

# Sushi

## SEA & UMAMI

Yellowtail carpaccio with yuzu-grapefruit foam 8,90

ALLERGENS: FISH, SOY.

Croaker tiradito, lightly ceviche-style 11,90

ALLERGENS: FISH, NUTS

Bluefin tuna with chopped toro carpaccio topped with sea urchin and yellow chili paste 22,90

ALLERGENS: FISH, MOLLUSKS AND CRUSTACEANS.

## SASHIMI

Salmon 3 SLICES 7,00

ALLERGENS: FISH

Toro - Bluefin tuna belly (Ricardo Fuentes) 3 SLICES 9,00

ALLERGENS: FISH

Akami - Bluefin tuna loin (Ricardo Fuentes) 3 SLICES 9,00

ALLERGENS: FISH

Hamachi - Yellowtail 3 SLICES 8,00

ALLERGENS: FISH

Premium sashimi selection 8 SLICES 18,00

Two pieces of each variety

ALLERGENS: FISH

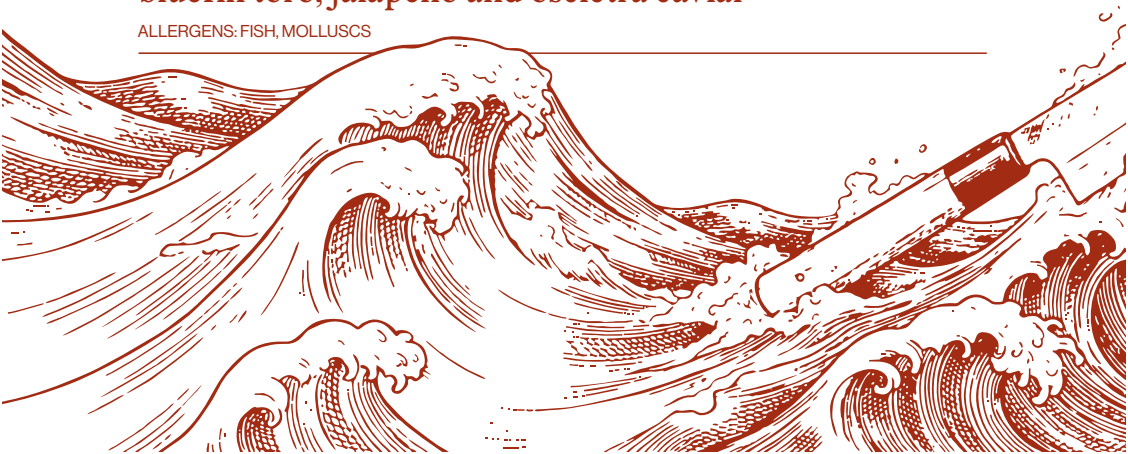
## CRISPY RICE

Crispy rice topped with A5 Wagyu and crispy leek 6 PIECES 26,00

ALLERGENS: FISH, MOLLUSCS

Crispy rice topped with hand-chopped bluefin toro, jalapeño and oscietra caviar 6 PIECES 26,00

ALLERGENS: FISH, MOLLUSCS



## SIGNATURE ROLLS

Tempura sea bass & avocado roll  
finished with salmon tartare

5 PIECES

17,00

ALLERGENS: FISH.

Spicy tuna roll

8 PIECES

20,00

ALLERGENS: FISH, SOY

Scarlet prawn roll wrapped  
in mamenori

6 PIECES

20,00

ALLERGENS: CRUSTACEANS, SOY.

Crispy shrimp and avocado roll,  
topped with fresh tuna and drizzled  
with a zesty ceviche-style sauce

8 PIECES

19,00

ALLERGENS: FISH, NUTS, EGGS, CRUSTACEANS.

## 2 PIECES NIGIRI

Wild sea bass with sea urchin butter,  
citrus ponzu & oscietra caviar

10,00

ALLERGENS: FISH, MOLLUSCS, MILK

Hamachi with nikkei spicy cream  
& Kalamata olive

8,00

ALLERGENS: FISH, SOY

Lime-cured salmon with kimchi mayo,  
flame-seared

7,00

ALLERGENS: FISH, SOY, EGG

Nikkei-style akami tuna with smoked ponzu,  
yellow chili and fresh coriander

9,00

ALLERGENS: FISH, MOLLUSCS, SOY.

Foie gras topped tuna nigiri  
with lime zest and teriyaki glaze

9,00

ALLERGENS: FISH, SOY

Wagyu nigiri with black garlic  
and citrus chalaca relish

12,00

A5 Wagyu nigiri topped  
with sea urchin and oscietra caviar

18,00

ALLERGENS: FISH, MOLLUSCS, CRUSTACEANS.

