

PurOsushi

Lounge

Cold dishes

Sunomono de quisquillas y vieiras Baby local shrimp and scallops, coastal greens whit japanese dressing..	18
Atlantic mackerel kobujime Mackerel cured and marinated in kombu.	14
Tuna belly tataki Lightly seared over the grill, thinly sliced, with tomato ponzu.	22
Bonito tataki Charcoal-grilled bonito with citrus ponzú	14
Spice tuna Marinated tuna loin cuts with cured egg yolk.	22
Squid and sea urchin Squid sashimi with sea urchin sauce	24
Neo sashimi Assorted fish of the day in cured egg yolk sauce.	24
Salmon oyako zukuri Salmon sashimi with marinated egg yolk and salmon roe	22

Hot dishes

Cockles in sake sauce	14
Cockles steamed over sake, finished with sake sauce.	
Wagyu A5 Kagoshima (80grs.)	60
Charcoal-grilled Wagyu with sautéed seasonal mushrooms.	
Miso soup	6

Mochi

Mochi with white chocolate & yuzu	6
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SASHIMI

Salmon dry aged	16
Tuna	18
Yellowtail	22
Tuna belly	24

Nigiris

Tuna	8
Tuna belly	9
Yellowtail	8
Snaper dry aged	7
Salmon dry aged	7
Red prawn	12
Scallop	9
Sweet shrimp	9
Horse mackerel	6
Wagyu A5	10

Futomaki

Tuna mix	26
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