

HOT TAPAS (SHARING STYLE)

- MISO BASS** 48
Miso marinated Chilean seabass served with roasted wild mushrooms, scallions, coconut-citric jasmine rice, and pickled veg.
- BRANZINO** 34
Pan seared branzino, served with truffle butter glazed potatoes, white asparagus, and green pea ragout, with beer and yuzu air.
- SALMON GARDEN** 39
Roasted salmon, glazed with aji panca sauce, served with stir-fried vegetables and huancaína foam.
- TUNA STEAK** 39
Seared tuna steak with tamarind and yuzu glaze, served with crispy quinoa on top of roasted root veg purée and crispy leeks.
- BOURBON SALMON NOODLES** 31
Salmon tempura, sautéed on the wok with bourbon tare sauce, udon noodles, cherry tomatoes, seasonal veg, scallions, and sesame seeds.
- BAJA TACOS** 20
Fire-roasted flour tortilla, breaded mahi-mahi, spicy salsa roja, slaw, fire roasted pineapple salsa, radish, and cilantro.
- SUSHI PIZZA** 19
Crispy rice pizza topped with guacamole, salmon sashimi, spicy mayo, tomatoes, sweet soy sauce, and sesame seeds.
- LETTUCE WRAPS** 20
Mahi-mahi tempura battered with Asian slaw, aji amarillo aioli, topped with pistachio/cashews, and scallions.
- CRISPY KATAIFI SNAPPER** 35
Crispy coconut snapper bites, deep fried, served on truffle sauce, scallions, and yuzu-sweet peppers glaze.
- SNAPPER LEMONGRASS** 23
Pan-fried snapper, served with leek purée, coconut and lemongrass foam, and crispy leeks.
- SEABASS DUMPLINGS** 23
Pan-seared dumplings, yuzu-sweet peppers glaze, rocoto ponzu, huancaína foam, topped with roasted pistachios and cashews.
- CRISPY LADY** 23
Crispy rice topped with spicy tuna, spicy mayo, almonds, jalapeño and rocoto ponzu.
- SALMON/TRUFFLE DUMPLINGS** 23
Pan-seared dumpling served with wasabi miso sauce, chili oil and fresh black truffle.

FRIES

- SEA SALT FRENCH FRIES** 15
- SWEET POTATO FRIES** 13
- REAL TRUFFLE FRIES WITH AGED PARMESAN** 26

 - Dishes that are spicy.

 - Dishes that are vegetarian.

 - Dishes that contain dairy.

 - Dishes that are raw.

*Consuming raw or undercooked seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.

* No returns on modified dishes. 18% service charge will be included in your bill.

COLD TAPAS (SHARING STYLE)

- TRUFFLE TIRADITO** 21
Yellowfin tuna, garlic/ginger soy, choclo, cancha, braised sweet potato, jalapeño, red onions, truffle oil, and crispy quinoa.
- SMOKED TUNA TARTAR** 27
(Smoked with wood chips).
Yellowtail tuna tartar with Korean kimchi and spicy mayo, fresh guacamole, served inside a kataifi nest, garnished with ikura and micro greens.
- CRISPY WONTON TOAST** 12
Homemade cured salmon, kimchi, truffle cream cheese, scallions, red onion, micro greens, and yuzu-sweet pepper glaze, served on crispy wonton toast.
- CEVICHITO** 23
Corvina, aji amarillo leche de tigre, red onions, cilantro, choclo, cancha, braised sweet potatoes, and serrano pepper.
- POKE NACHOS** 22
Tuna tossed in Korean sweet and spicy bibimbap sauce, crispy wonton, guacamole, red onions, micro cilantro, sweet soy sauce, and orange zest.

VEGGIE TAPAS (SHARING STYLE)

- SHISHITO PEPPERS** 17
Fried shishito peppers tossed with honey ginger sauce and lemon wedges, topped with sesame seeds.
- CLASSIC EDAMAME** 14
Maldon salt and lime juice.
- SPICY EDAMAME** 16
Spicy ginger sauce.
- TRUFFLE EDAMAME** 30
Maldon salt, yuzu-sweet pepper glaze, soy sauce, truffle oil, and shaved black truffle.
- TEQUEÑOS** 17
Mozzarella cheese wrapped in homemade dough, deep fried, served with huancaína foam and tamarind sauce.
- BOURBON TOFU NOODLES** 30
Tofu tempura, sautéed on the wok with bourbon tare sauce, udon noodles, cherry tomatoes, seasonal veg, scallions, and sesame seeds.

