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, tosazu 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 • 28
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 Niguiri • 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**

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

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
Cygnet 22 Dry Gin, Gari Pickled Ginger, Umami Bitters

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