

p o s i + i v o
SAND BAR

+ DINNER

PLATES TO SHARE

MISO SOUP	11
dashi, house-made tofu, seaweed, Asian mushroom	
CHARRED SHISHITO PEPPERS	12
Cabo Rojo sea salt, lemon	
SEA VEGETABLE SALAD	14
tender green, seaweed, avocado, sprouts, miso sesame dressing	
CHILLED TOFU AND SMOKED	
TROUT CAVIAR	16
house-made tofu, ponzu, katsuobushi, smoked trout roe	
PAN-ROASTED MUSHROOM	16
varieties of exotic Asian mushrooms, house-made black garlic	
CRISPY DUCK SALAD	24
market vegetables, petite roots, kimchi, miso sesame dressing	
WOK FRIED BOKCHYO	14
light soy, ginger, garlic, lemon olive oil	
LEMONGRASS STEAMED MUSSELS	24
coconut milk, house XO sauce, chorizo, cilantro	
DAN DAN NOODLES	18
spicy shiitake, house-made noodles, hot chili oil, sesame, scallion	
DUCK CONFIT	26
five spices duck leg confit, tamarind hoisin, Taipei style scallion pancake	
SOFT-SHELL CRAB BAO	28
tempura soft-shell crab, pickled radish, steamed buns, house XO sauce	
MISO BLACK COD	25
Saikyo miso marinated black cod, togarachi	
CHA-SUI SSAM	22
bib lettuce wrap, ssamjang, tender pork belly, kimchi	
ROASTED KUROBUTA PORK SHANK	36
Chinese five spices rubbed, bokchoy, shiitake pan jus	
SMOKED TURMERIC HEN	32
whole Cornish hen, nam jim, lemongrass smoke	

+ TIRADITO AND CEVICHE

SERVED WITH TARO CHIPS

HAMACHI TIRADITO	21
yellowtail sashimi, jalapeno ponzu, garlic	
TUNA TIRADITO	21
mebachi tuna sashimi, whiskey, ssamjang, sesame	
OCTOPUS TIRADITO	21
Spanish octopus, avocado, lemon verbena, puffed rice	
SALMON BELLY TIRADITO	21
house-cured Ora king salmon belly, fennel pollen, lemon oil	
GREEN PAPAYA AND TOMATO CEVICHE	14
varieties of baby tomato, lime dressing, cashew	
EGGPLANT CEVICHE	14
local eggplant, sesame and soy dressing, dashi	
CONCH CEVICHE	19
shaved Caribbean conch, pico de gallo, cilantro	
MADAI CEVICHE	19
Japanese red sea bream tartar, yuzu dressing, lychee sorbet	
WAGYU CEVICHE	28
30 days dry aged Masami ranch wagyu, radish, ponzu, sea urchin	
+SIDES+	
TENDER LEAF SALAD MISO DRESSING	8
STEAMED JASMINE RICE	4
STEAMED BROWN RICE	6
STEAMED BAO BUN	-
CRISPY SCALLION PANCAKE	-
WOK XO FRIED RICE	14
WOK SAUTEED MARKET VEGETABLES	6

+ SASHIMI

TUNA 鮪	12
MEDIUM-FAT BLUEFIN TUNA BELLY トロ	14
HAMACHI ハマチ	12
RED SEABREAM 真タイ	12
FLOUNDER ヒラメ	12
BONITO かつお	12
BOTAN SHRIMP ボタンエビ	14
OCTOPUS タコ	12
SQUID 烏賊	12
SALMON サーモン	12
SALMON ROE イクラ	12
SEA URCHIN 雲丹	14
CRAB 蟹	14
SCALLOP ホタテ	12

+ NIGIRI

TUNA 鮪	12
MEDIUM-FAT BLUEFIN TUNA BELLY トロ	14
HAMACHI ハマチ	12
RED SEABREAM 真タイ	12
FLOUNDER ヒラメ	12
BONITO かつお	12
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OCTOPUS タコ	12
SQUID 烏賊	12
SALMON サーモン	12
SALMON ROE イクラ	14
SEA URCHIN 雲丹	14
CRAB 蟹	14
SCALLOP ホタテ	12
FRESH WATER EEL うなぎ	12
BOILED SHRIMP 海老	12

+ MAKI

CUCUMBER or AVOCADO cucumber or avocado roll, toasted sesame	12
CALIFORNIA surimi, cucumber, avocado	14
SPICY TUNA spicy tuna, cucumber, avocado	18
TORO chu-toro, scallion	22
COCONUT SHRIIMP tempura prawn, Asian mushroom, coconut flakes, sweet soy	21
VEGETARIAN asparagus, cucumber, avocado, furikake, green papaya slaw	18
CULEBRA surimi, cucumber, eel, avocado, sweet soy	19
WAGYU Masami ranch wagyu tataki, truffle aioli, scallion, smoked salt, asparagus	26
SPIDER soft shell crab tempura, asparagus, sweet soy, tempura crunch, furikake	21
ALASKAN Ora king salmon, avocado, cucumber, salmon crunch, ikura, jalapeño	24