SOUPS & SALADS

- YEYUSH QUINOA** 17
Red and white quinoa, cucumbers, cherry tomatoes, red onions, avocado, crispy quinoa, and cilantro vinaigrette.
- HOUSE SALAD** 16
Mixed greens, carrots, cucumbers, red onions, choclo, avocado, cherry tomatoes, crispy quinoa and citrus ginger dressing on the side.
- NEPTUNE KRAB SALAD** 19
Wakame, kanikama, and veg noodles tossed with spicy mayo, rocoto ponzu, scallions, sesame seeds, topped with a rose of cured salmon, crispy wonton chips at the side, and ikura.
- MISO SOUP** 9
White miso, smoked whitefish dashi with kombu, served with tofu, white beech mushroom and scallions.



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SUSHI & TAPAS
A MODERN CULINARY EXPERIENCE

SUSHI

CLASSICS NIGIRI OR SASHIMI (RAW) 🍣

MAGURO/TUNA	14
MAGURO TATAKI/TUNA TATAKI	15
MAGURO TORO/TUNA BELLY	23
SAKE/SALMON	14
SAKE TORO/SALMON BELLY	18
SAKE CURED/CURED SALMON	15
HAMACHI/YELLOWTAIL	14
HAMACHI TORO/YELLOWTAIL BELLY	20
KAMPACHI/AMBERJACK	14
ONO/WAHOO	14
IKURA/SALMON ROE	22
BOWFIN CAVIAR	29

CHEF PREMIUM SAKE PAIRING (FOR RAW SUSHI)

TAKATENJIN JUNMAI DAIGINJO "SOUL OF SENSEI"
Aromas of clean honeydew rind and grainy rice with a touch of earth.

TOZAI GINJO "WELL OF WISDOM"
Watermelon, honeydew, sweet melon, and a hint of pistachio. Soft and silky.

SPECIALTY MAKI ROLLS (RAW) 🍣

TOWER ROLL 🍣	26
Spicy tuna and crispy onions roll, topped with avocado, glazed shiitake mushrooms, spicy mayo, sweet soy sauce, and sesame seeds.	
EL HEAT 🍣	23
Spicy tuna and scallion roll, topped with avocado, crispy onion, and spicy mayo.	
OMG 🍣	27
Tuna, avocado, jalapeño, and crispy onion roll topped with yellowtail hamachi, tuna tataki, and spicy ponzu sauce.	
SASHIMI ROLL 🍣	45
(No rice, only protein) Salmon, amberjack, and tuna sashimi filling with kanikama, white asparagus, and scallions roll topped with ikura, sweet and spicy bibimbap sauce.	
YUZU SWEET ROLL 🍣	23
Nori outside, salmon, wahoo, and scallion roll, topped with tempura crumbs, yuzu glaze, and rocoto ponzu.	
BATTER AND CRUMBS	31
(Deep fried) Yellowtail hamachi, salmon, dynamite mix, avocado roll, tempura breaded and deep fried, served on top of wakame salad, wasabi aioli, and sweet soy sauce.	

CLASSIC MAKI ROLLS

CALIFORNIA	14
Krab, cucumber, avocado.	
SALMON & AVOCADO 🍣	15
PHILADELPHIA 🍣	17
Salmon, cream cheese, scallions, and avocado.	
RAINBOW 🍣	21
Krab and cucumber roll, topped with avocado, salmon, tuna, and hamachi.	
SPECIAL RAINBOW 🍣	29
Krab and cucumber roll, topped with avocado, salmon, tuna, hamachi, wakame, and salmon roe.	
SPICY TUNA 🍣	16
Small diced Tuna in a creamy, spicy mix.	
SPICY SALMON 🍣	15
Small diced Salmon in a creamy, spicy mix.	
VEGGIE ROLL 🍣	14
Cucumber, avocado.	

