







# SASHIMI

Finely sliced fish and seafood.

SASHIMI



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## CLASSICS

Choose an option:

Trout.

Catch of the Day.

Prawns.

Salmon.

4 PIECES

Bs. 68

4 PIECES

Bs. 88

## OTSUKIRI

Assorted sashimi, finely sliced salmon, lake trout, catch of the day, and prawns.

8 PIECES

Bs. 108

16 PIECES

Bs. 208







# NIGIRI SUSHI

Hand-pressed, traditional and fusion.

NIGIRI SUSHI



# NIGIRI SUSHI

4 PIECES

Bs. 78

## CLASSICS

Choose an option:

Trout.

Catch of the day.

Prawns.

Salmon.

4 PIECES

Bs. 88

## FUSION

4 PIECES

Bs. 88

### ABURI

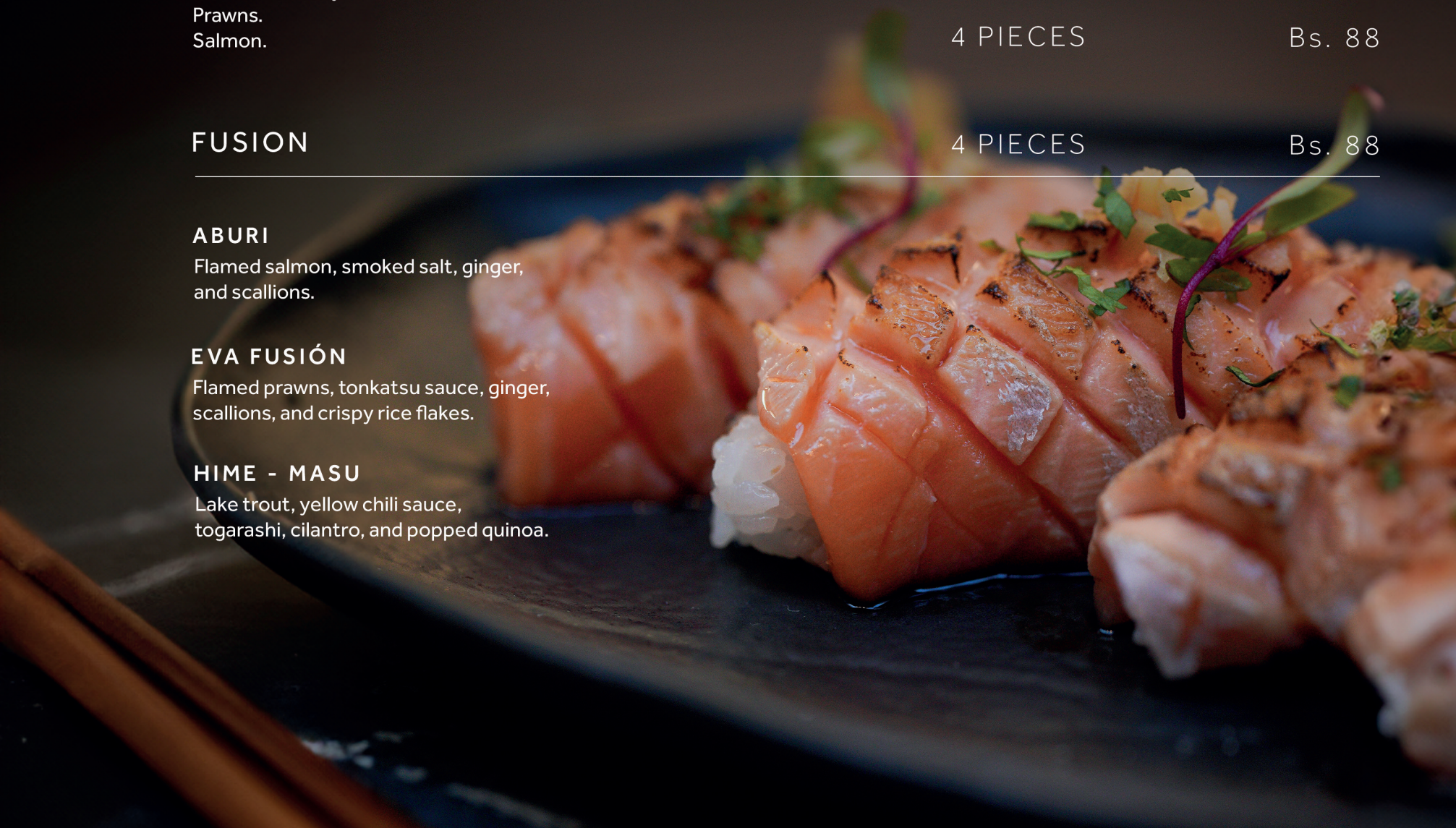
Flamed salmon, smoked salt, ginger, and scallions.

### EVA FUSIÓN

Flamed prawns, tonkatsu sauce, ginger, scallions, and crispy rice flakes.

### HIME - MASU

Lake trout, yellow chili sauce, togarashi, cilantro, and popped quinoa.







# SUSHI ROLLS

Inspired by Japanese Cuisine.

SUSHI ROLLS



# SUSHI ROLLS

6 PIECES

Bs. 58

10 PIECES

Bs. 98

## TIGRE

Lake trout and avocado topped with flamed surubí slices, yellow chili sauce, togarashi, cilantro, and popped quinoa.

## DRAGON

Panko-breaded prawns and avocado, topped with melted cream cheese, flamed chimichurri, and teriyaki sauce.

## MEDITERRANEAN

Poached prawns, cucumber, and avocado, topped with Parmesan cheese and flamed pesto.

## SHIRO MAKI

Panko-breaded prawns, avocado, kanikama cream, topped with lake trout, flamed tonkatsu sauce, lemon, scallions, and crispy rice flakes.

## FURAI HOT

Filled with lake trout, avocado, and kanikama, covered with a crunchy panko coating.

## CALIFORNIA ROLL

Smoked pancetta, trout, kanikama cream, and cucumber, topped with avocado, sesame seeds, and passion fruit honey.

# VEGGIE ROLL

6 PIECES Bs. 48

10 PIECES Bs. 78

Futomaki filled with shiitake mushrooms, cucumber, avocado, tofu, scallions, sesame seeds, and teriyaki.







BAR SPECIALS



## BAR SPECIALS

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Traditional miso soup with tofu, shiitake mushrooms, and

Bs. 38

Misoshiru (Butajiru) with added pork.

Bs. 68

**GUAO BAO**

Bs. 58

Classic steamed bun with juicy pork belly braised in oriental sauce, cilantro, and local chili.

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### DON PANKO

Panko-breaded prawns and vegetables, shari, avocado, cucumber, ginger, scallions, radish, carrot, eggplant, and zucchini.

6 PIECES

Bs. 118

### BLUE MACAW

Shari bowl topped with finely sliced salmon, lake trout, surubí, and prawns, accompanied by micro greens and ponzu sauce.

8 PIECES

Bs. 118

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### TIRADITO NIKKEI

Bs. 108

Flamed salmon with tonkatsu sauce, ginger, scallions, cucumber threads, and crispy rice.

### CLASSIC TIRADITO

Bs. 98

Lake trout with yellow chili sauce, togarashi, cilantro, local chili, and house furikake.

### TATAKI FUSION

Bs. 138

Flamed salmon slices with smoked salt, ginger, scallions, sesame oil, crispy garlic, and oriental sauce.

