

Crudo y Marinados

Raw & Marinated

Japazónico

Tuna Laqueado • 29

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

Hamachi Tiradito • 30

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

Atun Okinamasu con Caviar • 37

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

Salmon • 24

Scottish salmon, chicory, apple & ginger dressing

Aguachile • 26

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

Ceviche de Camaron • 31

Marinated **purple prawns**, rocoto chilli, papaya, cancha corn

Vieira • 29

Hand dived **scallops**, cucumber & mint, tamarillo & rocoto sauce

Nigiris

(2 Pieces)

Akami • 12

Bluefin **tuna** loin, spicy sesame

Hamachi • 10

Yellowtail, ponzu, sesame, lime

Ginshake • 13

Ora king **salmon**, banana miso cream, chives

Amadai • 9

Japanese **red bream**, wasabi, manaos crunch

Toro • 13

Tuna belly, karashi

Unagi • 15

Grilled fresh water **eel**

Persea • 7

Avocado, wakame, oyster leaf, ume

Salmon Aburi • 13

Ora king **salmon**, red wine reduction, cashew nuts

Kagoshima • 21

A5 Japanese **wagyu beef**, nikiri, chives

Moriawase

Sashimi

3 Variations (9 Pieces) • 32
5 Variations (15 Pieces) • 58

Nigiri

3 Variations (6 Pieces) • 36
6 Variations (12 Pieces) • 65

Vegetarian

5 Variations (10 Pieces) • 41

Gurkan

(2 Pieces)

Negi-Toro • 9

Tuna tartare, spring onion, sour plum

Marinated Ikura • 12

Salmon roe, wasabi

Nasu • 8

Grilled **aubergine**, yuzu, miso

Caviar • 52

Baerii Vintage **caviar**, lime

Makis

Lomi-Lomi • 17

Ora King **salmon**, avocado, coriander, salmon roe

Hamachi Maki • 25

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Atun Picante • 17

Spicy **red tuna** tartare, cucumber, green apple, chives

Langostino Pibil • 25

Prawn tempura, teriyaki sauce, achiote miso

Unagi Maki • 23

Grilled fresh water **eel**, unagi sauce, parmesan

Amazónico Maki • 15

Mango, avocado, coconut, cacao nibs

Langosta Maki • 34

Scottish lobster, avocado, mango-miso, black garlic