MEMPHIS, TN

BRIZA
LAND SUSHI SEA

DINNER MENU

STARTERS

TUNA TARTARE citrus-marinated tuna with mango, cucumber & jalapeño, served with crispy tostones.... **$24**

CRISPY OYSTERS set over rémoulade, finished with shallot cucumber relish..... **$24**

SMOKED SALMON TOSTADA with pickled jalapeño, red onion, capers & corn..... **$19**

CALAMARI crispy and golden, with rémoulade & honey chili sauce..... **$22**

GUACAMOLE with jalapeño, cucumber, red onion & cilantro, served with tortilla chips..... **$19**

CREAMY SPINACH DIP served with house-made chips (add Jumbo lump crab **$8**)..... **$23**

SHRIMP COCKTAIL

JUMBO GULF SHRIMP
with horseradish cocktail
$25

SUSHI

TRADITIONAL CALIFORNIA ROLL **$16**
crab, avocado & asparagus

CITRUS CRUDO ROLL **$26**
salmon, avocado, cucumber, topped with salmon & yellowtail

CATALINA ROLL **$24**
tuna, avocado, sweet plantain, cilantro, macadamia & jalapeño in white soy paper

COSTA BRIZA PLATE **$26**
california roll layered with salmon & tuna, paired with seasonal salad

PACIFICO ROLL **$22**
shrimp, avocado, mango, cucumber & fresno pepper in white soy paper

ISLAND EEL ROLL **$20**
freshwater eel with mango, avocado & fresno pepper

SPICY TUNA ROLL **$21**
#1 ahi tuna with cucumber & avocado

LA NELA ROLL **$24**
salmon, mango, dragon fruit & jalapeño in white soy paper

HARBOR ROLL **$26**
shrimp, avocado, pickled onion, tempura crunch, topped with tuna

SALADS

THE STARTER mixed field greens, sweet corn, carrots, chopped bacon, tossed in creamy house dressing..... **$10**

SESAME SEARED TUNA SALAD ahi tuna salad with mixed greens, radish, edamame and carrots in Miso vinaigrette..... **$29**

LOUIE DEL MAR jumbo shrimp over romaine with avocado, heirloom tomatoes, egg, bacon, radish..... **$28**

TRIO CRUDO SALAD ahi tuna, yellowtail, & salmon crudo served with kale salad in Miso vinaigrette..... **$27**

PRIME NOODLE SALAD prime filet with pancit noodles, medley of tropical flavors tossed in a sweet-heat dressing..... **$36**

CAESAR SALAD chopped romaine, aged Parmesan, and creamy Caesar dressing..... **$16**

Grilled chicken..... **$8** | Calamari..... **$8** | Crispy oysters..... **$10**

GRILLED CHICKEN SALAD wood-fired chicken, mixed greens, cucumber, edamame, peanuts in bright citrus dressing..... **$24**

ENTREES

BRIZA BURGER freshly ground chuck and ribeye with melted jack, tomato, lettuce and grilled onion (limited availability)..... **$20**

POLLO A LA BRASA Peruvian-style roasted chicken, served with creamy street corn topped with aji verde (limited availability)..... **$32**

SIGNATURE CRAB CAKE served with mustard–chive sauce and creamy coleslaw (limited availability)..... **$48**

SHRIMP A LA DIABLA jumbo shrimp simmered in chile de árbol sauce, served with fragrant arroz verde..... **$37**

REDFISH FLORENTINE over spinach, asparagus & tomato in Parmesan cream sauce with potato purée..... **$38**

PAN ROASTED SALMON Scottish salmon with citrus–garlic sauce, broccoli & potato purée..... **$39**

DOUBLE-CUT CHULETA woodfired pork chop with mango salsa, served with potato purée and broccoli..... **$38**

ROSEMARY RIBEYE wood-fired ribeye seasoned with rosemary, served with vine-ripe tomato salad..... **$51**

NEW YORK STRIP STEAK USDA Prime, woodfired and finished with chimichurri, served with yuca frita..... **$60**

PRIME FILET USDA Prime filet mignon, woodfired, served with potato purée and broccoli..... **$62**

SIDES

FRENCH FRIES..... **$9**

VINE TOMATO SALAD..... **$9**

COLESLAW..... **$9**

YUCA FRITA..... **$8**

BROCCOLI..... **$8**

CREAMY STREET CORN..... **$10**

* We prepare our food from scratch daily, using fresh ingredients and care in every dish. Please note that some items may have limited availability.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those with certain medical conditions. If you have food allergies, kindly inform us, as not all ingredients are listed. Thank you for dining with us — ¡Buen provecho!
* A 20% gratuity is automatically added to all checks. If you feel our service was exceptional — which we always strive for — additional gratuity is sincerely appreciated.