SPECIALITY TORCHED NIGIRI/ SASHIMI (PARTIALLY COOKED)

MAGURO/TUNA	15	SAKE CURED/CURED SALMON	16
Bibimbap sauce glaze.		Yuzu-sweet peppers glaze.	
MAGURO TATAKI/TUNA TATAKI	16	HAMACHI/YELLOWTAIL	15
Aji Panko glaze.		Wasabi glazed and serrano chile.	
MAGURO TORO/TUNA BELLY	24	HAMACHI TORO/YELLOWTAIL BELLY	21
Niguri sauce.		Tamarind bibimbap sauce.	
SAKE/SALMON	12	KAMPACHI/AMBERJACK	15
Miso glaze.		Yuzu glaze.	
SAKE TORO/SALMON BELLY	19	ONO/WAHOO	15
Wasabi glaze.		Nigiri sauce and orange zest.	

CHEF PREMIUM SAKE PAIRING (FOR PARTIALLY COOKED SUSHI)

HIRO JUNMAI DAIGINJO "GOLD" 720ML
Modest cantaloupe or banana aromas with gentle and fruity sweet flavors, followed by an elegant and smooth aftertaste.

SENKIN MUKU JUNMAI DAIGINJO "MODERN"
Pure with a pronounced and vibrantly fruity flavor of melons.

SPECIALTY MAKI ROLLS (COOKED)

CRUNCHY TIGER	19
Salmon tempura, dynamite, and avocado roll, topped with sweet soy sauce, and wasabi peas.	
PINK DRAGON	19
Krab tempura and avocado roll, topped with dynamite mix and sweet soy sauce.	
SAKI TERIYAKI	19
Soy paper, salmon tempura, and sweet potato roll, topped with avocado and sweet soy sauce.	
THE ELI BEER ROLL 🍺	22
Krab tempura, cream cheese, scallions, and avocado roll, topped with fried plantain, yuzu-sweet peppers glaze, and crispy coconut.	
THE CHIQUIS VOLCANO 🍋	27
(Hot, baked and spicy) Krab, cucumber, and avocado roll, baked with volcano topping, spicy mayo, tempura crumbs, scallions, and ikura.	
BIGAN 🍋	23
Kimchi, cucumber, avocado, and white asparagus roll, topped with roasted bell peppers glazed with sweet and spicy tamarind bibimbap sauce, scallions, and orange zest.	

CHEF'S PREMIUM ADDITIONS (SEASONAL)

BLACK TRUFFLES	23	WILD BOWFIN CAVIAR	29
FRESH WASABI	23	WILD ALASKAN IKURA/SALMON ROE	22

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🌿 - Dishes that are vegetarian.

🥛 - Dishes that contain dairy.

🍣 - Dishes that are raw.

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DESSERTS PAIRING AND DIGESTIFS

KUNIZAKARI NIGORI "PROSPERITY." \$10

Plush, velvety nigori sake has a bright, lively, and rustic flavor.

BARTENURA MOSCATO, Italy \$12

Sweet, light effervescence, with aromas of peach.

BARTENURA PROSECCO BRUT, Italy \$16

Dry and slightly fruity.

BELLINI \$16

Prosecco and peach liquor

MIMOSA \$16

Prosecco and orange juice

COMBIER \$16

Orange liquor

DISARONNO \$16

Amaretto Italian famous liquor characteristic of an almond taste

ARAK \$16

Famous anise spirit

FIG ARAK \$16

Famous anise spirit, fig infused

LIMONCELLO \$16

Italian famous lemon liquor



26 DELIGHTS

DESSERTS

THE CHOCOLATE NEST \$21

Chocolate eggs filled with cranberries and yuzu white chocolate cream on top of hazelnut & chocolate ice-cream, praline soil on a crispy nest finished with hot Amaretto sauce.

ICING MOUNTAIN \$22

Mountains of white chocolate and cheese cake mousse, pistachio nitro rocks, brioche soil, cotton candy, and guava sorbet.

THE CHURROS \$18

Homemade, tossed in cinnamon sugar, crispy meringue, berries, and caramel sauce or chocolate sauce.

ROASTED PINEAPPLE CARAMELIZED WITH \$17 CARDAMOM AND CINNAMON

Topped with tamarind foam, coconut crumble, vanilla ice cream, and matcha tea.

COFFEE

RISTRETTO	\$3.50
EXPRESSO	\$3.50
DOUBLE EXPRESSO	\$6
MACCHIATO	\$4
AMERICANO	\$4
LATTE	\$5

CAPPUCCINO	\$5
CORRETTO	\$14

(Selection of Disaronno, Drambuie, Combiar or Rum)

IRISH COFFEE	\$18
MOKACCINO	\$6
FRAPPUCCINO	\$7

EXTRA FLAVORS OR TOPPINGS \$2.50

Whipped cream, vanilla, caramel, or hazelnut.

