

Pane
BREADS

BREAD BASKET, butter 7
CIABATTA with garlic butter 9
COCCOLI (*fried pizza dough*), oregano 11

Antipasti
TO START

COCONUT CEVICHE * (n) fresh local catch, coconut cream, toasted coconut flakes, basil, cilantro, mint, tamarind 25
YELLOWFIN TUNA TARTARE * scallions, tomato, capers, arugula, oregano, lemon, crostini 26
BURRATA (v) marinated tomatoes, arugula pesto, kalamata olives, crouton 25
THAI SEAFOOD SALAD shrimp, octopus, calamari, mussels, local catch, nam jim dressing, mango, green beans, cucumber, scallions, cilantro, green curry mayo 30
BRUSCHETTA (vg) grilled sourdough, roasted cherry tomatoes, garlic, basil, balsamic 17
CRISPY FRIED CALAMARI Kalamata olives, fried zucchini, mint, chili lime mayo 21
CHARRED BROCCOLINI (vg) (n) chili, garlic, capers, sherry vinegar, pistachio, ciabatta 18
MUSSELS tomato, chili, garlic, white wine, herbs, crostini 27
ROASTED OCTOPUS olives, potato, celery, pickled red onion, paprika, anchoiade sauce 26
CLASSIC CAESAR (v) Romaine, parmesan shavings, garlic croutons, Caesar dressing 21
EDAMAME (vg) fresh lime, salt crystals 19
BERMUDA FISH CHOWDER black rum, sherry pepper sauce 15

Secondi
MAINS

OCEAN HARVEST 46
fresh local catch, lemon potatoes and green beans, basil, black olives, almonds raisins salsa

GOAN KING PRAWNS 48
Goan curry sauce, spiced basmati rice, crispy avocado, kachumber salad, mint, lemon

SEARED ORGANIC SALMON 46
sweetcorn puree, charred tomatillo, roasted green chili, pickled red onion, cilantro, corn chips

BEEF RIB EYE 58
12oz grilled steak, triple cooked potatoes, arugula&parmesan, onion rings, chimichurri

ROAST JERK CHICKEN 42
peas and rice, charred corn, mango and scallions salad, fried plantain

NZ LAMB CHOPS 52
Merguez sausage, yogurt feta sauce, cous cous, roasted grape tomatoes, arugula, pumpkin

SPAGO DI MARE 44
spaghetti "alla chitarra", mixed seafood, fresh local fish, garlic, chili, parsley, white wine, cherry tomatoes, roasted "long hot" pepper, toasted oregano breadcrumbs
(gluten free pasta available)

TRUFFLE CARBONARA 36
calamarata pasta, cured pork guanciale, free range egg, pecorino Romano, parmesan, cracked black pepper
(gluten free pasta available)

RIGATONI (v) 32
smashed broccoli, garlic, chili, scallions, rosemary, Portuguese Sao Jorge cheese
(gluten free pasta available)

FUSILLI (vg) 30
butternut squash cream, roasted mushrooms, zucchini, walnuts, herbs olive oil
(gluten free pasta available)



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
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.