

OUR FOOD IS PREPARED TO ORDER,
AND DELIVERED TO THE TABLE AS READY, FOR YOUR ENJOYMENT.

PLATES ARE NOT SERVED IN THE TRADITIONAL COURSE STYLE,
OR THE ENTIRE TABLE AT ONCE. THIS WAY, YOU WILL BE ABLE TO ENJOY A MEAL
THAT ENCOURAGES SHARING OF PLATES, LOTS OF FUN AND COCKTAILS.

TAPAS

SWEET & SOUR WINGS 16

Asian style roasted chicken wings,
pineapple relish

PIRI PIRI SHRIMPS 16

Portuguese hot marinade, garlic - lemon mayo

CALAMARI 18

crispy rings and tentacles, tartar sauce

TRUFFLE FRIES 12 (v)

parmesan, rosemary, truffle oil

SOFT PRETZELS 12 (2 pcs) (v)

spicy mustard mayo

VEGETABLE SPRING ROLLS 12 (vg)

sweet chili sauce

EDAMAME 12 (vg)

freshly squeezed lime, salt crystals

OLIVES & FETA 12 (v)

marinated Kalamata olives, Greek feta

PIZZA

48 HOURS FERMENTATION, NEAPOLITAN STYLE PIZZA

FOCACCIA 16 (vg)

garlic, rosemary, evoo

CARDINALE 17 (vg)

tomato sauce, garlic, oregano, evoo

BIANCA 18 (v)

Fior di latte mozzarella, parmesan, thyme, evoo

RITA 23 (v)

tomato sauce, Fior di latte mozzarella, parmesan, basil

VEGA 25 (vg)

tomato sauce, zucchini, braised onion, olives, roasted bell pepper relish

MARINARA 25

tomato sauce, Fior di latte mozzarella, grape tomatoes, garlic, oregano, capers, anchovies, olives

FOREST 27 (v)

rosemary mascarpone, truffle oil, herbs roasted mushrooms, parmesan shavings

JACKY 28

tomato, Fior di latte mozzarella, prosciutto cotto, Manchego cheese, roasted mushrooms, olives

DEVILIA 27

tomato sauce, Fior di latte mozzarella, spicy salami, chili, roasted bell peppers, parmesan

PARMA 30

tomato sauce, Fior di latte mozzarella, Parma ham, artichokes, arugula, balsamic, parmesan

PORTO 28

tomato sauce, Fior di latte mozzarella, fresh chorizo, braised onions, paprika, Sao Jorge

CALABRIA 30

Fior di latte mozzarella, grape tomatoes, stracciatella, broccoli rabe, spicy 'nduja, basil

Gluten free pizza base available \$5 surcharge.

Add Ons: Parma ham \$8 / Cooked ham \$4 / Spicy salami \$4 / Chorizo \$4 / Mozzarella \$3 / Olives \$3 / Arugula \$3 / Mushrooms \$4 / Truffle Oil \$3 / Artichokes \$3 / Onions \$3 / Anchovies \$3 / Stracciatella \$8

SASHIMI 4 pcs
Tuna 16
Salmon 16
Yellow tail 17
Shrimp 15
Unagi (roasted eel) 16
Octopus 16

NIGIRI 3 pcs
Tuna 17
Salmon 17
Yellow tail 18
Shrimp 16
Unagi (roasted eel) 17
Octopus & Tobiko 18

JAPANESE SALADS

HIYASHI WAKAME 15 (vg)
seaweed salad and cucumber cup

KANI SALAD 14
kanikama crabstick, mayo, cucumber, tobiko

SUSHI

HAMACHI MAKI inside out, chopped yellow tail, scallions 18
VEGA FUTO MAKI (vg) avocado, teriyaki tofu, sweet potato, scallions, wakame 18
'SHROOMY (vg) soy glazed mushrooms, avocado, mango, seaweed salad 19
EBI TEMPURA MAKI (n) inside out, prawn tempura, toasted almonds 21
MIAMI HOT tuna, scallions, togarashi 19
FAROE chopped salmon, teriyaki glaze, avocado, toasted pine nuts 20
CALIFORNIA MAKI inside out, cucumber, avocado, crabstick, sesame seeds 18
PHILLY cream cheese, avocado, smoked salmon, scallions 21
BERMUDA ROLL chopped spicy tuna, salmon, yellow tail, scallions 23
ELBOW ROLL spicy tuna, tempura crumbs, wasabi mayo, scallions 21
BREEZE ROLL spicy tuna, salmon, yellow tail, tempura fried 23
FRENCH KISS shrimp, avocado, mango, cucumber, crabstick 22
CRAZY MANILA spicy salmon, avocado, torched salmon, mayo 22
RAINBOW ROLL mango, avocado, shrimp, tuna, salmon, yellow tail 24
MAINE ROLL inside out, Maine lobster, avocado, cucumber, salmon, yellow tail, torched mayo 27
GOLDEN ROLL inside out, roasted eel, cucumber, seaweed salad, avocado, mayo, salmon roe 26
LAS VEGAS ROLL inside out, salmon, tuna, avo, roasted eel, sesame seeds, scallion, teriyaki, salmon roe 26

COMBO PLATTERS

SULETTA MERCURY 52 (2 people)

6 pcs sashimi (tuna, salmon, hamachi)
3 pcs nigiri (tuna, salmon, hamachi)
8 pcs sushi roll (Tekka maki)

AMURO RAY 98 (3/4 people)

10 pcs sashimi (tuna, salmon, hamachi, unagi, shrimp)
6 pcs nigiri (tuna, salmon, hamachi)
16 pcs sushi roll (California maki, Tekka maki)

SAKE

HAKUSURU SUPERIOR JUNMAI GINJO 30 CL \$27

This flowery fragrant sake with silky, well-balanced smoothness can be enjoyed chilled or at room temperature.

KAHUSURU ORGANIC JUNMAI 30 CL \$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.

HAKUSURU JUNMAI DAI GINGO SHO UNE 30 CL \$35

SHO-UNE, meaning "soaring clouds", is a supreme Japanese sake using only the finest rice, and Nada's famed natural spring water Miyamizu. This sake has fruity aromas and can be enjoyed chilled or room temperature.

SHIMIZU NO-MAI PURE KNIGHT 72 CL \$160

Delicate tropical aromas of melon, lychee and pineapple with floral hint of honeysuckle. Feather-light, layered complexity with subtle citrus and melon notes. Long, delicate, dry finish that lingers gently on the palate.

v - vegetarian vg - vegan gf - gluten free n - contains nuts

PRICES ARE SUBJECT TO 17% SERVICE CHARGE. FOR PARTIES OF 8 OR MORE, ADDITIONAL 3% WILL BE ADDED.