



Welcome to our kitchen.  
Home to an exquisite  
selection of contemporary  
Japanese and Mexican  
small plates, complemented  
with the finest wines, sake  
and our signature cocktails.

## Contemporary Japanese

### To Start

Lemon butter and chilli sea salt edamame .....	6
Crispy rice with spicy salmon .....	8
Ebi filo pastry with creamy wasabi .....	10

### Our Japanese Flatbreads

Tuna sashimi with truffle ponzo mayo .....	7
Sea bass sashimi with dried miso, rocoto chilli paste and yuzu .....	8
Salmon sashimi with wasabi sour cream .....	7
Warm Wagyu beef with dried chilli and yuzu mayo .....	9
Roasted aubergine with rocoto chilli and wasabi sour cream .....	6

### Sashimi and Salads

Yellowtail sashimi with spicy yuzu soy .....	12
Salmon tartare with shiso soy .....	7.5
Avocado tartare with shichimi soy .....	6
Crispy salmon skin salad with tosazu .....	8
Blanched spinach and hazelnut salad with white goma dressing .....	9

## Tempura and Small Plates

Tiger prawn tempura wasabi mayo and spicy ponzu .....	12.5
Seared beef tataki with truffle ponzo .....	16
Goma-glazed roasted aubergine .....	10
Veggie chicken tempura with creamy spicy mayo and chilli ponzu .....	9

### Our Claypots

Tiger prawns and Japanese mushrooms with ibuki rice, shichimi broth and garlic roasted kale .....	12
Charred asparagus with ibuki rice, shichimi broth and garlic roasted kale .....	9

### Our Signatures and Robata

Snow crab with creamy spicy mayo .....	25
Chilean sea bass yasai zuke .....	25
Organic salmon with dried red chilli and lemon shiso salsa .....	14
King crab tempura with ama ponzo .....	26
<b>Bincho Grill</b> .....	12
Chilli and lemon roasted baby chicken .....	
28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper .....	20
Japanese mushroom and truffle Toban-yaki .....	10

## Contemporary Mexican

### To Start

Our homemade nachos and signature guacamole .....	7.5
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### Our Soft Tacos (two tacos per serving)

Dry-rubbed short rib with smoked chilli mayo .....	5.5
Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo (live from our Al Pastor Grill) .....	5
Chilli lime veggie chicken .....	5

### Tostadas (three tostadas per serving)

Shredded crab with spicy ginger mayo .....	7
Smoked tuna with tequila lime mustard .....	7

## Small Plates and Ensaladas

Black Pearl-peppered calamari with tequila lime sauce .....	9.5
Mexican matchstick chicken with habanero .....	7
Crispy duck and pomegranate ensalada with papaya chilli dressing .....	8
Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil .....	7

## Hot Kitchen

Robata mezcal-glazed smoked paprika ribs .....	8
Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese .....	6

## Sides

Mexican-spiced rice with cilantro and lime .....	3
Chilli-salted midnight black beans .....	3
Our signature guacamole .....	5.5
Mayan-spiced tenderstem broccoli .....	5