

# Kitchen

## STARTERS

### EDAMAME 9

Steamed soy beans with salt flakes and virgin olive oil.

### MISO SOUP 11

Dashi broth flavoured with soy paste, wakame seaweed, shiitakes, tofu and spring onions.

### GOMA WAKAME SALAD 14

Served with a tozasu (soy) dressing, cherry tomatoes and cucumber.

### SUMAILLA-STYLE YAKITORI 19

Free Range chicken and shiitake mushrooms with a sweet soy and sesame sauce.

### SUMAILLA GYOZAS 20

Filled with pork, prawns and vegetables, served with a soy and sesame sauce.

### WARM TEMPURA SALAD 22

Prawn tempura seasoned with spicy mayo, accompanied by green sprouts, avocado, red onion and sesame vinaigrette.

### SNOW CRAB SALAD 23

Served with green shoots, avocado, cucumber, cherry tomatoes, mango and a soy and yuzu vinaigrette.

### PRAWN TEMPURA 23

Fintiger prawns in light tempura served with a tentsuyu sauce.

### MORIAWASE TEMPURA 24

Fine vegetable tempura, white fish and black tiger prawns, served with tentsuyu sauce.

### SALMON TARTARE 23

Salmon, avocado, mango and ikura salmon roe, with yuzu vinaigrette and a crispy wonton.

### NEW STYLE TUNA TARTARE 25

Bluefin tuna seasoned with spicy soy sauce, sesame and ginger with avocado cream and wasabi tobiko roe, served with crispy seaweed bread.

## MAINS

### TERIYAKI SALMON 29

Salmon marinated in a teriyaki sauce, served with spätzle sautéed with pak choi and fresh tomatoes.

### PERUVIAN-STYLE TURBOT 29

Served with sautéed spinach, artichokes and bean sprouts with a Peruvian-style sauce made with coconut milk and yellow chilli pepper.

### TEPPANYAKI BLUEFIN TUNA 32

Bluefin tuna served with spicy sweet potato cream with lemon drop pepper cream and katsuobushi foam.

### SAIKYO MISO BLACK COD 37

48-hour marinated saikyo miso paste with Pacific black cod.

### SUMAILLA-STYLE SUKIYAKI 34

Slices of beef tenderloin and black truffle, served with rice noodles, vegetables and poached eggs in a sukiyaki sauce.

### RIBEYE STEAK 35

Served with shimeji mushrooms, oyster mushrooms and vegetables, and a chimichurri sauce.

### LAMB STEW 35

Slow-cooked shoulder of lamb served with coriander sauce and creamy potatoes.

# Sushi Bar

## NIGIRI (2 pieces)

<b>Hamachi</b> (Yellowtail tuna)	8	<b>Unagi</b>	9
<b>Salmon</b>	8	<b>Flambéed salmon</b>	9
<b>Tuna</b>	10	<b>Flambéed steak</b>	8
<b>Prawns</b>	9	<b>Red shrimp and scallop gunkan</b>	9
<b>Quail egg with <i>migas de pastor</i> (bread, garlic and oil stew)</b>	8	<b>Tempura tiger prawn gunkan</b>	8

## NIGIRIS MORIAWASE (10 pcs.) 36

Variety of nigiris selected by the chef.

## MORIAWASE SUSHI (20 pcs.) 39

Nigiris, hosomakis and uramakis selected by the chef

## URAMAKIS

### VEGAN ROLL 17

Avocado, carrot, cucumber and shiitake mushrooms, wrapped in chives and goma wakame seaweed, with saikyo miso sauce.

### HAMACHI ACEVICHADO ROLL 20

Cucumber, avocado and carrot wrapped in slices of hamachi (yellowtail tuna) with a yellow chilli pepper acevichada sauce (Peruvian/Japanese fusion).

### CALIFORNIAN SPECIAL 22

Snow crab, avocado and cucumber, wrapped in red tobiko roe and Japanese mayonnaise.

### EBI TEN 22

Tiger prawns in tempura with avocado, wrapped in toasted sesame with unagi sauce and spicy mayonnaise.

### SALMON ABURI 22

Salmon, avocado and asparagus wrapped in toasted sesame seeds and flambéed salmon belly, with spicy mayo and unagi.

### CRISPY EEL ROLL 22

Eel uramaki, avocado and brie cheese, in phyllo dough and unagi sauce.

### TORI MAKI 22

Crispy chicken roll marinated for 24 hours, wrapped in wafer rice and mango vinaigrette.

### SPICY TUNA 24

Bluefin tuna and avocado, wrapped in toasted sesame and spring onions with spicy kimchi sauce and lemon drop pepper mayonnaise.

### SOFT SHELL CRAB 24

Tempura-battered crab with avocado, wrapped in yuzu tobiko and served with a trio of sauces.

### FOIE GRAS 26

Foie gras, grilled asparagus and mushrooms, wrapped in toasted sesame and truffled steak flambé.

## HOSOMAKI (6 pieces)

<b>Salmon</b>	9	<b>Cucumber</b>	8
<b>Tuna</b>	11	<b>Avocado</b>	8
<b>Unagi</b>	11	<b>Asparagus</b>	8

## SASHIMIS

<b>Salmon</b> 5 pcs.	16	<b>Hamachi</b> (Yellowtail tuna) 5 pcs.	16
<b>Tuna</b> 5 pcs.	17	<b>Tuna &amp; salmon</b> 6 pcs.	18

## SASHIMI MORIAWASE (20 pcs.) 34

Fresh cuts of fish and shellfish selected by the chef.

## Sushi rice 7

## CEVICHESES

### SEAFOOD CEVICHE 23

Red prawn, octopus, white fish and scallops served with a sweet potato, coriander, red onion and lemon drop pepper cream.

### ACEVICHADO SALMON 22

Slices of salmon served with avocado, red onion and coriander, with a coconut ceviche sauce, sesame, yellow chili pepper and sweet potato crispy.

## TATAKIS & TIRADITOS

### SEA BASS TIRADITO 22

Sea bass accompanied by red mojo sauce (hoy sauce) and cassava chips with coriander oil and lime juice.

### HAMACHI TATAKI 24

Seared hamachi (yellowtail tuna) served with a wakame seaweed and red onion salad, topped with vegetables and toasted kamcha and drizzled with a spicy-citrus sauce.

### NIKKEI TUNA TIRADITO 24

Bluefin tuna with a lemon drop pepper ponzu dressing, served with a mango and shiso tartar scented with sesame oil.

## TEMPURA

### FUTOMAKI ROLL 22

Tuna, salmon, asparagus, avocado, tobiko roe and fresh coriander, wrapped in crispy tempura with unagi sauce and spicy mayonnaise.

### CRISPY TUNA FUTOMAKI 23

Marinated tuna in spicy mayo with straw potatoes and avocado with yuzu miso sauce.