

APPETIZERS

TUNA CARPACCIO 28 (gf)

yellow fin tuna, chili-garlic oil, crumbled goat cheese, lemon peel

CRAB CAESAR 28

romaine lettuce, blue crab meat, homemade sourdough, parmesan, bacon, mini sweet peppers, chives, traditional Caesar dressing

GREEN GAZPACHO 22 (vg/gf)

chilled creamy soup with marinated avocado, cucumber and honeydew melon, croutons, sprouts

BURRATA 24 (gf/v/n)

organic zucchini cream, almonds, marinated heirloom tomatoes, arugula

PROSCIUTTO DI PARMA 26

Parma ham, sundried tomatoes, artichokes, garlic and herbs cream cheese, house made focaccia

FRITTO MISTO 28

crispy fried calamari, shrimps and zucchini, basil and garlic dip

ROAST BEEF 26 (gf)

thin slices of roasted Angus striploin, shaved asparagus, parmesan, mushrooms and truffle paste

FOLIAGE 22 (gf/v/n)

leaves, beetroot coulis, feta cheese, walnut pesto, dill

EARTH BOWL 24 (vg/gf)

quinoa, chickpeas, spinach, red cabbage, pumpkin, cauliflower, mix seeds, organic apple cider vinegar dressing

PASTA

SCOGLIO 42

spaghettoni, squid, shrimps, mussels, Maine lobster, saffron, chili, parsley coulis

AMATRICIANA 34

mezzi rigatoni, cured pork cheek, tomato sauce, pecorino Romano

SALMON 36

tagliatelle, organic salmon, sundried tomatoes, green peas, chives, touch of cream

NERANO 32 (v)

homemade potato gnocchi, organic zucchini, smoked mozzarella, parmesan

LIKE A BOLOGNESE 34 (vg/n)

fettuccine, mushrooms, walnuts, rosemary, Sangiovese wine

MAIN COURSE

OCEAN HARVEST 45 (gf)

“Mugnaia” style local catch, lemon, capers, organic green beans

YELLOW FIN TUNA 46 (gf)

marinated yellowfin tuna, warm “puttanesca” sauce, snow peas

ORGANIC SCOTTISH SALMON 48 (gf/n)

shaved fennel, blood orange, Greek yogurt sauce, pistachio

LOBSTER RAVIOLI 40

Maine lobster and Red Hind filling, creamy lobster bisque sauce

TENDERLOIN 64 (gf)

8 oz grilled beef tenderloin, crispy oyster mushrooms, salsa verde

PORK MILANESE 40

breaded Chairmans Reserve pork chop, arugula, parmesan, balsamic reduction, pickled shallots

LAMB CHOPS 54 (gf)

grilled New Zealand lamb, artichokes tartare, dandelions, garlic puree

SALTIMBOCCA 42 (gf)

organic chicken thighs roulade, Parma ham, sage, tomato and basil salad, pan jus

ORGANIC TOFU 38 (vg/gf)

seared marinated tofu, creamy polenta, asparagus, mushrooms

SIDES

MASHED POTATOES 10 (gf)

Yukon Gold potatoes, butter, chives

TRUFFLE FRIES 15 (gf)

parmesan, thyme, truffle oil

MAC & CHEESE 14

four cheese sauce, toasted breadcrumbs

CECINA 10 (vg/gf)

fried chickpeas cake, rosemary, lava salt, pink peppercorns

ASPARAGUS 14 (vg/gf)

bell peppers and red onion relish

BERMUDA CARROTS 12 (vg/gf)

cannellini beans, Kalamata olives

LEAVES & HERBS 13 (vg/gf)

leafy greens, herbage, citrus dressing

v - vegetarian

vg – vegan

gf – gluten free

n – contains nuts

SUSHI

NIGIRI (4 pcs)

Yellow Fin Tuna	18
Salmon	18
Hamachi	18
Unagi (roasted eel)	18
Shrimps	18
Avocado	14

HOSO MAKI

Tuna	18
Hamachi	18
Salmon	18
Avocado	14
Cucumber	12
Shrimps	18
Crab	20

SASHIMI (6 pcs)

Yellow Fin Tuna	22
Salmon	22
Hamachi	22
Unagi (roasted eel)	22
Shrimps	22
Octopus	22

SUSHI ROLLS

URAMAKI - RAW

FUKU - Salmon, avocado, spring onion, crispy skin, crab, eel sauce 24

CRAZY MANILA - Spicy salmon, avocado, torched salmon, mayo 24

TOYOKO - Spicy tuna, cucumber, tuna, tobiko, spicy mayo, scallions, sesame 26

HAMASAKI - Tuna tartare, avocado, scallions, wasabi mayo, jalapeno 26

RAINBOW - Mango, avocado, shrimp, tuna, salmon, yellow tail 28

BERMUDA - Spicy chopped tuna, salmon and yellow tail, scallions 28

URAMAKI - COOKED

CALIFORNIA - Crab stick, avocado, cucumber, tobiko 20

HARAMI - Teriyaki salmon, snow peas, cream cheese, scallions, togarashi sauce 24

KURO - Blackened shrimps, avocado, teriyaki, crispy onion 24

KATSU - Fried chicken tender, avocado, bull dog sauce 20

DAICHI - Avocado, cucumber, cream cheese, spicy torched crab stick, avocado sauce 24

NAOMI - Avocado, asparagus, mushroom, soy paper, crispy onion, soy-mushroom sauce 20

SPECIALS

KANI SALAD Shredded crabstick, cucumber, mango, endives, ginger-mayo dressing, tempura flakes 24

TAPIOCA CHIPS Homemade chips, spicy tartar, sesame, spring onion. Choice of salmon / tuna / Hamachi 26 (gf)

RAINBOW SASHIMI Thinly sliced sashimi draped in yuzu-soy sauce, garlic, ginger, chives, sesame seeds 34

CHIRASHI Seasoned sushi rice topped with sashimi of: tuna, salmon, hamachi, octopus, shrimp 38

COMBO PLATTERS

SATOMI KOJI 90 (2 people)

6 pcs sashimi (tuna, salmon, hamachi)

8 pcs nigiri

16 pcs maki

NORI MAKOTO 150 (3/4 people)

12 pcs sashimi (tuna, salmon, hamachi, unagi, shrimp)

12 pcs nigiri (tuna, salmon, hamachi)

24 pcs maki

Prices are subject to 17% service charge. For parties of 8 or more, an additional 3% will be added