

## RAW, NIGIRIS & ROLLS

 TUNA/SALMON AND TRUFFLE SASHIMI 120 g			\$359/\$379
Fresh tuna/salmon slices, roasted garlic, and truffle-scented ponzu sauce			
 SASHIMI CILANTRO 170 g			\$349
Seared slices of the catch of the day, cilantro sauce, sliced avocado and green tea salt			
 BLACK & WHITE TUNA SASHIMI 170 g			\$329
Tuna filet seared with olive oil, black and white sesame seeds, chopped red onion, chives and ponzu sauce			
 SERRANITO SASHIMI 170 g			\$329
Marinated slices of fresh fish bathed in a sauce of different chili peppers, decorated with serrano chili			
 YELLOWTAIL SASHIMI (JAPAN) 120 g			\$379
Sliced imported yellowtail with curry oil, ponzu sauce and roasted garlic chips			
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MAGURO TUNA NIGIRI 30 g (2 PCS)	\$139	SMOKED SALMON NIGIRI 30 g (2 PCS)	\$149
WHITE FISH NIGIRI 30 g (2 PCS)	\$109	UNAGI NIGIRI 30 g (2 PCS)	\$149
HAMACHI NIGIRI 30 g (2 PCS)	\$189	OCTOPUS NIGIRI 30 g (2 PCS)	\$159
FRESH SALMON NIGIRI 30 g (2 PCS)	\$139		
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LOBSTER ROLL 90 g (8 PCS)			\$399
Tempura lobster, lettuce, fresh mango, fish roe, and cilantro inside, wrapped in soy paper, mustard sauce, and curry essence			
EEL ROLL 90 g (8 PCS)			\$319
Shrimp, avocado, and seaweed inside wrapped in eel, white sesame seeds, and eel sauce			
LEMON SAKE ROLL 90 g (8 PCS)			\$319
Shrimp tempura, Sriracha sauce with cilantro inside, wrapped in fresh salmon, lemon slices, ponzu sauce, and olive oil			
MAGURO LEMON ROLL 90 g (8 PCS)			\$319
California chile tempura, spicy tuna inside, wrapped in fresh tuna, avocado, and lemon wedges with curry-scented ponzu sauce			
SHIROMI CILANTRO ROLL 80 g (8 PCS)			\$319
Tempura squid, kanikama with spicy mayonnaise in the center, wrapped in seared white fish, avocado, coriander sauce, serrano sauce, and mixed sesame seeds			
NEGUI ROLL 110 g (8 PCS)			\$319
Tempura shrimp, kanikama with spicy mayonnaise inside, wrapped with white fish, ponzu sauce, truffle sauce, and fried onion			
SERRANITO ROLL 110 g (8 PCS)			\$319
Tuna, kanikama, shrimp, cilantro with seaweed inside, wrapped with white fish, serrano chili, lemon juice, and serrano sauce			

## Entrées

 EDAMAME 150 g	\$149	 DUCK TACOS 120 g (3 PCS)	\$299
Steamed soybean in pod			
 EDAMAME SPICY 150 g	\$249		
Soybeans in pod, sautéed with dried chili sauce			
 GRILLED ESQUITES	\$359	MACARONI WITH LOBSTER AND CRAB	\$289
Cambray corn with truffle cream, fresh serrano cheese, chili powder, and wakame salt			
 "A LA PIEDRA" TUNA/NEW YORK STEAK 110 g	\$339/\$479	CHAR SIU PORK BAO 120 g (2 PCS)	\$269
Slices marinated with citrus ponzu			
 TUNA/SALMON TOSTADA (1 PC)	\$229/\$239	 MISO SOUP WITH LOCAL TOUCHES	\$239
60 g of Pacific Ocean yellowfin tuna belly or fresh salmon, served on a rice cracker tostada, with sliced avocado, habanero-infused red onion and sesame seeds			
LEMON SHRIMP (3 PCS)	\$249		
Romaine lettuce, 90 g shrimp, lemon sauce, and crispy rice			

# Entrées

 <b>TARTAR TRIO (3 PCS)</b> 100 g of salmon with spicy mayonnaise, 100 g of tuna with avocado and soybeans, 100 g of catch of the day with serrano chile sauce	<b>\$269</b>	 <b>BURRATA CHEESE MARINATED WITH MISO</b>  Spinach leaves, grilled avocado, marinated tomatoes, cilantro, and cashews with miso soy vinaigrette	<b>\$269</b>
 <b>GORGONZOLA SHRIMP</b>  150 g of fried shrimp served in a rice cracker basket with a creamy Italian gorgonzola sauce and spicy miso	<b>\$479</b>	 <b>CUCUMBER AND WAKAME SALAD</b> Cucumber strips, wakame seaweed, mixed seaweed, fried wonton with ginger-mustard vinaigrette	<b>\$199</b>

## MAIN DISHES

<b>"TOREADO" SALMON 200 g</b> Seared and marinated salmon with jalapeño soy sauce and grilled rice with truffle essence	<b>\$399</b>
 <b>SHIMEJI MUSHROOM RISOTTO</b> Sautéed shimeji mushrooms, kombu seaweed, arborio rice, Parmesan cheese, and truffle scented	<b>\$329</b>
 <b>GRILLED JUMBO SHRIMP 200 g</b> Smoked tomato sauce with curry	<b>\$449</b>
 <b>OUR FRIED CHICKEN 180 g</b> Potato gnocchi, miso sauce, peanuts, arugula, and soy cream	<b>\$329</b>
<b>NEW YORK ANGUS PRIME STEAK 250 g</b> Saffron purée, vegetables, fermented soybean sauce with truffle essence	<b>\$569</b>
<b>FETTUCCINE WITH LOBSTER 160 g</b> Asparagus, cherry tomatoes, and Parmesan cheese	<b>\$499</b>
 <b>PORK RIB CARNITAS 200 g</b> Braised, with roasted corn purée, glazed scallion, and sake with tikka masala sauce	<b>\$289</b>
<b>BEEF TENDERLOIN ANGUS PRIME 220 g</b> Marinated in sauce of the house, grilled rice with mushroom and miso sauce	<b>\$569</b>

# Pizzas

<b>BACKCOUNTRY</b> 110 g of short Rib, caramelized onion, mushroom, roots dressing and arugula	<b>\$519</b>
<b>GAMBERETTI</b> 110 g of zarandeado marinated shrimp, fried tortilla, mulata sauce, avocado sauce, pickles and black bean mousse	<b>\$579</b>
<b>FATTORIA</b> 120 g of chicken sausage, white cheese, blue cheese, spicy honey mustard dressing and spinach	<b>\$569</b>
<b>HOOKS &amp; SPUDS</b> 110g of tempura fish fillet, serrano dressing, basil flakes, brussels sprouts pickle, beets and carrots	<b>\$529</b>

## DESSERTS

<b>FRIED OREOS (4 PCS)</b> Fried milk, vanilla ice cream, and milk foam	<b>\$169</b>	 <b>TRADITIONAL MOCHI (4 PCS)</b> Ice cream, rice, honey, and airy cake	<b>\$279</b>
<b>YUZU CHEESECAKE (1 PC)</b> Passion fruit, pumpkin seeds, and caramel	<b>\$229</b>	 <b>ICE CREAMS AND SORBETS (2 PCS)</b> Season selection	<b>\$289</b>
<b>GUANAJA CAKE (1 PC)</b> Semi-bitter chocolate, orange, caramel	<b>\$299</b>	 <b>HAZEL &amp; GRETEL (1 PC)</b> Pizza with sweetened hazelnut cocoa spread and marinated strawberry carpaccio	<b>\$299</b>