TEA

HOUSE TEA	\$15
HOUSE BERRIES TEA	\$15
HOUSE TEA WITH FRESH MINT	\$15

THE BAR



SPIRITS

TEQUILA

Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Cincoro Blanco
Cincoro Anejo
Cincoro Gold
Clase Azul Reposado
Clase Azul Anejo
Don Julio Blanco
Don Julio Reposado
Don Julio Anejo
Don Julio Extra Anejo 1942
Eterno Verano Reposado
Herradura Ultra
Herradura Legend
Komos Anejo Cristalino
Komos Extra Añejo
Mijenta Blanco
Mijenta Reposado
Patron Silver

RUM

Bacardi Superior
Diplomatico Reserva
Diplomatico Planas
Flor de Cana 4yrs White
Flor de Cana 7yrs Anejo
Flor de Cana 12yrs
Flor de Cana 25yrs
Havana Club Anejo
Santa Teresa 1796

MEZCAL

Rompe Corazon Joven
Rompe Corazon Reposado
Montelobos Joven

BOURBON

Elijah Craig
Fistful
Jefferson's Ocean
Jack Daniel's Single Barrel
Kentucky Owl
Maker's Mark
Michter's
Woodford Reserve Double Oaked

RYE / CANADIAN / IRISH

Crown Royal
Jameson
Michter's
Whistle Pig 10 yrs
Chicken Cock Island Rooster

GIN

Empress
Hendrick's
Roku
Bar Hill
Bar Hill Tom Cat
Bombay Sapphire
Tanqueray
Tanqueray #10
Canaima

JAPANESE WHISKY

Suntory
Sasakawa Blend 3 yrs
Sasakawa Pure Malt

SCOTCH

Compass Box Extravaganza
Johnnie Walker Black
Johnnie Walker Gold
Johnnie Walker Blue
Monkey Shoulder

SINGLE MALT

The Balvenie 21yrs
The Balvenie 25yrs
The Glenlivet 12yrs
The Glenlivet 15yrs
Oban 14yrs
Glenfiddich 21yrs
Glenmorangie Original
Bowmore 12yrs

VODKA

Absolut
Bar Hill
Belvedere
Elit
Finlandia
Grey Goose
Ketel One
Organika
Tito's

BEERS

BAEREN CLASSIC 12

Lager, with a distinctive character and solid taste.

BAEREN SCHWARZ 12

Dark lager style, strong aroma of roasted malts and some hints of caramel.

KAWABA 12

Medium body, low carbonation, delicate with citrus aroma.

MUSASHINO 12

Pilsner style, honey notes, smooth and easy to drink.

THE BAR



SLUSHIE COCKTAILS

BERRY COCO 22

Cenote Tequila Blanco, blueberries, strawberries, coconut cream, and fresh mint.

THE DRUNK-SHAKE 24

White chocolate liquor, Disaronno Amaretto, coconut cream, and Diplomatico white rum.

ROYAL CREAM 28

Orange Juice, Diplomatico white rum, L' Combi orange liquor, vanilla ice cream, coconut cream, and yuzu purée.

MOCKTAILS (NON-ALCOHOLIC COCKTAILS)

BLUE SENSE 12

Blueberries, cranberry juice, thyme syrup, lime juice, and soda water.

A GOOD DAY 12

Pineapple juice, mint, cucumber, simple syrup, and lime juice.

NICE VICE 12

Half virgin pina colada and half virgin mango daiquiri.

HARDING MULE 12

Passion fruit, cardamom perfume, simple syrup, and ginger beer.

HOUSE TEA 12

Passion fruit, simple syrup, and black tea.

SAKE

SAKE TAKA TOKUBETSU JUNMAI "NOBLE ARROW" 10

Aromas of green melon rind and spearmint, kaffir lime leaves, creamy.

FUKUCHO JUNMAI GINJO "MOON ON WATER" 12

Fruity nose of lime and melon, hints of fennel, white pepper, and allspice.

SENKIN MUKU JUNMAI DAIGINJO "MODERN" 15

Pure with a pronounced and vibrantly fruity flavor of melons.

TAKATENJIN JUNMAI DAIGINJO "SOUL OF SENSEI" 14

Aromas of clean honeydew rind and grainy rice with a touch of earth.

