

Crudo y Marinados

Raw & Marinated

Japazónico

Tuna Laqueado • 30

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

Vieiras Nikkei • 26

Caramelised persimmon, torched **scallops**, citrus mentaiko paté, toszazu dressing

Atún Okinamasu con Caviar • 42

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

Lomo Tataki • 30

Seared **beef tenderloin**, yellow chilli emulsion, black truffle

Hamachi Tiradito • 25

Hamachi, gala apple dressing, pickled yamagobo, water chestnuts

Aguachile • 28

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

Ceviche Guayaco • 28

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

Ostras • 16 (2 pieces)

Irish **oysters**, jalapeño, nori dashi

Nigiris

(2 Pieces)

Akami • 13

Bluefin **tuna** loin, guava rocoto

Hamachi • 11

Yellowtail, jalapeño sauce

Ginshake • 14

Salmon, banana miso cream, chives

Tai Niguri • 14

Sea bream, yuzu gel, shiso leaf

Amadai • 10

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

Persea • 7

Avocado, Malibu gel, lime zest

Toro • 14

Tuna belly, black garlic miso

Unagi • 16

Grilled freshwater **eel**

Salmon Aburi • 14

Salmon, amaderena red wine gel

Kagoshima • 21

A5 Japanese **Wagyu beef**, yakikiku sauce, **caviar**

Moriawase

Nigiri

3 Variations (6 Pieces) • **38**

3 Variations Tuna Nigiri (6 Pieces) • **53**

6 Variations (12 Pieces) • **68**

Sashimi

3 Variations (9 Pieces) • **38**

3 Variations Tuna (9 Pieces) • **58**

5 Variations (15 Pieces) • **72**

Vegetarian

5 Variations (10 Pieces) • **43**

Makis

Lomi-Lomi • 18

Salmon, avocado, coriander, salmon roe

Atun Picante • 18

Spicy red **tuna** tartare, panca chilli sauce, grilled corn, golden hibiscus

Langostino Pibil • 26

Prawn tempura, teriyaki sauce, achiote miso

Amazónico Maki • 16

Mango, **avocado**, malibu gel, cacao nibs

Langosta Maki • 36

Lobster tail, ají amarillo mayo, garlic chips, chulpe corn

Chirashi • 26

Hamachi, **tuna**, **salmon**, avocado, cucumber, lime, spicy rocoto

Hamachi Roll • 26

Yellowtail, grilled bell pepper, shiitake powder

Toro Maki • 32

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

Bushido Martini • 28

Cygnat 22 Dry Gin, Gari Pickled Ginger, Umami Bitters