

Crudo y Marinados

Raw & Marinated

Japazónico

Tuna Laqueado • 30

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

Hamachi Tiradito • 32

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

Atun Okinamasu con Caviar • 42

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

Salmón • 25

Scottish **salmon**, pear kimchi, green shiso

Aguachile • 28

Mexican-style **stone bass** ceviche, avocado cream, jalapeño

Langosta • 39

Scottish **lobster**, golden kiwi, leche de tigre, tomato

Tataki de Lomo • 40

Wagyu sirloin, nikkei cashew sauce, dry aged confit garlic

Nigiris

(2 Pieces)

Akami • 13

Bluefin **tuna** loin, guava rocoto

Hamachi • 11

Yellowtail, kalamansi jelly

Ginshake • 14

Ora King salmon, banana miso cream, chives

Amadai • 10

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

Toro • 14

Tuna belly, karashi

Unagi • 16

Grilled freshwater **eel**

Persea • 7

Avocado, wakame, oyster leaf, ume

Salmon Aburi • 14

Ora King salmon, passion fruit, rum glaze

Kagoshima • 21

A5 Japanese **Wagyu beef**, nikiri, chives

Moriawase

Nigiri

3 Variations (6 Pieces) • 38

6 Variations (12 Pieces) • 68

Sashimi

3 Variations (9 Pieces) • 38

5 Variations (15 Pieces) • 68

Vegetarian

5 Variations (10 Pieces) • 43

Makis

Lomi-Lomi • 18

Ora King salmon, avocado, coriander, salmon roe

Hamachi Maki • 26

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Atun Picante • 18

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

Langostino Pibil • 26

Prawn tempura, teriyaki sauce, achiote miso

Unagi Maki • 24

Grilled freshwater **eel**, unagi sauce, parmesan

Amazónico Maki • 16

Mango, **avocado**, coconut, cacao nibs

Langosta Maki • 36

Scottish lobster, avocado, mango-miso, black garlic

Toro Maki • 32

Chutoro, shimeji mushrooms, Baerii Vintage **caviar**