

# RAW BAR

# TACOS

OYSTER & TAMARIND Tamarind ponzu, green apple, jalapeño, and clamato.	9/unt.	GRILLED SEA BASS TACO <sup>(2 pcs.)</sup> Avocado, tomatillo, pickled red onion, and sprouts.	22
TUNA GILDA Marinated tuna, pickled tomatillo, piparra pepper, and chipotle dressing.	14	IBERIAN PORK SECRETO AL PASTOR TACO <sup>(2 pcs.)</sup> Chipotle mayonnaise, pineapple pico de gallo, cilantro, and serrano chile.	22
ACEVICHADA-STYLE SCALLOP Citrus dressing, smoked avocado, pickled red onion, and crispy corn.	16	WAGYU FLANK STEAK TACO <sup>(2 pcs.)</sup> Black garlic mayonnaise, wasabi, red onion, and horseradish sprouts.	28
PRAWN CARPACCIO AND CROQUETTES Red prawn, croquettes, chipotle, aioli, and citrus dressing.	26	TEMPURA AVOCADO TACO <sup>(2 pcs.)</sup> Enoki mushrooms, purple shiso, green salsa and salsa macha with peanuts.	20
LOBSTER TOAST Mango chutney, habanero chili, grilled avocado, and charred lime.	32		
RAW SEA BASS YAKITORI Sea bass, yellow chili, pickled spring onion, cilantro oil, and roasted peanuts.	23		
HAMACHI TIRADITO Tiger milk, purple sweet potato, mango, red onion, cilantro, and pomegranate.	22		
CORVINA CEVICHE Tiger's milk, red onion, lbizan sweet potato, and cancha corn.	22		
TUNA TARTARE Tuna, guacamole, citrus mayonnaise, and crispy rice wafer.	18		