Appetizers

Corvina ceviche with avocado leche de tigre.	\$24
Soybeans sprinkled with Himalayan salt. Topped with truffle oil.	\$12
Crunchy wanton, dynamite salad. Topped with salmon and "caviar".	\$17
Rice balls wrapped with salmon. Topped with walnuts cream and tempura flakes.	\$19
Bao buns with your choice of: one pork belly with special barbecue sauce and one crispy chicken sweet chili mango.	\$18
Grilled with edamame purée.	\$26
Avocado, salmon, mango, strawberries, edamame.	\$18
Vegetables or Shrimp steamed or crispy dumplings.	\$18
s & Crudos	
Avocado, shallots, micro cilantro, and maldon salt, japanese leche de tigre	\$22
Chives, ginger, fried shiso, and micro greens with japanese garlic sauce	\$24
Heirloom tomatoes, jalapeño, garlic with truffle ponzu	\$25
Japanese	
Crab tempura, avocado and cream cheese. Topped with dynamite salad	\$28
Shrimp tempura, avocado, cucumber. Topped with mango and spicy tuna	\$27
Salmon, avocado, cilantro. Topped with togarashi seared salmon	\$32
Soy paper roll, Shrimp tempura, crab salad, avocado. Topped with salmon	\$32
Soy paper roll, spicy tuna, Hamachi, mango. Topped with shrimp dynamite	\$27
Crab, shallots, masago, avocado. Topped with salmon tataki and ponzu honey truffle	\$28
Spicy tuna, cucumber, red onion. Topped with tuna tataki and tempura flakes	\$22
	Corvina ceviche with avocado leche de tigre. Soybeans sprinkled with Himalayan salt. Topped with truffle oil. Crunchy wanton, dynamite salad. Topped with salmon and "caviar". Rice balls wrapped with salmon. Topped with walnuts cream and tempura flakes. Bao buns with your choice of: one pork belly with special barbecue sauce and one crispy chicken sweet chili mango. Grilled with edamame purée. Avocado, salmon, mango, strawberries, edamame. Vegetables or Shrimp steamed or crispy dumplings. Securios Avocado, shallots, micro cilantro, and maldon salt, japanese leche de tigre Chives, ginger, fried shiso, and micro greens with japanese garlic sauce Heirloom tomatoes, jalapeño, garlic with truffle ponzu Paperse Crab tempura, avocado and cream cheese. Topped with dynamite salad Shrimp tempura, avocado, cucumber. Topped with mango and spicy tuna Salmon, avocado, cilantro. Topped with togarashi seared salmon Soy paper roll, Shrimp tempura, crab salad, avocado. Topped with salmon Soy paper roll, spicy tuna, Hamachi, mango. Topped with salmon Soy paper roll, spicy tuna, Hamachi, mango. Topped with salmon tataki and ponzu honey truffle Spicy tuna, cucumber, red onion. Topped with tuna tataki and



Desirable Nigiri + Sashimi (2 per order)

3 Types	Maguro, Sake, Shiromi	\$27
5 Types	Maguro, Sake, Hamachi, Shiromi, Chef's Choice	\$38
7 Types	Omakase Chef Choice. Special fish selection from Japan	\$52
Main Cou	Irses	
Insatiable Lobster Tail	Baked with lemon butter and herbs, served with vegetables	\$52
Naked Salmon	10 oz Scottish salmon with furikake togarashi butter crust	\$32
Tempting Yakimeshi / Chaufa	Jasmine rice, skirt steak, onions, tomatoes, mixed peppers, ginger, sesame oil, soy sauce, oyster sauce, eel sauce	\$26
Flirty Yakimeshi / Chaufa	Jasmine rice, shrimp, chicken, pineapple, eggs, green onions, mixed peppers, ginger, sesame oil, soy sauce, oyster sauce, eel sauce	\$26
Intimate Yakimeshi / Chaufa	Jasmine rice, sauteed veggies, tofu, sesame oil, soy sauce	\$26
Naughty Rib Eye	12 oz Rib Eye, grilled. Topped with Iulo chimichurri	\$48
Sensual Filet Mignon	9 oz Filet Mignon, grilled, topped with demi glaze, served with grilled asparagus	\$58
Silky New York Strip	12 oz New York Strip, grilled, topped with herbs butter, served with teriyaki vegetables	\$54
Tasty Chicken	Chicken thighs with mango sweet chili sauce, served with asparagus	\$28
Sides		
Sauteed Edama Veggies Purée	me Truffle Veggie Mashed Udon Fries Rice Potatoes Noodles	\$9
Desserts	2.	
Pleasure Red Velvet	Red velvet lava cake filled with chocolate	\$12
Aphrodisiac Tres Leches	Cake topped with 3 milks	\$12
Sexy Lucuma	Suspiro limeño, lucuma moose, chocolate cookie crumbles	\$14
Desired Oreo Roll	Chocolate Oreo staffed with strawberries, kiwi topped with Vanilla Ice cream	\$15