














COLD STARTERS

-   **six fresh oysters** \$75
 orange & ponzu dressing
-   **spicy edamame** \$19
 as you like it - steamed, spicy or salty
-  **wagyu beef tataki** \$75
sesame dressing, lotus root, micro herbs
-   **tuna tostadas** \$38
avocado, onion, serranito sauce, yuzu juice, crispy wonton
-   **24-hr. octopus** \$48
momijioroshi chile, tsuyu soy, mirin, rice vinegar, red onion, ginger, cilantro

HOT STARTERS

-  **seafood rice** \$55
 peruvian style seafood rice with achiote paste
-  **aji de pollo** \$49
boneless baby chicken, aji amarillo sauce, potato
-  **tacos (2 pc.)**
hand-pressed corn tortillas, guacamole, sour cream, mexican beans, pico de gallo
- choice of:**
-  • shrimps, 16-20 size \$35
• chicken \$25
• smoked short ribs \$35
 • vegetables & tofu \$26

SIGNATURE GUACAMOLE

-   **classic** \$39
 avocado, onions, garlic, lemon, coriander and corn tortilla
-   **japamole** \$49
avocado, edamame mash, radish, shiso togarashi, jalapeño and nori flakes
-   **Inferno** \$49
 classic guacamole, signature 7-chile spice and corn tortilla

SUSHI BOATS

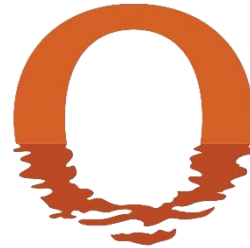
(chef's choice)

- small \$90**
8-pc. maki sushi
6-pc. nigiri sushi
- large \$125**
16-pc. maki sushi
8-pc. nigiri sushi

SASHIMI BOATS

(chef's choice)

- small \$75**
4 kinds sashimi
12 pc. (3 ea.)
- large \$145**
6 kinds sashimi
24-pc (4 ea.)



OCASO

CEVICHE & TIRADITO

-   **scallop & hamachi** \$53
 U10 scallops tiradito style: with heirloom tomato, yuzu
-   **salmon nikkei** \$40
tiradito style: with botija olives, coriander, jalapeño, nikkei leche de tigre
-   **tuna ceviche** \$48
 Slow cooked sweet potato, sesame, grapefruit & aji rocoto seasoning
-   **salmon & passion fruit** \$40
tiradito style: passionfruit ponzu and coriander
-  **job fish ceviche** \$34
leche de tigre, chulpe corn, sweet potato and coriander
- MAKI SUSHI ROLLS (8 pieces):**
-   **spicy tuna** \$38
 tobiko, chives, spicy japanese mayo
-   **crab meat** \$43
  tobiko, cucumber, mango, sriracha and sesame seeds
- shrimp tempura** \$43
japanese mayonnaise, avocado, eel sauce, sesame
-  **kiss of fire** \$42
shrimp tempura, tuna, avocado, chives, serranito sauce, yuzu juice
-   **golden salmon amarillo** \$42
salmon, avocado, cream cheese, salmon roe, chukka wakame, peruvian aji amarillo chili
-   **nikkei nigiri aburi (6 pieces)** \$45
salmon, tuna, reef fish, light spicy teriyaki, japanese mayo, tobiko
-   **tuna ceviche roll** \$45
tuna, avocado, onion, spring onions
-  **la carne maki** \$52
sliced wagyu beef, mushrooms, spring onions, cucumber and sesame seeds

 vegetarian  vegan  gluten-free  spicy  shellfish
 pork  nuts  raw  vegetarian option  dairy

All prices are in US dollars and exclude 10% service charge and 16% GST

MAIN

select your cooking style

japanese style with teriyaki miso

south american style with churrasco spices

classic sea salt and black pepper

OCEAN

tiger prawns, sri lanka (400g.)

\$75

 lobster, maldives (700g.)

\$180*

 lobster, maldives (1kg.)

\$260*

 yellowfin tuna loin, maldives (180g.)

\$62

black cod with passionfruit miso, alaska (180g.)

\$82

catch of the day, maldives (180g.)

\$52

LAND

beef striploin, tajima wagyu, australia (220g.)

\$180*

beef tenderloin, tajima wagyu, australia (180g.)

\$180*

A5 striploin, kagoshima, japan (price per 100g.)


\$135*

rack of lamb, white stripe, australia (200g. – 4 bones)

\$93

short ribs, smoked, tey's certified angus, australia (350g.)

\$78


 pork chop, grain fed, australia (220g.)

\$68

baby chicken, corn-fed, france (425g.)

\$65

SIDES

 grilled corn on the cob, butter and smoked salt

\$14

 grilled seasonal vegetables

\$14

 lotus root and carrot mash, vanilla scent

\$14



 mashed potatoes




\$14




 green salad and baby heirloom tomato

\$19



sauce main course



  chimichurri – parsley and oil - **recommended for beef cuts**

   piri piri – spiced paprika

   antichuco – mild chili and beer - **recommended for chicken**

   seven chilies signature sauce

  tomato and cumin – light tomato

  basil, thyme, rosemary and garlic oil - **recommended for fish**

DESSERT

 **japanese modern soufflé**

\$29

sponge cake, fresh berries, lime meringue, sake sorbet,
iced strawberries soufflé

 **coffee and chocolate**

\$30

chocolate and coffee cream, coffee espuma and meringue,
mexican abuelita chocolate crumble, calamansi sorbet

 **peruvian dulce de leche**

\$30

almond macarons, dulce de leche cream,
nashi sorbet, nashi compote

 **yuzu and sake entremets**

\$34

yuzu chantilly cream, black sesame sponge, quinoa
ice cream, green shortbread, sake gel

homemade ice creams and sorbet

\$7 per scoop

ice cream:

green tea
ginger
lemongrass
sesame
quinoa

sorbet:

lychee
nashi
passionfruit
yuzu
calamansi