

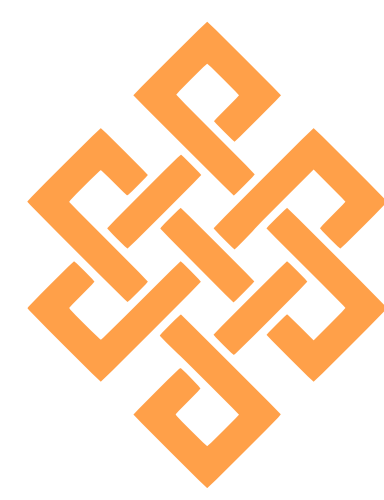
KARMA

WHAT GOES AROUND COMES AROUND

MENU CURATED BY

Executive Chef

Oscar Robles & Sou Chef Alex Volcy



KARMA
WHAT GOES AROUND COMES AROUND

LUNCH MENU

SALADS

Mediterranean Salad 17 (V/G)
tomato, cucumber, feta, olives,
greens, Greek dressing

Mezze Selection 30 (V)
hummus, muhammara, tzatziki, olive oil,
herbs, crispy chickpeas, tomatoes
served with naan bread, cucumber, jicama

Caesar Salad 18 (V)
romaine, parmesan, garlic
croutons, Caesar dressing
+shrimp 7 + Chicken 6

RAW BAR & CEVICHE

Classic Fish Ceviche 34 (G) fresh catch, lime juice, red
onion, cilantro, peppers

Tropical Shrimp Ceviche 32 (G)
shrimp, mango, avocado,
citrus juice, red onion

Hamachi Crudo 26 (G)
hamachi, ponzu, jalapeño,
cilantro, olive oil, sea salt

Karma Tower 28
Sushi tower with rice, cucumber, avocado,
crab mix, spicy tuna tartar, caviar, and
wasabi chili aioli

HANDHELDS

Karma Beach Burger 23
brisket beef blend, cheese,
lettuce, tomato, special sauce,
brioche bun

Fish Tacos 25
crispy protein, cabbage slaw,
chipotle mayo, tortillas
bang bang sauce

Jerk Chicken Sandwich 22
jerk chicken, pineapple
slaw, lettuce, toasted bun

Grilled Mahi Sandwich 24
mahi mahi, citrus aioli,
lettuce, toasted bun

BEACH BITES

Conch Fritters 24
conch, seasoned batter,
herbs, spicy aioli, lime

Edamame 20 (V/G)
Maldon salt or Calabrian
chili garlic vinaigrette (+2)

Grilled Octopus 38 (G)
octopus, olive oil, oregano,
roasted potatoes

Crispy Calamari 28
calamari, seasoned flour,
marinara sauce, lemon aioli

Karma Wings 26
crispy wings, yuzu lemon pepper
or spicy teriyaki barbecue

Tuna Tartare 28
diced tuna, avocado,
sesame oil, soy sauce

Pork Belly Bao 24
lemongrass aioli, seasonal
pickles

Poke Nachos 28
Spicy tuna, avocado, mango,
wakame, scallions, wonton chips,
chili aioli, and kabayaki sauce

ENTRÉES

Seafood Pomodoro Pasta 38
shrimp, calamari, garlic,
tomato sauce, herbs

Alfredo Pasta 27 (V)
cream sauce, parmesan,
garlic, butter
+Shrimp 7 + Chicken 6

Grilled Snapper 45 (G)
snapper, garlic butter,
seasonal vegetables



SUSHI – SIGNATURE ROLLS

Cruz Bay Roll 28
shrimp tempura, avocado, spicy
tuna, eel sauce

Spicy Tuna Tempura Roll 34
crispy roll, spicy tuna,
cucumber, eel sauce

Rise of the Sun Roll 34
tuna, salmon, avocado, chili
garlic, eel sauce

Krabby Samurai Roll 28
crab, avocado, eel sauce, crispy
shallots

Spice Spice Baby Roll 32
spicy tuna, cucumber, serrano,
chili aioli

Tropical Roll 30
shrimp, mango, avocado, cream
cheese, citrus aioli

CLASSIC ROLLS

California Roll 24
crab, avocado, cucumber, sesame

Spicy Tuna Roll 26
tuna, spicy aioli, rice, nori

Salmon Avocado Roll 26
salmon, avocado, rice, nori

NIGIRI 30/40

Chef's Selection - 5 piece | 8 piece
Tuna (G) | Salmon (G) | Eel | Hamachi (G)

UPGRADES

Add Avocado | Add Shrimp | Add Lobster

(V) Vegetarian/(G) Gluten Free

KARMA

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

* A 20% Gratuity Will be Automatically Added to Your Bill