LOBSTER DYNAMITE Caribbean lobster tempura, sweet plantain, avocado, sweet soy, dynamite sauce	28
OVER THE RAINBOW tuna, salmon, yellowtail, surimi, avocado, cucumber, yuzu tobiko	22
RUBY avocado, sweet plantain, tuna tartare	22
DRAGON shrimp tempura, cucumber, sweet plantain, whiskey tuna	22
KING CRAB spicy king crab, smoked trout rolls, avocado, spicy mayo	26
FIRE CRACKER spicy tartare, avocado, tempura roll, spicy mayo, hot sauce, sweet soy	22

+ COCKTAILS

RED SKY AT NIGHT... don q limón, grey goose cherry noir, yuzu saké, lemongrass syrup, lemon and butterfly pea flower tea	18
ONNA BUGEISHA sesame oil-washed absolut elyx, tomato mix, yuzu and ginger beer with housemade togarachi salt rim	18
BORICUA 75 barrilitto, cointreau, pineapple juice, grapefruit shrub, lime juice topped up with prosecco	18
LIFE IN THE SLOW LANE barrilitto, don q añejo, chambord, pineapple, orange, mango and sage infused green tea with housemade orgeat syrup and lime	18
ROCKEFELLER ROCKS glenlivet, martini blanco, malibu, honey water and angostura bitters	18
FLAMING FARO tanqueray, martini rosso, passion fruit, cranberry, honey and mint	18
PINEAPPLE OF MY EYE maker's mark, bacardi 8, pineapple, homemade syrup d'orgeat, honey water and topped with laurent-perrier brut champagne	36

+ MOCKTAILS

COPA DEL ENCANTO coco-creamy, citrus virgin colada	12
PUESTA DE SOL fresh raspberries, vanilla, lemon, ginger ale and drizzled passion fruit	12

+ SPIRITS

APERITIF

Aperol	14
Campari Bitter	13

RUM

Bacardi Light	14
Bacardi 8 Yrs Añejo	14
Don Q	12
Don Q Gran Añejo	18
Malibu	12
Myers Dark Rum	13
Zacapa 23 yrs	22
Zacapa XO	38
Barrilito	22

CACHAÇA/PISCO

Leblon	16
Capel Pisco	14

TEQUILA

1800 Añejo 100%	16
Camarena Silver	14
Cuervo Tradicional	14
Don Julio Blanco	14
Don Julio Reposado	16
Don Julio Añejo	18
Don Julio 1942	38
Herradura Añejo	18
Patrón Silver	18
Patrón Reposado	18
Patrón XO Café	14
Patrón Burdeos	92

VODKA

Absolut Elyx	16
Belvedere	18
Belvedere Pink Grapefruit	16
Chopin	16
Chopin Rye	16
Grey Goose	16
Grey Goose La Poire	16
Grey Goose L'Orange	16
Ketel One	14
Ketel One Citroen	14
Stoli Elite	18
Tito's	16

GIN

Bombay Sapphire	14
Hendrick's	18
Tanqueray	12
Tanqueray 10	14

LIQUEUR

Amaretto Disaronno	12
Bailey's Irish Cream	12
B&B	14
Chambord	14

Cointreau	14
Drambuie	12
Frangelico	12
Galliano	12
Grand Marnier	14
Kahlua	11
Jägermeister	14
Romana Sambuca	12

SINGLE MALT

Glenlivet	14
Glenrothes 1879	16
Glenmorangie Nectar D'Or	18
Laphroaig	18
Macallan 12 yr Fine Oak	18
Macallan 15 yr Fine Oak Sienna	20

BLENDED SCOTCH/WHISKEY

Chivas Regal 12 years	14
Chivas 18	16
Crown Royal	16
Johnnie Walker Black Label	14
Johnnie Walker Blue Label	52
Jameson	12

BOURBON

Bakers	18
Bookers	18
Jack Daniels	14
Makers Mark	14
Woodford Reserve	16

COGNAC

Hennessy XO	30
Hennessy Paradis Extra	98
Richard Hennessy	445
Rémy Martin VSOP	16

PORT

Graham's 6 Grapes	21
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+ BOTTLED BEER

Medalla Light	6
Magna	6
Presidente	6
Coors Light	6
Budweiser	6
Michelob Ultra	7
Sapporo	8
Sapporo Light	7
Kirin	8
Kirin Light	8
Heineken	8
Corona Extra	9
Stella Artois	8
Blue Moon	9

+ WINES BY THE GLASS

SPARKLING/ROSE

Prosecco Canella, <i>Italy</i>	16
Spumanti Fantinel Rosé, <i>Italy</i>	15
Laurent-Perrier Brût, <i>France</i>	24
Laurent-Perrier Rosé, <i>France</i>	36

