

+ DINNER

PLATES TO SHARE

CHARRED SHISHITO PEPPERS maldon sea salt, lemon	12
PAN-ROASTED MUSHROOMS variety of exotic Asian mushrooms, black garlic sauce	16
WOK FRIED BOKCHOY ginger, garlic, lemon olive oil	14
SEA VEGETABLE SALAD sweet and bitter greens, seaweed, avocado, miso sesame dressing	14
CRISPY DUCK SALAD local market greens, house-made kimchi, miso sesame dressing	24
MAINE LOBSTER TEMPURA vegetable tempura, dynamite sauce, tentsuyu, lemon	54
MISO BLACK COD saikyo miso marinated black cod, togarashi, lemon	28
CHA-SUI SSAM tender pork belly, lettuce wrap, ssamjang, kimchi, radish	22
WAGYU STRIPLOIN 5oz wagyu striploin, green onion, nam jim sauce, maldon salt	42
KIMCHI FRIED RICE house-made kimchi, pork belly, fried egg, scallions	28
OSAKA STYLE YAKISOBA market vegetables, bonito, nori, furikake	24

BAOS

SERVED WITH STEAMED BAOS

SOFT-SHELL CRAB BAO soft-shell crab tempura, dynamite sauce	28
DUCK CONFIT BAO Chinese five spices duck leg confit, tamarind hoisin	28
KUROBUTA PORK SHANK BAO slow braised pork shank, shiitake mushroom, bok choy, usukuchi soy reduction	38

TIRADITO AND CEVICHE

SERVED WITH TARO CHIPS

ASIAN MUSHROOM CEVICHE exotic Asian mushroom, cucumber, ginger soy dressing, katsu dashi	18
GREEN PAPAYA AND TOMATO CEVICHE variety of baby tomato, Thai chili lime dressing, toasted cashew	14
HAMACHI TIRADITO hamachi sashimi, garlic amazu, charred scallions, chilli garlic	26
BLACKENED TUNA TIRADITO blackened tuna, aguachile, lemon radish slaw, smoked salt	38
GRILLED OCTOPUS CEVICHE Spanish octopus, steamed local squash, nam jim sauce	23
JAPANESE BOTAN PRAWN charred avocado, miso aguachile, cilantro	34
KING SALMON TIRADITO grilled Puerto Rican pineapple pico de gallo, shiro miso vinaigrette, marinated wakame	21
WAGYU TATAKI Australian wagyu, pickled tomato and sweet mini peppers, mustard caviar, truffle ponzu	42
miso soup	11
miso tender leaf salad	8
steamed jasmine rice	6
wok fried rice	12
grilled prawns	20
Caribbean lobster tail	30
chicken breast	15
churrasco	18

A 17% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

+ SASHIMI

MAGURO <i>tuna</i>	14
CHU-TORO <i>bluefin tuna belly</i>	18
HAMACHI <i>yellowtail</i>	14
HIRAME <i>flounder</i>	14
SHIRO-MAGURO <i>albacore</i>	14
AMAEBI <i>botan shrimp</i>	18
TAKO <i>octopus</i>	14
SAKE <i>salmon</i>	14

+ NIGIRI

MAGURO <i>tuna</i>	14
CHU-TORO <i>bluefin tuna belly</i>	18
HAMACHI <i>yellowtail</i>	14
HIRAME <i>flounder</i>	14
SHIRO-MAGURO <i>albacore</i>	14
AMAEBI <i>botan shrimp</i>	18
TAKO <i>octopus</i>	14
SAKE <i>salmon</i>	14
IKURA <i>salmon roe</i>	14
UNI <i>sea urchin</i>	24
UNAGI <i>fresh water eel</i>	14

OMAKASE NIGIRI & SASHIMI PLATTER	95
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+ MAKI

CALIFORNIA	15
surimi, cucumber, avocado	
YASAI	20
soy paper, iburigakko, scallion, avocado, Japanese pumpkin, cucumber, asparagus	
SPICY TUNA	18
spicy tuna, cucumber, avocado	
TORO	24
chu-toro, scallion	
WAGYU	28
Miyazaki wagyu tataki, uni aioli, iburigakko, scallions, black garlic sauce, yuzu kosho ponzu	
ALASKAN	25
ora king salmon, avocado, cucumber, ikura, serrano	
LOBSTER DYNAMITE	34
lobster tempura, sweet plantain, avocado, sweet soy, dynamite sauce	

OVER THE RAINBOW	23
tuna, salmon, yellowtail, surimi, avocado, cucumber, yuzu tobiko	

WHITE TIGER	25
tempura shrimp, cucumber, avocado, hirame, yuzu kosho ponzu	

RUBY	22
avocado, sweet plantain, tuna tartare	

DRAGON	24
shrimp tempura, cucumber, sweet plantain, tuna	

KING CRAB VOLCANO	28
spicy king crab, spicy tuna, ikura, avocado, tempura flakes, spicy mayo	

FIRE CRACKER	22
spicy tartare, avocado, tempura roll, spicy mayo, hot sauce, sweet soy	

p o s i + i v o

SAND BAR

KIDS DINNER MENU

START

EDAMAME

MISO SOUP

MAIN

CALIFORNIA ROLL

FRIED RICE WITH CHICKEN OR BEEF

CHEESE BURGER

CHICKEN TENDERS

SIDES

HOUSE SALAD

FRENCH FRIES

DESSERT

MOCHI ICE CREAM

BANANA SPRING ROLL

ASSORTED HOUSE ICE CREAM OR SORBET

\$15

FOR CHILDREN UNDER 12 YEARS OLD,
MENU INCLUDES: JUICE, MILK OR WATER.

VEGAN AND VEGETARIAN MENU

+ PLATES TO SHARE

SHISHITO PEPPERS	12
SEA VEGETABLE SALAD	24
PAN ROASTED MUSHROOM	21
CRISPY TOFU SALAD	17
VEGAN WOK FRIED RICE	18
STEAMED JASMINE RICE	4
STEAMED BROWN RICE	6

+ CEVICHE

GREEN PAPAYA AND TOMATO	14
ASIAN MUSHROOM	18

CEVICHE SERVED WITH CRISPY TARO CHIPS