

SASHIMIS (特別)

Freshly sliced premium fish
(4 pieces)

SAKE - SALMON

Fresh salmon.
\$ 65.900

SEASONAL WHITE FISH

Seasonal white fish.
\$99.600

MAGURO - YELLOWFIN TUNA

\$ 80.300

UNAGUI EEL

\$99.500

NIGIRI (特別)

(2 BITES)

ABURI PRESENT

(Fresh White Fish) Charcoal-seared skirt steak glazed with tonkatsu sauce, warm salad with Asian spices and Grana Padano cheese. Served with sweet potato chips.
\$ 82.400

ALIMENTO DE DIOSES

Edomae-style yellowfin tuna, foie gras, black truffle and Grana Padano cheese.
\$ 75.700

A MYSTICAL FLAVOR

Kabayaki eel, foie gras, Philadelphia cheese and green apple. \$ 64.500

SALMON TORO

Aburi-style salmon belly, furikake and ponzu butter. \$ 66.300

NIKKEI SAKE

Salmon beetroot. Mango chalaca. Yellow chili and truffle salt. \$ 65.000

MAKI (特別)

(5 BITES)

AKITO

Crispy shrimp, Philadelphia cheese, avocado, salmon, miso honey and togarashi. \$ 69.800

SEA MOSAIC

Salmon, tuna, seasonal white fish, avocado, crab tartare, wasabi dip and masago. \$ 77.200

IN OUR TIME

Kanikama and Philadelphia cheese topped with salmon tartare, tobiko and crispy scallions. Served with green mango ponzu. \$ 88.700

MAKI AKAI TUNA

Yellowfin tuna, sushi rice with seeds. Avocado. Shrimp tartare and crispy tapioca. \$79.800

ILLUMINESCENCE

Crispy eel uramaki with Philadelphia cheese, seaweed salad and kanikama, topped with Wagyu skirt steak, house nikiri sauce and finished with Asian chimichurri. \$ 88.900

ZEN GARDEN (VEGGIE)

Vegetarian maki with crispy tofu, carrot osmotized in lychee sake, sautéed spinach, pumpkin purée topping and crispy arracacha. \$ 46.900

MAKI KURO

Uramaki made with squid-ink rice, salmon tartare, Philadelphia cheese, scallop tartare, shrimp and grilled octopus with chimichurri. \$82.200

THE PERFUME

Shrimp, green apple, avocado and Philadelphia cheese, topped with kabayaki eel, finished with a hint of rum and panela. \$ 79.900

AMÉ

Crispy shrimp, European cucumber and masago, topped with kanikama in amé sauce. \$ 79.800

ACEVICHADO MAKI

Scallops, mango and Philadelphia cheese with avocado and yellowfin tuna, topped with white fish tartare and acevichado sauce. \$ 78.900

KIDS' MENU

Philadelphia maki. Crispy shrimp, sweet-and-sour noodles and mini amarena profiterole. \$89,800

STARTERS & SHARING (特別)

FRESH STARTER

A NIGHT IN TOKYO

(4 pieces) Tuna geisha. Nikiri shrimp. Mushrooms in sake and smoked ponzu mirror. \$ 67.900

GUNKAN HIDDEKI

(2 pieces) Salmon toro. Crispy rice shari. Scallops & sriracha and gulupa honey. \$ 62.600

GEISHA MIYAGI DE SALMÓN

(5 pieces) Edomae-style salmon, arracacha, kimchi mayo, truffle and avocado. \$ 69.000

HAMACHI GUNKAN

(2 pieces) White fish. Chalaca and creamy roasted chili sauce. \$ 64.400

NORI TACO

(2 pieces) Sushi rice, European cucumber, salmon tartare, toasted coconut and gulupa honey. \$ 59.800

OSHI CRISPY RICE

(2 pieces) Crispy oshi with tuna tartare, avocado slices, Philadelphia cheese and tobiko. \$ 54.900

SALMON OSHI CRISPY RICE

((2 pieces) Crispy oshi with salmon tartare, avocado slices, Philadelphia cheese and tobiko. \$ 54.900

PORK DUMPLINGS

(5 pieces) Filled with pork shoulder, caramelized apple and yellow chili. Bell pepper and sweet chili sauce, with lemon coral. \$ 69.700

BONFIRE OCTOPUS

Grilled octopus with eel nikiri, creole potatoes with chipotle mayo, and citrus spinach. \$ 105.800

CEVICHE A LA ROCA

Seasonal white fish, sweet chili, coriander with paprika, huancaína sauce, native potato chips and cancha corn. \$ 69.200

WAGYU TACOS

(2 pieces) Sautéed wagyu skirt steak in hoisin sauce, avocado, wasabi mayo and pickled onions in beetroot. \$ 65.400

OCTOPUS TACOS

(2 pieces) Octopus tartare in chalaca sauce and chimichurri, citrus spinach. Native potato katsura. \$ 66.800

TACO RIBS

(2 pieces) St. Louis pork ribs in citrus and coriander sauce, crispy corn served with crepes and feijoa salad. \$ 62.400

TORI SURAI

Crispy chicken cubes in chili sauce, mango salad and gohan.(Slightly spicy). \$ 64.200

KAORI POTATOES

Crispy Colombian baby potatoes with sesame dressing, Parmesan cheese and crispy prosciutto. \$ 37.400

CRAB CAKE

Panko-crusted crab croquettes, coated in dynamite sauce and kanikama. Seaweed furikake and charred lemon. \$ 59.800

MARINE INSPIRATION

Panko-crusted shrimp with kimchi, served with gulupa chili sauce and cape gooseberries. (Slightly spicy). \$ 71.700

SOUPS 特別)

