

LUNCH MENU

*Sushi & Sashimi**

HIYASHI WAKAME 14
seaweed salad, cucumber cup

CALIFORNIA MAKI 17
inside out, cucumber, avocado,
crabstick, sesame seeds

PHILLY 19
cream cheese, avocado,
smoked salmon, scallions

BERMUDA ROLL 21
chopped spicy tuna, salmon,
yellow tail, scallions

MAINE ROLL 25
inside out, Maine lobster, avo,
cucumber, salmon, yellow tail,
torched mayo

LAS VEGAS ROLL 24
inside out, salmon, tuna, avo,
roasted eel, sesame seeds,
scallion, teriyaki, salmon roe

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

ELBOW ROLL 19
spicy tuna, tempura crumbs,
wasabi mayo, scallions

BREEZE ROLL 21
spicy tuna, salmon, yellow tail,
tempura fried

FRENCH KISS 20
shrimp, avocado, mango,
cucumber, crabstick

CRAZY MANILA 19
spicy salmon, avocado,
torched salmon, mayo

RAINBOW ROLL 22
mango, avocado, shrimp, tuna,
salmon, yellow tail

GOLDEN ROLL 24
inside out, roasted eel, cucumber,
seaweed salad, avocado, mayo,
salmon roe

Salads & Bowls

SASHIMI BOWL 30 *
yellowfin tuna, salmon, yellow tail, scallions, nori,
red radish, wakame, togarashi egg, sushi rice,
sesame seeds, soy sesame dressing

HARVEST BOWL (vg)(gf)(n) 25
quinoa, broccolini, kale, green beans, cucumber, corn,
carrots, avocado, almonds, lemon-tahini dressing

CHICKEN MANGO "1992" (gf) 29
baby spinach, roasted chicken, fresh fruit,
avocado, light curry dressing

TUNA NICOISE (gf) 29
seared yellowfin tuna, Boston lettuce, boiled egg,
cherry tomatoes, blanched green beans,
potatoes, kalamata olives, mustard dressing

CLASSIC CAESAR (v) 21
Romaine leaves, parmesan shavings, garlic
croutons, classic Caesar dressing

THE GREEK (v)(gf) 25
lettuce, feta, bell peppers, cucumber, red onion,
tomatoes, kalamata olives, oregano, lemon

BURGERS & SANDWICHES

All served with raisin coleslaw, and your choice of regular fries, sweet potato fries or house salad

THE BURGER 8oz 25
Angus beef patty, brioche bun, tomato,
cheddar cheese, lettuce, gherkins

FISH SANDWICH 30
grilled local catch, toasted sourdough,
tomato, onion, lettuce, tartar sauce

**GLUTEN FREE BREAD
AVAILABLE**

TULUM WRAP 27
Mexican spiced chicken, avocado,
smoked chipotle aioli, jalapeno, cilantro,
spinach, crumbled feta, pickled red onion

GARDEN BURGER (vg) 24
house made plant-based patty, avocado,
pickled red onions, tomato, vegan aioli

Breads

BREAD BASKET
butter
7

CIABATTA
with garlic butter
9

COCCOLI
(fried pizza dough)
11

Appetizers

- COCONUT CEVICHE * (n) 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 reduction 17
- CRISPY FRIED CALAMARI Kalamata olives, fried zucchini, mint, chili lime mayo 21
- AVO ON TOAST (v) smashed avocado, feta, roasted cherry tomatoes, arugula, lime, toasted sourdough 19
- CHARRED BROCCOLINI (vg) (n) chili, garlic, capers, sherry vinegar, pistachio, ciabatta 18
- MUSSELS tomato, chili, garlic, white wine, herbs, crostini 27
- ROASTED OCTOPUS Kalamata olives, potato, celery, pickled red onion, paprika, anchoiade sauce 26
- BERMUDA FISH CHOWDER black rum, sherry pepper sauce 15
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— Mains —

OCEAN HARVEST 46

fresh local catch of the day, lemon potatoes and green beans, basil, black olives, almond and raisin 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, lime, corn chips

BEEF RIB EYE 58

12oz grilled steak, triple cooked potatoes, arugula & parmesan, marinated 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 and feta sauce, cous cous, roasted grape tomatoes, arugula, roasted 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)

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, 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.