













COLD SAMBA PLATTER

SEA BASS SEVICHE GF

leche de tigre, corn, red onion, sweet potato

SEA BREAM SEVICHE

green chili, coriander, cancha corn, panca oil

LOBSTER TAQUITOS E

Japanese tartar, yuzu gel, coriander, avocado

BAHIA ROLL E

tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

CHEF MORIAWASE

2 kinds nigiri, 2 kinds sashimi

WAKABOTAN, JUNMAI GINJO OITA, JAPAN

HOT

CHICKEN ^{GF} aji mirasol, crispy quinoa

MUSHROOM V, VG, GF crispy quinoa, black truffle

BOIZEL, BRUT RÉSERVE NV CHAMPAGNE, FRANCE

MAIN ROBATA

BLACK COD GF

white miso, hajikami, shichimi

AUSTRALIAN ANGUS TENDERLOIN GF

spicy soy, foie gras, chives

HAMILTON RUSSEL, PINOT NOIR 2022

HEMEL-EN-AARDE VALLEY, SOUTH AFRICA

OR

WALTER HANSEL, SOUTH SLOPE, PINOT NOIR 2021 CALIFORNIA, USA SUPPLEMENT +\$30

DESSERT

PINEAPPLE N, V G, D caramelized pineapple, coconut crème brûlée and sorbet

BEN RYÉ, DONNAFUGATA 2022 SICILY, ITALY

\$185** (PER PERSON) *Minimum two persons WINE PAIRING: \$129** (PER PERSON)

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.