Crudo y Marinados
Raw & Marinated

Japazónico

Tuna Laqueado • 33
Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Vieiras Nikkei • 29
Caramelised persimmon, torched **scallops**, citrus mentaiko paté, tosazu dressing

Atún Okinamasu con Caviar • 46
Toro tuna tartare, coconut, Baerii Vintage **caviar**

Lomo Tataki • 33
Seared **beef tenderloin**, yellow chilli emulsion, black truffle

Hamachi Tiradito • 31
Hamachi, gala apple dressing, pickled yamagobo, water chestnuts

Aguachile • 31
Mexican-style **stone bass** ceviche, avocado cream, jalapeño

Ceviche Guayaco • 31
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Ostras • 18 (2 pieces)
Irish **oysters**, jalapeño, nori dashi

Nigiris
(2 Pieces)

Akami • 14
Bluefin **tuna** loin, guava rocoto

Hamachi • 12
Yellowtail, jalapeño sauce

Ginshake • 15
Salmon, banana miso cream, chives

Tai Niguiri • 15
Sea bream, yuzu gel, shiso leaf

Amadai • 11
Japanese **red bream**, wasabi, manao crunch

Persea • 8
Avocado, Malibu gel, lime zest

Toro • 15
Tuna belly, black garlic miso

Unagi • 18
Grilled freshwater **eel**

Salmon Aburi • 15
Salmon, amaderena red wine gel

Kagoshima • 23
A5 Japanese **Wagyu beef**, yakikiku sauce, **caviar**

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

Moriawase

Nigiri
3 Variations (6 Pieces) • **42**
3 Variations Tuna Nigiri (6 Pieces) • **58**
6 Variations (12 Pieces) • **75**

Sashimi
3 Variations (9 Pieces) • **42**
3 Variations Tuna (9 Pieces) • **64**
5 Variations (15 Pieces) • **79**

Vegetarian
5 Variations (10 Pieces) • **47**

Makis

Lomi-Lomi • 20
Salmon, avocado, coriander, salmon roe

Atun Picante • 20
Spicy red **tuna** tartare, panca chilli sauce, grilled corn, golden hibiscus

Langostino Pibil • 29
Prawn tempura, teriyaki sauce, achiote miso

Amazónico Maki • 18
Mango, **avocado**, malibu gel, cacao nibs

Langosta Maki • 40
Lobster tail, ají amarillo mayo, garlic chips, chulpe corn

Chirashi • 29
Hamachi, **tuna**, **salmon**, avocado, cucumber, lime, spicy rocoto

Hamachi Roll • 29
Yellowtail, grilled bell pepper, shiitake powder

Toro Maki • 35
Chutoro, shimeji mushrooms, Baerii Vintage **caviar**

Bushido Martini • 28
Cygnet 22 Dry Gin, Gari Pickled Ginger, Umami Bitters

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.