

Adriatic Sea Bass

citrus oil, pickled fennel, toasted almonds, orange segments ^{F, N}
90g / 15 €

Smoked Trout

local trout, pickled cucumber, crème fraîche, lemon zest, dill ^{F, D}
90g / 13 €

King Prawn Tartare

prawn, maldon salt, lime, crustacean dust, brioche crumb, olive oil ^{S, G}
90g / 16 €

Octopus Carpaccio

smoked paprika oil, caper, celery, citrus zest ^{S, C}
90g / 17 €

Amberjack Ceviche

herb leche de tigre, chilly oil, olive oil ^{F, SU}
100g / 18 €

Bluefin Tuna Sashimi

tuna, pickled shallot, dill oil, crunchy salt ^F
100g / 22 €

Tuna Urakami

bluefin tuna, cucumber, toasted black sesame ^{F, SO, SE, G}
8pc / 20 €

Aburi Salmon Roll

salmon, avocado, yuzu glaze ^{F, SO, SE, G}
8pc / 19 €

Unagi Noir Roll

eel, asparagus, tuna ^{F, SO, SE, G}
8pc / 23 €

NIGIRI SELECTION

Hamachi

F, SO, SE, G

8 €

Hotate

F, SO, SE, G

7 €

Cured Salmon

F, SO, SE, G

7 €

Otoro Tuna

F, SO, SE, G

6 €

Unagi Nigiri

F, SO, SE, G

8 €

Fruit Plate

choice of seasonal local fruits ^{VG}

10 €

^DDairy, ^EEgg, ^NNuts, ^GGluten, ^CCelery, ^FFish, ^SSeafood, ^{SU}Sulphites, ^{SO}Soy, ^{SE}Sesame, ^VVegetarian, ^{VG}Vegan, ^LLocal

*We cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.
If you have any concerns regarding food allergies, please alert your server before ordering.*

*All prices include VAT and are subject to 10% service charge.
Select dishes feature raw or lightly processed ingredients - please enjoy at your own discretion.*