

Crudo y Marinados

Raw & Marinated

Japazónico

Hamachi Tiradito • 29

Thinly sliced **yellowtail**,
passion pulp, shiso leaves dressing

Tuna Laqueado • 28

Seared **Akami tuna**, manao crunch,
pineapple, tamarillo ponzu

Atún Okinamasu con Caviar • 42

Toro tuna tartare, coconut,
Baerii Vintage **caviar**

Langosta • 36

Maine **lobster**, Parmesan,
leche de tigre, raspberries

Aguachile • 23

Branzino ceviche,
avocado cream, jalapeño

Ceviche de Camarón • 26

Marinated obsibblue **prawns**,
tomato, citrus, chives

Tiradito de Salmón • 25

Scottish **salmon**, yuzu & miso cream,
mango salad

Nigiris

(2 Pieces)

Amadai • 16

Japanese **red bream**, wasabi,
manao crunch

Akami • 18

Bluefin **tuna** loin, guava rocoto

Hamachi • 16

Yellowtail, kalamansi jelly

Ginshake • 17

Ora king **salmon**,
banana miso, chives

Persea • 11

Avocado, wakame,
oyster leaf, sour plum

Toro • 26

O'toro, karashi

Unagi • 18

Grilled fresh water **eel**

Salmon Aburi • 17

Ora king **salmon**,
passion fruit & rum glaze

Kagoshima • 45

A5 Kagoshima **Wagyu beef**,
Baerii Vintage **caviar**, nikiri, chives

Moriawase

Nigiri

3 Variations (6 Pieces) • 45
6 Variations (12 Pieces) • 65

Sashimi

3 Variations (9 Pieces) • 60
5 Variations (15 Pieces) • 85

Vegetarian

5 Variations (10 Pieces) • 28

Temaki

(1 Piece)

Salmón • 12

Scottish **salmon**, avocado, tobiko

Hamachi Tuna • 16

Yellowfin tartare, cucumber, green shiso

Atún • 18

Bluefin **Akami tuna**, avocado, togarashi

Amazónico • 28

Chutoro tartare, **sea urchin**, Baerii Vintage **caviar**

Makis

Lomi-Lomi • 23

Ora King **salmon**, avocado, coriander, ikura

Hamachi Maki • 24

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Atún Picante • 26

Spicy red **tuna** tartare, cucumber, green apple, chives

Langostino Pibil • 24

Prawn tempura, teriyaki sauce, achiote miso

Unagi Maki • 28

Grilled fresh water **eel**, unagi sauce, Parmesan

Langosta Maki • 32

Lobster tail, avocado, mango-miso

Amazónico Maki • 18

Mango, **avocado**, coconut, cacao