STARTERS
SALADS

Kimochi

Fermented vegetables with soy sauce, garlic, ginger, Asian pear, and kombu seaweed.

Spinach

Goma dressing and sesame seeds.

Eggplant

Aka miso paste, brown sugar, mirin, rice vinegar, sake, negi, and white sesame seeds.

Wafu Roots

Turnip, beetroot, carrots, taro, baby corn, and zucchini, served with wafu dressing and sesame seeds.

Fried Tofu

Baby arugula, avocado, soy reduction, toasted sesame seeds, nori seaweed, edamame, wakame, and sesame oil.

Potatoes

Atlantic potatoes and sweet potatoes with mayonnaise dressing, pickled cucumber, and pickled carrots.

STARTERS
COLD & HOT

Beef Tataki

Thinly sliced beef striploin, truffle ponzu sauce, daikon radish, crispy garlic, and green serrano chili.

Salmon Tartare

Seasoned with yuzu kosho dressing and tobiko, served with crispy rice and salmon furikake.

Tuna Tartare

Fresh tuna with soy sauce, sesame oil, sriracha, lemon zest, seaweed salad, and crispy wonton.

Shrimp Tempura

Served with yuzu kosho mayonnaise.

Vegetable Tempura

Scallions, eggplant, seasonal mushrooms, pumpkin, avocado, carrots, and tentsuyu sauce.

YAKITORI

Pork Belly

Glazed, with hoisin sauce, ginger, sake, mirin, soy sauce, and tsukemono vegetables.

Chicken

Classic tare sauce, sesame seeds, and negi.

Top Sirloin

Smoked raspberry sauce with chipotle, lemon, and togarashi.

Shrimp

Citrus sauce, lemon with togarashi, negi, and sesame seeds.

Corn

Miso butter, honey, togarashi, and Eureka lemon.

NOODLES & HOT POT

Udon Ramen

Beef broth, New York steak strips, bok choy, Chinese chicory, wakame, egg, katsuobushi, and ramen noodles.

Tonkotsu Ramen

Pork belly, soba noodles, negi, baby bok choy, nori seaweed, soft-boiled egg, and cilantro.

Kinoko Hot Pot

Dashi broth, seasonal mushrooms, cream, Parmesan cheese, and black truffle oil.

Crab Hot Pot

Dashi broth, confit crab, celery, green tobiko, Eureka lemon zest, and katsuobushi.

WOK FRIED RICE

Kimchi

Kimchi, organic egg, carrots, squash, onion, garlic, ginger, and soy sauce.

Traditional

Huevo orgánico, zanahoria, calabaza, cebolla, ajo, jengibre y salsa de soya.

Chashu

Roasted pork slices, organic egg, garlic, ginger, sesame seeds, scallions, soy sauce, and sesame oil.

SUSHI BAR

NIGIRI

Choose from:

Akami tuna, yuzu kosho, and soy sauce.

Seasonal white fish and kizami nori.

Salmon, lime zest and crispy salmon skin.

Octopus, tare sauce and fresh scallions.

Shrimp with Eureka lemon zest.

SASHIMI

Choose from:

Fresh tuna

Seasonal white fish

Shrimp

Octopus

Salmon

MAKI ROLLS

Spicy Tuna

Sriracha dressing, cucumber, scallions, and jalapeño.

Ki-Tiger Roll

Tampico, masago, avocado, cucumber, scallions, Japanese mayonnaise, sriracha, and sesame seeds.

Caribbean Roll

Salmon, lemon zest, avocado, cucumber, furikake, eel sauce, and mango chutney.

Rainbow Roll

Shrimp, cucumber, Asian pear, yuzu, salmon, tuna, and avocado.

Sake Furai Roll

Fried salmon, spicy wafu sauce, tobiko, garlic, ginger, lemon, avocado, soy reduction, and scallions.

Kimchi Roll

Avocado, cucumber, soy reduction, tempura onion, and negi.

MAIN COURSES

Gochujang Lamb

Bok choy, jasmine rice, pickled red onion, and gochujang sauce.

Sake Teriyaki

Chilean salmon, baby bok choy, jasmine rice, and yuzu teriyaki reduction.

Tenderloin with Miso Butter

Baby bok choy, shiitake mushrooms, gohan rice, and Japanese chimichurri.

Karaage

Crispy chicken, cashews, red and green bell peppers, red onion, gohan rice, negi, soy sauce, sweet chili sauce, and sesame oil.

Tonka Kimchi

Vegetable broth, kimchi, coconut milk, udon noodles, tofu, green peas, shiitake mushrooms, and bean sprouts.

Okonomiyaki

White cabbage, tempura batter, dashi, scallions, teriyaki sauce and spicy mayonnaise

DESSERTS

Matcha Lava Cake

Matcha sponge cake with a yuzu center.

Sesame Cream

Matcha sponge cake with a yuzu center, served with vanilla ice cream.

The Origin of the Dragon

Coconut crémeux with a mango and passion fruit center, served with coconut dacquoise.

Tapioca

Coconut tapioca with berries.

Gluten Dairy Thre Nuts Soy Egg Celery Vegan Sustainable

Sulphites Sesamo Mollusks Crustaceans Fish Organic Vegetarian

Crafted with fresh ingredients from the Mexican Caribbean and a selection of internationally sourced products, our menus feature organic vegetables and sustainably sourced proteins.