL BUKELE ROLL \$16

Chicken Tempura, Cream Cheese, Sweet Plantains, Guacamole & Chicharron

UYYY ROLL \$18

Shrimp Tempura, Queso Frito, Avocado, Sweet Asian Beef



CATRACHITO ROLL \$17

Salami, Queso Frito, Sweet Plantains, Guacamole, Sweet Asian Beef & Chimichurri

NO BULTO ROLL \$17

Steak, Grilled Chicken, Cream Cheese, Sweet Plantains, Guacamole & Chimichurri



504 ROLL \$16

Chicken Tempura, Cream Cheese, Sweet Plantains, Guacamole & Ropa Vieja

KAROL G ROLL \$17

Shrimp Tempura, Cream Cheese, Sweet Plantains, Guacamole & Ropa Vieja



EL FOKIN NINJA ROLL \$16

Chicken Tempura, Bacon, Sweet Plantains, Guacamole & Shredded Chicken Teriyaki

EL NINJIVIRI \$16

Shrimp Tempura, Queso Frito, Sweet Plantains, Ninja Sauce



CONSTANZA ROLL \$14

Avocado, Cucumber, Sweet Plantains, Guacamole & Chimichurri

LA KRUNCHI ROLL \$18

Shrimp Tempura, Sweet Plantains, Mozzarella Cheese, Bacon (Deep Fried), Ninja Sauce

NEW YORK ROLL \$15

Shrimp Tempura, Bacon, Cream Cheese, Sweet Plantains & Guacamole



EL DOMI ROLL \$14

Salami, Queso Frito & Sweet Plantains

JAPANESE LOVER ROLL \$17

Churrasco, Bacon, Cream Cheese, Sweet Plantains, Guacamole & Chimichurri

VOLCANO ROLL \$17

Shrimp Tempura, Cream Cheese, Avocado, Spicy Kani



Ninja Platters

\$100 3 sushi 5 appetizers (chef selection) (3-5 people)

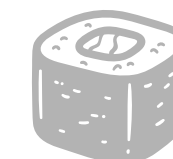
\$140 5 sushi 6 appetizers (chef selection) (5-7 people)



Traditional Rolls

KANAGAWA ROLL \$15 ***

Kani Salad, Cucumber, Avocado, Wakame, Tobiko



BUDDHA ROLL \$16 ***

Shrimp Tempura, Avocado, Mango, Eel Sauce

TEROKOMO ROLL \$17 ***

Kani Salad, Avocado, Smoked Salmon, Tobiko



BALTIMORE ROLL \$14 ***

Kani, Cucumber, Cream Cheese, Sweet Plantains, Guacamole, Crab Meat

HANA ROLL \$16 ***

Tuna Tartar, Cucumber, Avocado, Mango, Jalapeño



ALOHA ROLL \$16 ***

Spicy Tuna, Kani, Avocado, Pineapple

SAMURAI ROLL \$16 ***

Salmon, Cucumber, Smoked Salmon, Avocado, Tobiko

CALIFORNIA \$10 ***

Kani, Avocado, Cucumber



SPICY TUNA \$12***

PHILADELPHIA \$10 ***

Salmon, Cucumber, Cream Cheese



SPICY SALMON \$10 ***

SHRIMP TEMPURA \$10



RAINBOW ROLL \$16 ***

Kani, Cucumber, Avocado, Tuna, Salmon



GEISHA ROLL \$18 ***

Tuna, Salmon, Avocado (Deep Fried)



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Main Courses



NINJA MAR Y TIERRA \$60

The ultimate surf and turf experience. A juicy 10 oz grilled Churrasco steak, paired with tender sautéed shrimp and a succulent lobster tail, served over creamy yucca mash and seasonal vegetables. Finished with a generous drizzle of our signature Ninja Sauce



NINJA'S CHURRASCO \$36

10 oz of grilled skirt steak, marinated and seared to perfection. Served with creamy yucca mash and seasonal vegetables – a hearty, flavorful favorite

SALMON IN PARADISE \$38

Succulent grilled salmon paired with sautéed shrimp, served over mashed potatoes and vegetables, all brought together by a vibrant passion fruit sauce.



POLLO NINJA \$26

Grilled chicken breast topped with a rich and smoky creamy bacon sauce, served with a tower of crispy sweet maduros— comfort food with a tropical twist.

PESCADO SAMANA Market Price

A whole crispy fried red snapper, served traditional-style with golden tostones and a fresh house salad – inspired by the coastal kitchens of Samaná.

LANGOSTA RELLENA Market Price

Whole lobster, stuffed with mixed seafood and finished in a luscious coconut cream sauce. Served with yucca mash for a rich island indulgence.

NINJA'S RIBEYE \$55

A 12 oz Ribeye Steak, expertly seared and served with yucca mash, vegetables, and a bold Brugal rum demi-glaze – Dominican spirit meets steakhouse classic.

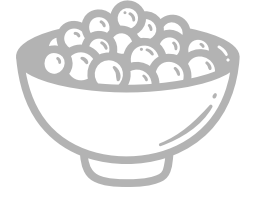
GRILLED SALMON \$30

Fresh grilled salmon, served with mashed potatoes, sautéed vegetables, and drizzled with our signature passionfruit glaze.



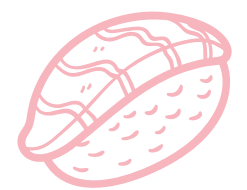
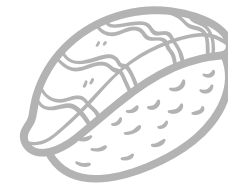
Kids

PIKACHU ROLL \$10 Chicken Tempura, Bacon & Sweet Plantains



CHICKEN FINGERS & FRENCH FRIES \$10

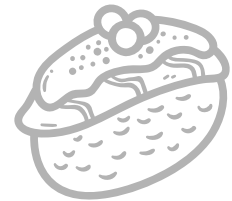
HAMBURGER & FRENCH FRIES \$10



Salads/Soups

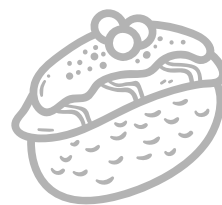
(Salads served with our Ninja Ginger Dressing or Balsamic Dressing)

Miso Soup \$8

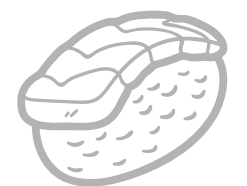
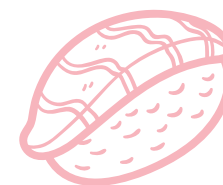


Dumpling Soup \$12

Kani Salad \$14

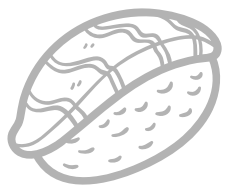


Wakame Salad \$8



House Salad \$12

Mixed greens, onions, peppers, carrots, dressed in Asian raspberry vinaigrette



Desserts

TO BE DECIDED



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