

# DINNER MENU

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## *Pane* BREADS

- BREAD BASKET, butter 7
- CIABATTA with garlic butter 9
- COCCOLI (*fried pizza dough*), oregano 11
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## *Antipasti* TO START

- EDAMAME (vg) fresh lime, salt crystals 14
- COCONUT CEVICHE \* (n) local catch, coconut cream, toasted coconut flakes, fresh basil, cilantro & mint, spicy tamarind dressing 25
- YELLOWFIN TUNA TARTARE \* scallions, tomato, capers, arugula, crostini 26
- BURRATA (vg) marinated tomatoes, arugula pesto, kalamata olives, crouton 25
- BRUSCHETTA (vg) roasted cherry tomatoes, garlic, basil, grilled sourdough, balsamic, evoo, sea salt 17
- GRILLED RADICCHIO (vg) (n) artichokes, crispy apple, almond flakes, romesco sauce 18
- CHARRED BROCCOLINI (vg) (n) chili, garlic, capers, sherry vinegar, pistachio, ciabatta 18
- MUSSELS tomato, chili, garlic, white wine, herbs, crostini 27
- CRISPY FRIED CALAMARI kalamata olives, fried zucchini, mint, chili lime mayo 21
- ROASTED OCTOPUS Kalamata olives, potato, celery, pickled red onion, paprika, anchoiade sauce 26
- CLASSIC CAESAR Romaine lettuce, garlic croutons, Caesar dressing, parmesan shavings 22
- THAI SEAFOOD SALAD shrimp, octopus, calamari, mussels, local catch, nam jim dressing, mango, green beans, cucumber, scallions, cilantro, green curry mayo 30
- BERMUDA FISH CHOWDER black rum, sherry pepper sauce 15
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## *Secondi* MAINS

- OCEAN HARVEST (gf) local catch, roasted cherry tomatoes, basil, capers, crushed potatoes 46
- GRILLED KING PRAWNS (gf) chorizo & cannellini cassoulet, broccolini, salsa criolla 48
- SEARED ORGANIC SALMON (gf) (n) wild rice, green beans, garlic-yogurt-feta dressing, toasted almonds, lemon zest, chili oil 46
- ROAST JERK CHICKEN (gf) peas & rice, charred corn, mango-scallions salad, fried plantain 42
- BEEF RIB EYE 12oz grilled steak, patatas bravas, fried mushrooms, arugula & parmesan, chimichurri 58
- LAMB slow roasted shoulder, Middle Eastern spices, cous cous, braised cabbage, zucchini, walnuts, prunes, onion, lamb jus 46
- TRUFFLE CARBONARA calamarata pasta, guanciale, free range egg, pecorino Romano, parmesan, cracked black pepper 36
- SPAGO DI MARE spaghetti alla chitarra, mixed seafood, fresh local fish, garlic, chili, parsley, white wine, cherry tomatoes, roasted "long hot", toasted oregano breadcrumbs 44
- CRUDAIOLA (v) (n) casarecci pasta, roasted cherry tomatoes, feta, toasted pine nuts, basil and mint, arugula 32
- ORTOLANA (vegan) fusilli, artichokes, mushrooms, spinach, green beans, zucchini, herbs olive oil 30 (*add parmesan for a vegetarian option*)
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# DINNER MENU

## Sashimi

4 pcs

Tuna 15  
Salmon 15  
Yellow tail 16  
Shrimp 15  
Unagi (roasted eel) 16  
Octopus 16

## Nigiri

3 pcs

Tuna 16  
Salmon 16  
Yellow tail 17  
Shrimp 16  
Unagi (roasted eel) 17  
Octopus & Tobiko 17

## Sushi

HIYASHI WAKAME seaweed salad and cucumber cup 14  
MAINE ROLL inside out, Maine lobster, avo, cucumber, salmon, yellow tail, torched mayo 25  
GOLDEN ROLL inside out, roasted eel, cucumber, seaweed salad, avocado, mayo, salmon roe 24  
MILANO ROLL inside out, mozzarella, tomato, romaine, avo, Parma ham, balsamic glaze 25  
LAS VEGAS ROLL inside out, salmon, tuna, avo, roasted eel, sesame seeds, scallion, teriyaki, salmon roe 24  
HAMACHI MAKI inside out, chopped yellow tail, scallions 18  
VEGA FUTO MAKI avocado, teriyaki tofu, sweet potato, scallions, wakame 16  
EBI TEMPURA MAKI (n) inside out, prawn tempura, toasted almonds 19  
CALIFORNIA MAKI inside out, cucumber, avocado, crabstick, sesame seeds 17  
PHILLY cream cheese, avocado, smoked salmon, scallions 19  
BERMUDA ROLL chopped spicy tuna, salmon, yellow tail, scallions 21  
ELBOW ROLL spicy tuna, tempura crumbs, wasabi mayo, scallions, takuwan 19  
BREEZE ROLL spicy tuna, salmon, yellow tail, tempura fried 21  
FRENCH KISS shrimp, avocado, mango, cucumber, crabstick 20  
CRAZY MANILA spicy salmon, avocado, torched salmon, mayo 19  
RAINBOW ROLL mango, avocado, shrimp, tuna, salmon, yellow tail 22

## Tempura

PRAWNS 21  
ZUCCHINI (vg) 15  
TOFU (vg) 15  
SWEET POTATOES & SHIITAKE (vg) 17

## Sake

HAKUSURU SUPERIOR JUNMAI GINJO \$27  
*This flowery fragrant sake with silky, well-balanced smoothness can be enjoyed chilled or at room temperature.*

HAKUSURU JUNMAI DAI GINGO SHO UNE \$35  
*SHO-UNE, meaning "soaring clouds", is a supreme Japanese sake using only the finest rice, Yamada-Nishiki, and Nada's famed natural spring water Miyamizu. This velvety smooth sake has fruity aromas and can be enjoyed chilled or at room temperature.*

KAHUSURU ORGANIC JUNMAI \$27  
*Light, exhilarating and crisp with hints of citrus and earth. Everything from the ingredients to the bottling process is all USDA certified organic. It can be enjoyed slightly warm or chilled.*

SHIMIZU NO-MAI PURE KNIGHT 0.70 L \$240  
*Delicate tropical aromas of melon, lychee and pineapple with the floral hint of honeysuckle. Feather-light, layered complexity with subtle citrus and melon notes. Long, delicate, dry finish that lingers gently on the palate.*

**PLEASE NOTE: 17% SERVICE CHARGE WILL BE ADDED TO YOUR BILL**

\* raw food item    v - vegetarian    vg - vegan    gf - gluten free    n - contains nuts

Despite the best efforts and care of our kitchen, items on our menus may contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. Please make your server aware of any intolerances or allergies, or ask for information on the ingredients in our dishes before placing your order.