

Crudo y Marinados

Raw & Marinated

Japazónico

Tuna Laqueado • 30

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

Tiradito de Vierias • 26

Thinly sliced **scallops**, cucumber, jalapeño 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

Ceviche Guayaco • 28

Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Tataki de Lomo • 32

Prime **beef tenderloin**, 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**