















STARTERS

 six fresh oysters, orange & ponzu dressing	38
 spicy edamame, ponzu, shallots, togarashi	14
 sautéed sancho & chili fried calamari, sesame seeds, fresh lime	22
 black angus beef tataki, sesame dressing, lotus root, micro herbs	44
  tuna tostadas, avocado, onion, serranito sauce, yuzu juice, crispy wonton	28


sushi rolls (6 to 8 pieces)


  spicy tuna, tobiko, chives, spicy japanese mayo	24
  crab meat, tobiko, cucumber, mango, sriracha, sesame	26
 shrimp tempura, cream cheese, avocado, eel sauce, sesame	26
 kiss of fire: shrimp tempura, tuna, avocado, chives, serranito sauce, yuzu juice	29

ceviche & tiradito

  scallop & fish tiradito with grilled cucumber, yuzu	26
  south american style salmon sashimi, with cucumber, coriander, jalapeno, nikkei leche de tigre	36
  tuna aji rocoto ceviche, tuna, heart of palm, sesame, grapefruit & aji rocoto seasoning	30
  salmon & passion fruit tiradito with crispy butternut spaghetti, passion fruit, coriander	34

sides

elote: grilled sweetcorn, with grated cheese & chili 

nasu no misoyaki: grilled eggplant, miso sauce, sautéed broccoli, asparagus, snow peas, sesame sauce 

grilled veg: zucchini, eggplant, bell pepper, butternut, miso sauce

lotus root chips

mashed potatoes

MAIN

select your meat or seafood then choose japanese style with teriyaki miso or south american style with churrasco spices

ocean

squid (200g)	38
tiger prawns (350g)	48
carabineros prawns (350g)	95
	45*
octopus (200g)	39
scallops (160g)	48
lobster (100g)	18
yellow fin tuna loin (200g)	44
salmon (200g)	48
black cod (200g)	48
catch of the day (200g)	42

land

sirloin black angus beef, chile (250g)	66
tenderloin black angus beef, argentina (220g)	72
sirloin wagyu beef, chile (250g)	150
rump wagyu kobe beef, japan (220g marbling 12)	168
	95*
ribeye wagyu kagoshima beef, japan (250g marbling 12)	168
	75*
tomahawk wagyu for two, australia (1.2kg)	190
	85*
loin lamb, australia (200g)	68
lamb chop, australia (220g)	64
 pork chop korobuta (220g)	70
baby chicken	48
duck breast barbary (250g)	52

saucés

mole   | mole rojo   | chimichurri   | chimichurri rojo   | peri-peri  | teriyaki miso

* items marked with an asterisk are price for full board and half board meal plan

Prices are in US dollars and exclude 10% service charge and 12% GST  vegetarian  vegan  gluten free  spicy  alcohol  pork  nuts  raw



OCASO

set menu 1

150 per person

tuna aji rocoto ceviche 🌱
tuna, heart of palm, sesame, grapefruit and aji rocoto seasoning

hokkaido scallops
quinoa and confit orange tabbouleh

charcoal grilled argentinian black angus tenderloin
grilled asparagus mashed potatoes, chimichurri sauce

yuzu sponge cake 🌱
whipped ganache, black sesame ice cream, goji berry gel

set menu 2

180 per person

shrimp tempura sushi roll 🌱
cream cheese, avocado, eel sauce, sesame

south american style salmon sashimi 🌱
cucumber, coriander, jalapeno, Nikkei leche de figre.

charcoal grilled chilean black angus beef sirloin
grilled vegetables, miso teriyaki sauce

peruvian dulce de leche 🌱
almond macaroons, dulce de leche cream, nashi sorbet, nashi compote

DESSERTS

- 🌱 yuzu sponge cake 26
whipped ganache, black sesame ice cream, goji berry gel
- 🍷 abnelita chocolate "entremets" 26
lemon chocolate ganache, feuilletine, lemon and tequila sauce
- 🌱 peruvian dulce de leche 24
almond macarons, dulce de leche cream, nashi sorbet, nashi compote
- passion fruit and coffee "profiteroles" 24
coffee chiboust cream, passion fruit sorbet

homemade ice creams and sorbet

6 per scoop

ice cream: green tea | ginger | lemongrass | sesame

sorbet: lychee | nashi | passion fruit | yuzu

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