WHITE

Chardonnay, Joseph Drouhin, Laforêt, <i>France</i>	15
Chardonnay, Sonoma Cutrer, <i>USA</i>	18
Sauvignon Blanc, The Crossings, <i>New Zealand</i>	16
Pinot Grigio, Santa Margherita, <i>Italy</i>	20
Albariño, Pazo de Señorans, <i>Spain</i>	18

ROSE

Château d'Esclans, Dorado Beach, <i>France</i>	18
Miraval Rosé, <i>France</i>	19

RED

Cabernet Sauvignon, Duckhorn, Decoy, <i>USA</i>	20
Merlot, Silverado, <i>USA</i>	22
Pinot Noir, Belle Glos, Meiomi, <i>USA</i>	18
Malbec, Alto Las Hormigas, <i>Argentina</i>	20
Tempranillo, Vina Sastre Crianza, <i>Spain</i>	18
Sangiovese, Banfi, Chianti Riserva, <i>Italy</i>	16

DESSERT

Tokaji, Cuvee, Pannon Dominium, <i>Hungary</i>	20
Graham's 6 Grapes, <i>Portugal</i>	21
Casta Diva, Cosecha Miel, <i>Spain</i>	22
Kiona Fortunate Sun Chenin Blanc, <i>USA</i>	26

+ SAKE BY GLASS/ THE BOTTLE

Joto Sake Yuzu Flavored Sake	- / 70
Sake Momokawa Pearl Nigori	- / 45
Awa Yuki Sparkling Sake	10 / 30
Moonstone Plum Sake	- / 40
Hakutsuru Sayuri Nigori	10 / 30
Hanahato Kiyoshu	25 / 120
Hanahato Densho	- / 125
Harushika Daiginjo	14 / 40
Ichinokura Hyakkoi	- / 95
Meibo Yowanotsuki	18 / 85
Ohyama Ginsuika	- / 90
Umenishiki Sake Hitosuji	- / 115
Yonetsuru Daiginjo	- / 110
Wakatake Daiginjo Onikoroshi	25 / 70

Dassai 50 Nigori	20 / 60
Dassai 23 (300ml)	- / 120
Dassai 23 (720ml)	- / 255
Dassai Beyond	- / 1560

SAKE FLIGHTS

Discovering the World of Sake	65
The Sake Lover Experience	95

+ WINES BY THE BOTTLE

SPARKLING

Prosecco Canella, <i>Italy</i>	60
Spumanti Fantinel Rosé, <i>Italy</i>	65
Moët-Chandon. Impérial Brût, <i>France</i>	95
Laurent-Perrier Brût, <i>France</i>	105
Laurent-Perrier Rosé, <i>France</i>	165
Veuve Clicquot, Brût, <i>France</i>	140
Dom Pérignon, Brût, <i>France</i>	450

WHITE

CHARDONNAY

Joseph Drouhin, Laforêt, <i>Bourgogne, France</i>	50
Robert Mondavi, <i>Napa Valley, USA</i>	65
Sonoma Cutrer, <i>Sonoma, USA</i>	85
Silverado, <i>USA</i>	90
Frog's Leap, <i>Napa Valley, USA</i>	95
Jordan, <i>Russian River Valley, USA</i>	120

SAUVIGNON BLANC

The Crossings, <i>Marlborough, New Zealand</i>	70
Duckhorn, <i>Sonoma, USA</i>	100
Pascal Jolivet, <i>Clos du Roy, Sancerre, France</i>	120

GEWURZTRAMINER / RIESLING

Trimbach, <i>Gewürztraminer, France</i>	80
Eroica, <i>Riesling, Columbia Valley, USA</i>	90

PINOT GRIGIO

Santa Margherita, <i>Valdadige, Italy</i>	95
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ALBARIÑO

Pazo de Señorans, <i>Spain</i>	80
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ROSE

Château d'Esclans, Dorado Beach, <i>Provence, France</i>	80
Miraval Rosé, <i>France</i>	75

RED

CABERNET SAUVIGNON

Duckhorn, Decoy, Sonoma, USA	85
Robert Mondavi, Napa Valley, USA	95
Caymus, Napa, USA	230

MERLOT

Silverado, USA	105
Emmolo by Caymus, Napa Valley, USA	120

PINOT NOIR

Belle Glos, Meiomi, California, USA	75
Au Bon Climat, California, USA	80
Pascal Jolivet, Sancerre, France	80
Belle Glos, Meiomi, California, USA	85
Goldeneye, Anderson Valley, USA	170

MALBEC

Catena Zapata, Mendoza, Argentina	55
Alto Las Hormigas, Mendoza, Argentina	80

TEMPRANILLO

Viña Sastre, Crianza, Spain	70
Muga, Reserva, Spain	90

SANGIOVESE

Castello Banfi, Chianti Riserva, Italy	75
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BLEND

Bootleg, Napa Valley, USA	115
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DESSERT

Graham's 6 Grapes	70
Casta Diva, Cosecha Miel	75
Tokaji Cuvee, Late Harvest, Hungary	90
Kiona Fortunate Sun Chenin Blanc	110