

Crudo y Marinados

Raw & Marinated

Japazónico

Tuna Laqueado • 30

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

Hamachi Tiradito • 32

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

Atun Okinamasu con Caviar • 42

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

Salmon • 25

Scottish **salmon**, chicory, apple & ginger dressing

Aguachile • 28

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

Langosta • 33

Scottish **lobster**, smoked grapes, aged Parmesan leche de tigre

Nigiris

(2 Pieces)

Akami • 13

Bluefin **tuna** loin, spicy sesame

Hamachi • 11

Yellowtail, ponzu, sesame, lime

Ginshake • 14

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

Amadai • 10

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

Toro • 14

Tuna belly, karashi

Unagi • 16

Grilled fresh water **eel**

Persea • 7

Avocado, wakame, oyster leaf, ume

Salmon Aburi • 14

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

Kagoshima • 21

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

Moriawase

Nigiri

3 Variations (6 Pieces) • 34
6 Variations (12 Pieces) • 60

Sashimi

3 Variations (9 Pieces) • 38
5 Variations (15 Pieces) • 68

Vegetarian

5 Variations (10 Pieces) • 43

Gurkan

(2 Pieces)

Negi-Toro • 9

Tuna tartare, spring onion, sour plum

Marinated Ikura • 13

Salmon roe, wasabi

Nasu • 9

Grilled aubergine, yuzu, miso

Caviar • 55

Baerii Vintage caviar, lime

Makis

Lomi-Lomi • 18

Ora King salmon, avocado, coriander, salmon roe

Hamachi Maki • 26

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Atun Picante • 18

Spicy red tuna tartare, cucumber, green apple, chives

Langostino Pibil • 26

Prawn tempura, teriyaki sauce, achiote miso

Unagi Maki • 24

Grilled fresh water eel, unagi sauce, parmesan

Amazónico Maki • 16

Mango, avocado, coconut, cacao nibs

Langosta Maki • 36

Scottish lobster, avocado, mango-miso, black garlic