

SNACKY SNACKS

BEEF TARTAR (100 gr) 510
Japanese mustard vinaigrette, soy cured egg yolk

SHISHITO PEPPERS 180
sided with ponzu sauce

SOFT SHELL BAOS (50 gr) 330
Lime mayo, fermented chilies, yuzu pickles, shizu leaf

PORK BELLY BAOS (70 gr) 300
Smoked chili mayonnaise, yuzu pickles, shizu leaf


TRUFFLE SCALLOPS (60 gr) 390
Brioche, scallops, citrus truffle vinaigrette, fresh truffle

MUSSELS (200 gr) 420
Homemade XO sauce

BURRATA 400
Citrus jam with yuzu, sourdough bread

BONE MARROW (450 gr) 430
Smoked, umami herbs, toast sided with miso butter

UDON FUNGI 270
Housemade udon, mushroom broth with black garlic butter

 **OKYUNOMIYAKI (80 gr) 289**
Japanese pancake, white cabbage, smoked pork and duck sausage, and Korean BBQ.

FRESH AND BRIGHT

ROASTED CAULIFLOWER 410
Goat cheese, shishito - herb vinaigrette

AVOCADO SALAD 380
Homemade feta cheese, lemon and ginger

KALE CEASAR SALAD 330
Housemade pickled anchovies, reggiano, egg ramen

Thai Spinach 320
Spinach, Thai coconut foam, kaffir lime leaf, fried shallots, sesame oil

PORK GYOZA (60 gr) 290
Shitake mushroom, truffle ponzu, pan-seared

FANCY PANS

RED SNAPPER (200 gr) 660
Miso butter, add herb salad

ROASTED GROUPER (200 gr) 590
Stewed white beans, coriander puree

 **XO SHRIMP (400 gr) 769**
White shrimp from Campeche U8, XO sauce, spicy lime aioli

RIB EYE PRIME (500 gr) 1,689
Rib eye, pure de papa ahumado y roaster onion miso

WAGYU A5 YAKITORI (35 gr) 480
Japanese wagyu, homemade kosho

 **CATCH OF THE DAY (800 GR) 1,269**
Whole day catch, XO sauce, herb salad, shiso butter

 **SALMON BUTTERMILK DASHI (200 gr) 489**
Dashi de suero de leche, mix de hongos, lemon grass

SMOKED & WOOD FIRED

SHORT RIB (650 gr) 1,860
Black Angus beef, smoked in oak firewood, oriental spices

BABY BACK RIBS (450 gr) 540
Yakiniku sauce, cilantro

DUCK "BURNT ENDS" (250 gr) 590
Smoked duck, duck jus

PORK CHOP (400 gr) 610
Korean tepache, yuzu onion soubise, chef's puree

BEEF TENDERLOIN (180 gr) 850
Toasted garlic soy butter, roasted kimchi

WAGYU BRISKET (400 gr) 2,080
Smoked in oak firewood, black shichimi pepper

THAI FRIED RICE STONE POT

With fried egg
KING CRAB (80 gr) 1,650
PORK & DUCK SAUSAGE (80 gr) 540
KYU BACON (80 gr) 298
Smoked, with shichimi honey

CRISPY, CRUNCHY

KOREAN FRIED CHICKEN (400 gr) 510
Korean Chili Sauce and Sautéed Spinach

CRISPY RICE
TUNA (100 gr) 420
HAMACHI (50 gr) 290

CRISPY THAI PORK BELLY (80 gr) 260
Basil dip

KRUNCHY KALE 170
Fried Kale, nam prik sauce

 **KYUTIN (80 GR) 370**
French fries, smoked short rib, beef jus, rigiano

VEGETABLES

JAPANESE SWEET POTATO 280
Miso butter, reggiano, black sugar

CORN PARMESAN DASHI 320
Corn with miso butter, reggiano dashi, lemon

BABY BOK CHOY 220
Toasted garlic, chili

BROCCOLI 220
Grilled, ginger sauce, mint

ROASTED SHIMEJI 410
Roasted Shimeji mushroom, gingerbread Butter, herb Salad

CHILLED AND REFRESHING

TUNA TATAKI (80 gr) 390
Grilled peppers, citrics and serrano chili

SLICED HAMACHI (60 gr) 390
White ponzu, serrano chili, herb salad

SNAPPER CEVICHE (80 gr) 370
Crema de coco thai, touille de albahaca, ceviche dressing, herb salad

GRILLED OCTOPUS (110 gr) 490
Wood-fired, smoked paprika oil with jicama ceviche

DESSERTS

S'MORES CAKE 370
Banana-bourbon ice cream, toasted marshmallow

FRUTAS TROPICALES 330
Lychee sorbet, shiso granita

BUTTERMILK JAPANESE CHEESECAKE 249
Sorbete yuzu, toffe salado y matcha orgánica

KAFFIR LIME PANNA COTTA 290
Panna cotta, kaffir leaf, oatmeal crumble, strawberry-basil sorbet

MOM'S COCONUT CAKE 370

FRENCH TOAST 329
Feuilletine, dulce de leche with bourbon, caramelized banana

 **MISO BROWNIE 249**
Chocolate brownie, miso mousse, salted toffee, vanilla ice cream