

A large, faint, light gray brushstroke in the background, resembling a stylized letter 'P' or a calligraphic flourish, centered behind the text.

Pur**o**sushi

Lounge



## Cold dishes

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