Fine de Claire Oysters ~ 6,50 / pc
Choose Your Dressing: Yuzu Kosho, Pickled Shallots in Rice Vinegar, Kizami Wasabi, Truffle Soy

Pan de Yuca ~ 7,50
Sancho Mayo, Wasabi Yogurt

Edamame* ~ 8,50
Yuzu Kosho, Smoked Maldon Salt

Issei Guacamole ~ 10,50
Green Tomato, Crispy Gyoza*, Togarashi
Miso Aubergine (2 pc) ~ 12,50
Den Miso, Crispy Chili Oil

Kataifi Shrimps* (2 pc) ~ 16,50
Rocoto Mayo, Nori Powder

Spicy Tuna* Tartare ~ 16,50
Crispy Sushi Rice, Tobiko*, Chives

Bao Butifarra ~ 14,50
Slow Cooked Pork Belly, Tare Marinade, Cucumber Zuke

Ceviche ~ 22,50
Yellowtail Amberjack*, Yuzu Tiger Milk, Sweet Potatoes

Gyoza* di Wagyu (4 pc) ~ 26,50
Pickled Sugar Snaps, Prawns And Chili Sauce
2 pc per portion

Grilled Lobster* ~ 19,50
Misonaise, Katsuobushi

Tuna* ~ 16,50
Aji Verde, Smoked Herring Caviar, Goma Sauce

Chicken* Karaage ~ 14,50
Aji Panca Mayo, Crispy Onions

Enoki Mushrooms ~ 12,50
Mushrooms Ketchup, Pickled Ginger

California ~ 14,50
Crab*, Cucumber, Tobiko*
Mochi Ice Cream* (2 pc) ~ 8,50
Strawberry Cheesecake, Chocolate, Mango, Vanilla

Yuzu Tart ~ 9,50
Meringue, Yuzu Curd
The dishes or ingredients marked with "*" are frozen or deep-frozen at the origin by the manufacturer or they can be subjected to negative temperature blast chilling on site to guarantee their quality and safety, as described in the HACCP Plan procedures pursuant to Reg. CE 852/04. The dining room staff is available to provide any information regarding the nature and origin of the foods served. “For the protection of consumer health, fishery products served raw or practically raw in this establishment (e.g. raw, marinated, smoked) are subjected to rapid temperature reduction for health purposes, pursuant to EC Reg. 853/04 and the Ministry of Health Circular 17/02/2011.”