KUNIZAKARI NIGORI "PROSPERITY" 10

Plush, velvety nigori sake with a bright lively, and rustic flavor.

OZEKI JUNMAI KOMODARU, CALIFORNIA 20

Dry and full-bodied, with a rounded clean flavor.

HAKKAI-SAN JUNMAI DAIGINJO "EIGHT PEAKS" 300ml 45

Subtle and delicate aroma, hints of steamed rice with floral notes and earth, dry finish.

KANKBARA JUNMAI GINJO "BRIDE OF THE FOX" 300ml 38

Aromas of roasted nuts, white chocolate, and ripe honeydew notes finish. Crisp with a hint of lingering sweetness.

TOZAI GINJO "WELL OF WISDOM" 300ml 30

Watermelon, honeydew, sweet melon, and a hint of pistachio. Soft and silky.

HIRO JUNMAI DAIGINJO "GOLD" 720ml 200

Modest cantaloupe or banana aromas with gentle and fruity sweet flavors, followed by an elegant and smooth aftertaste.

COCKTAILS

THE SANDRA 22

(Sweet, strong, sexy, spicy, and sassy)

Organika Vodka, Triple sec, pomegranate juice, jalapeño syrup, strawberries, and lime juice.

26 COOLER 20

Empress Gin, sake, cucumber, cardamom perfume, lime juice, soda water and simple syrup.

ASIAN MOOD 28

Sasakawa Japanese whisky blend, mint-rosemary-wasabi syrup, yuzu purée, green tea, and homemade citrus bitters.

MEXICAN NIGHT 22

Rompe Corazon Mezcal, lime juice, orange, and homemade hibiscus-ginger syrup.

NEW FASHION 20

Michter's bourbon, orange peel, bitters, organic maple syrup, and smoked with wood chips.

GUAVA POP 20

Organika Vodka, Prosecco, guava, basil, simple syrup, and lime juice.

K-CITY 18

Organika Vodka, mixed berries, lime juice, berries tea, sparkling water, and organic maplesyrup.

PASSION RITA 18

(Frozen add \$2)

Cenote Tequila Blanco, Triple sec, passion fruit, lime juice, and homemade jalapeño syrup.

26 GOLDEN MOJITO 22

(Choose a fruit popsicle flavor: Strawberries, passion fruit, mango, or lychee)
Diplomatico anejo rum, prosecco, mint, lime juice, and simple syrup.

SOMETHING TONIC 20

Empress Gin, hibiscus flower, lemon slice, lime slice, and tonic water.

WHITE WINES

BARTENURA MOSCATO, ITALY 12

Sweet, light effervescence, with aromas of peach.

BARTENURA PINOT GRIGIO, ITALY 12

Pleasant, balanced dry with fruity flavor.

HERZOG LINEAGE CHARDONNAY, CALIFORNIA 15

Full body, elegant notes of citrus and tropical fruit.

GOOSE BAY SAUVIGNON BLANC, NEW ZEALAND 16

Medium-bodied, dry notes of berries and magnolia.

HERZOG RESERVE CHARDONNAY, CALIFORNIA 90

Tropical and citrus notes, intense flavor.

PROSECCO AND CHAMPAGNE

BARTENURA PROSECCO BRUT, ITALY 16

Dry and slightly fruity.

BARONS DE ROTHSCHILD BRUT CHAMPAGNE, FRANCE 300

Balanced taste, earthy aroma, elegant, a hint of white fruits.

RED WINES

RAMON CARDOVA RIOJA, SPAIN 12

Balsamic aromas, wild berries, and dry.

BINYAMINA RESERVE CABERNET SAUVIGNON, ISRAEL 15

Full-bodied, aromas of raspberries and cassia.

BINYAMINA RESERVE MERLOT, ISRAEL 15

Fresh, balanced, ripe fruit flavor.

GOOSE BAY PINOT NOIR, NEW ZEALAND 16

Light-bodied, intense spicy notes and beautiful color.

BARON HERZOG MALBEC, CALIFORNIA 120

Deeply colored, notes of wild blueberries and roasted coffee.

THE CAVE, ISRAEL 260

Generous, medium to full-bodied, long finish with a tobacco note.

ROSE

HERZOG BRUT, FRANCE 15

Sparkling, crisp aromas, dry and elegant.

SAINT BEATRICE, FRANCE 15

Light and slightly fruity.