

## Rolls

### Spicy crunchy tuna

Tuna, tempura flakes, avocado and topped with spicy mayo \$12

### Kani tropical

Crab & coriander salad, cucumber, grilled plantain \$11

### Ebi maki

Sautéed prawns, avocado & cucumber maki, warm soy vinaigrette \$12

### Sake ponzu

Marlin, avocado, ponzu carrot and cucumber \$10

### Nayara

Chicken teriyaki, avocado wrapped in plantain \$9

### Vegetarian

California veggie roll, eggplant & miso marinated, Asian omelette \$9

## Cold starters

Citrus gambas ceviche, avocado and cucumber salad \$14

Yellow fin tuna sashimi, leek, tropical dressing \$12

Yellow fin tuna spheres, lemon zest & soy gelée \$12

Tuna, mango and mint spring roll \$11

## Hot starters

Marlin & shitake gyosa, lemongrass & tomato consomme \$12

Beef yakitori, peanut sauce \$13

Fried chicken won-ton, coconut & ginger emulsion \$11

Asian soup of the day \$9

## Salads

Steamed eggplant marinated in ginger teriyaki sauce, noodles \$9

Pecking duck & mango salad, chili and herb salsa \$14

## Woks

Sautéed prawns, Asian legumes, jasmin rice \* \$16

Beef tenderloin, crispy vegetable, noodles \* \$21

Veggie or vegan \* \$12

\* Choose your sauce: red, green, yellow curry or peanut

## Entrees

Grilled yellow fin tuna, Asian legumes, soda siphon wasabi \$16

Tempura gambas, pear brunoise, mango and wasabi seasoning \$23

Steamed marlin, noodles, green asparagus and lemongrass foam \$16

Sesame seeds roasted beef tenderloin, sweet potato aioli, caramel reduction \$21

Grilled chicken, leek and hoisin emulsion \$15

## Desserts

Grilled mango wedges, meringue, strawberry and ginger coulis \$8

"Banana - chocolate - lime zest" nems, honey mint yogurt deep \$8

Roasted pineapple yakitori, chopped mint, passion fruit & vanilla caramel \$8

**Chef de cuisine - Fátima Álvarez**

Taxes and gratuities are not included