

Sushi or Sashimi PER PIECE

Maguro, <i>Tuna</i>	6
Shiromaguro, <i>White Tuna</i>	5
Sake, <i>Salmon</i>	5
Hamachi, <i>Yellow Tail</i>	6
Ebi, <i>Prawn</i>	6
Unagi, <i>Eel</i>	6
Tamago, <i>Egg Omelet</i>	4

Sushi Roll and Platter

Spicy Tuna Roll	23
NoMI Roll	23
Rainbow Roll	23
California Roll	23
Tiger Roll	23
Dragon Roll	23
Tuna Avocado Roll	20
Eel Avocado Roll	20
Salmon Avocado Roll	20
Vegetable Roll	20
Kiri <i>14 pieces</i>	32
Tuna, Prawn and Eel Sushi	
Salmon and Yellow Tail Sashimi	
Avocado roll	
Sakura <i>18 pieces</i>	40
Tuna, Prawn and Eel Sushi	
Salmon and Yellow Tail Sashimi	
Avocado roll Sweet Squash roll	

Soup

Sweet Corn Soup
Garlic Croutons, Lime Crème Fraîche

Appetizer

Asian Greens
Crispy Calamari, Miso-Lime Vinaigrette

Contemporary Greek Salad
Feta, Kalamata Olive, Toasted Farro

G and G Market Salad
Complimenting Vinaigrette

Main Course

Catch of The Day
Avocado, Hearts of Palm, Citrus Vinaigrette 28

Flat Iron Steak Sandwich
Goat Cheese, Piquillo Peppers, Chimichurri, Watercress 29

Pan Bagnat Sandwich
Seared Tuna Loin, Niçoise Salad, Butter Lettuce 25

Swan Creek Farms Ricotta Gnocchi
Market Vegetables, Arugula Pesto, Pecorino Pepato 25

Sushi Platter
Chef's Selection of Sushi and Maki 27

Prix Fixe

Selection of Appetizer, Main Course and Dessert for price of main course

Dessert

Seasonal Sorbet

Cassis, Raspberry, Mango Kaffir Lime, Peach

Peaches and Cream Ice Cream Bar

Peach Sorbet, Vanilla Ice Cream, Peach Coulis, Peach Compote

Chocolate Raspberry Savarin

Chocolate Raspberry Ice Cream, Chocolate Shortbread, Raspberry Caramel

Strawberry Cheesecake Tart

Strawberry Jelly, Cream Cheese Orange Mousse, Fresh Strawberries

Sommelier's Selection

Sparkling Rosé, Cava Mont Marçal, Spain
Sauvignon Blanc, Haras de Pirque, Chile
Shiraz, Tabali Winery, Limari Valley, Chile
9 glass

Christophe David
Executive Chef