

# Crudo y Marinados

## Raw & Marinated

### Japazónico

#### Salmon Tiradito • 28

Scottish **salmon**, strawberry & yuzu dressing, roasted almond

#### Aguachile • 32

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

#### Dorada • 32

**Mai mai** sashimi, jalapeño sauce

#### Langosta • 118

**Blue lobster** with leche de tigre & spicy, claws gratin

#### Hamachi Tiradito • 35

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

#### Tuna Laqueado • 35

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

### Nigiris

(2 Pieces)

#### Dorada • 16

**Mai mai**, yuzu jelly, shizo leaves

#### Persea • 12

**Avocado**, coconut liquor jelly sauce, lime zest

#### Akami • 19

**Bluefin tuna** loin, spicy sesame

#### Toro • 27

**O'toro**, black garlic truffle

#### Hamachi • 19

**Yellowtail**, red onions, jalapeño sauce

#### Unagi • 18

Grilled fresh water **eel**

#### Ginshake • 18

**Red Label salmon**, banana miso, sesame

#### Salmon Aburi • 18

**Red Label salmon**, black cherry red wine

#### Kagoshima • 65

A5 Kagoshima **Wagyu beef**, Baerii Vintage **caviar**, yakiniku sauce

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# Moriawase

## Sashimi

- 3 Variations (9 Pieces) • **56**  
5 Variations (15 Pieces) • **96**

## Nigiri

- 3 Variations (6 Pieces) • **46**  
6 Variations (12 Pieces) • **92**

## Vegetarian

- 5 Variations (10 Pieces) • **45**

## Gurkan

(2 Pieces)

### Negi-Toro • 22

Toro tartare, spring onion, sour plum

### Ikura • 18

Marinated salmon roe, wasabi

### Uni • 24

Sea urchin, wasabi

### Nasu • 12

Grilled eggplant, yuzu, miso

### Caviar • 65

Baerii Vintage caviar, lime

## Makis

### Lomi-Lomi • 24

Red Label salmon, avocado, coriander, ikura

### Hamachi Maki • 26

Yellowtail, bell pepper grilled, shitake powder

### Atún Picante • 28

Red tuna tartare, baby corn, hibiscus

### Langostino Pibil • 35

Prawns tempura, yuzu koshō asparagus, red chili

### Unagi Maki • 28

Grilled fresh water eel, unagi sauce, parmesan

### Amazónico Maki • 21

Mango, avocado, coconut, cacao nibs

### Langosta Maki • 42

Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

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