MISO RAMEN (VEGGIE)

Miso broth with wheat noodles, tofu, edamame, wakame, grilled tomato, shiitake mushrooms and nori. \$46.500

MINI SHOYU RAMEN

Chicken and pork broth, egg noodles, pork shoulder, asparagus, tofu, grilled tomato, mushrooms and ajitsuke egg. \$53.300

OKINAWA TABLE (25min)

Selection of the freshest fish cuts of the day, chosen by our itamaes. Varies according to season and daily catch. \$425.500

IZAKAYA TABLE

Selection of the freshest nigiri chosen by our itamae. (5 bites) \$ 324.000

KYOTO TABLE (25-30 min)

A curated selection of the freshest sashimi, nigiri and maki, personally chosen by our itamae. (16 bites) \$217.700

MAIN COURSES メイン

NAGOYA CHICKEN

Five-spice marinated chicken with Korean sauce, wok-fried rice with bacon, carrot and sweet corn, served with house kimchi. **\$79.800**

RICE OF TIME’S POWER

Wok-fried rice with oyster sauce, diced chicken and fresh vegetables, pork belly glazed in borojó teriyaki, spinach salad and cucumber, finished with borojó and coconut tiger milk. **\$86.000**

TREASURE OF THE EARTH

Creamy wok rice with mushrooms, peanut butter and ramen broth. Diced beef tenderloin in hoisin and tamarind sauce, poached egg, crispy gyozas and truffle oil. **\$129.700**

IN SEARCH OF LOST TIME

Seasonal white fish glazed in miso toffee, creamy curry rice with Sopo cheese, arugula salad and pickled radishes. **\$114.200**

FIRE & SEA

Whole lobster sautéed in Asian chimichurri and coconut, finished with Grana Padano cheese. Served with rosemary sourdough bread and golden berries. **\$429.000**

BRIDGE BETWEEN SEAS

Rice noodles with shrimp, mussels and scallops sautéed in tamarind sauce, green mango, coconut milk and seasonal mushrooms. **\$134.700**

THE FLAVOR OF TIME

Slow-cooked St. Louis pork ribs glazed in golden berry BBQ, lemon butter noodles and Mediterranean salad. **\$131.600**

SALMON FROM THE END OF THE WORLD

Robata-grilled salmon with pistachio butter, pickled vegetable salad and miso foam. **\$113.400**

MEATS 肉

ABURI SKIRT STEAK

Charcoal-seared and glazed with tonkatsu sauce, warm Asian-spiced salad, Grana Padano cheese and sweet potato chips. **\$224.400**

RIB EYE HIRO

Certified Wagyu skirt steak, rosemary butter, chimichurri. and crispy native potatoes. **\$324.400**

SIGNATURE CUTS

AVAILABLE UPON REQUEST

Porterhouse, Cowboy, Tomahawk 75% Wagyu – 25% Angus. Superior marbling. Imported from Texas. **\$829.400**



WAGYU 和牛

NEW YORK STEAK 330GR

Includes one side. **\$620.400**

NIGIRI

Miso Butter. **\$ 87.100**
Truffle Butter. **\$ 98.100**

TATAKI 160GR

Grilled at the table, served with salad. **\$260.300**

MINI WAGYU BURGUER120GR

San Marzano tomato, lettuce, Japanese mayo, cheese and French fries. **\$ 99.800**

URUGUAYAN FLAVOR WITH MARBLING LEVELS 8 AND 9. LIMITED WAGYU FESTIVAL EDITION.

SIDES 季節のスペシャル

ROBATA-GRILLED LETTUCE HEARTS

Lettuce hearts grilled on the robata with three-cheese sauce, watermelon bacon. (Vegetarian). **\$38.200**

FRENCH FRIES

French fries with Grana Padano cheese and chives. **\$26.800**

WOK-FRIED RICE

Stir-fried with vegetables and Asian sauces. **\$26.800**

LEMON RICE NOODLES

Sautéed with lemon butter. **\$26.400**

HOUSE SALAD

Spinach, orange, edamame, guava wedges and crispy leek. **\$22.500**

EDAMAME

Soybeans in their pods, seasoned with yakiniku sauce and togarashi. **\$33.200**

WOK VEGETABLES

Assorted vegetables stir-fried in Asian sauces. **\$32.800**

GOHAN RICE

Steamed rice with sesame seeds. **\$ 25.300**

DESSERTS デザート

COCONUT BRÛLÉE (FOR TWO)

Coconut textures with passion fruit and tonka bean, crispy macadamias and coconut caramel sauce. **\$68.800**

PHILADELPHIA CHEESECAKE

Philadelphia cream cheese tart with seasonal ice cream and red berry sauce. **\$37.500**

DESSERT TASTING

Mini version of each of our desserts. **\$127.000**

BONSAI

Tapioca rice pudding style, dulce de leche mousseline, crispy rice, almonds, cocoa crumble and seasonal ice cream. **\$41.800**

MONTE FUJI (15 MIN)

70% chocolate volcano filled with matcha tea ganache, served with seasonal ice cream. **\$39.400**

YUZU CHOUX - OTAFUKU

Choux pastry filled with amarena diplomat cream, topped with yuzu curd, gochujang crumble and seasonal ice cream. **\$39.20**

SERVICE CHARGE NOTICE: The establishment suggests a 10% service charge, which may be accepted, declined or modified according to the customer's evaluation of the service provided. Please inform your server when requesting the bill. Circular 07 of 2012 – Superintendence of Industry and Commerce. TAX NOTICE: Menu prices include the 8% Consumption Tax or VAT of 19%, 12% or 5%, in accordance with current tax regulations. Decree 0219 of 2023.