

Modern Japanese cuisine with a flirtatious Latin twist. Our breath taking overwater signature restaurant offers authentic modern Japanese Izakaya-style dining presented in a playful, Latin-influenced style. Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.

TAPAS タパス

EDAMAME (V) <i>Sea salt</i>	14
FLASH FRIED EGGPLANT MISO (GF) (V) <i>Edamame, sesame</i>	14
CRISPY RICE (S) (GF) (RP) <i>Spicy tuna, scallion</i>	18
PANKOFRIED CHICKEN WINGS <i>Creamy spicy</i>	20
TRUFFLE POTATO CROQUETTE (V) <i>Aji Amarillo aioli</i>	30

TACOS タコス

VEGETABLE (V) (D) <i>Spicy miso</i>	14
WAGYU BEEF (D) <i>Garlic chips, onion, ponzu</i>	30

SASHIMI 刺身

UNAGI (S) – <i>BBQ eel</i>
HAMACHI (S) (RP) – <i>Yellow tail</i>
TAKO (S) (RP) – <i>Octopus</i>
SHAKE (S) (RP) – <i>Atlantic salmon</i>
MAGURO (S) (RP) – <i>Yellow fin tuna</i>
REEF FISH (S) (RP) – <i>Catch of the day</i>

SASHIMI SELECTION 刺し盛り

Make your selection or have our Chef create one for you

THREE KINDS (S) (RP)	30
FIVE KINDS (S) (RP)	48

Above prices are quoted in US Dollars & subject to 10% Service Charge & 12% GST
A – Alcohol D – Dairy Products GF – Gluten Free N – Nuts P – Pork RP – Raw Protein S – Seafood V – Vegetarian

SALT

NIGIRI にぎり

UNAGI (S) – *BBQ eel*

HAMACHI (S) (RP) – *Yellow tail*

ABOKADO (V) – *Avocado*

SHAKE (S) (RP) – *Atlantic salmon*

REEF FISH (S) (RP) – *Catch of the day*

NIGIRI SELECTION

Make your selection or have our Chef create one for you

THREE KINDS (S) (RP)

45

SALT SIGNATURE ROLL シェフ厳選握り

VEGETARIAN (V) (N)

Asparagus tempura, avocado, carrot, cucumber, takuang, sesame

SOFT SHELL CRAB (GF) (S) (RP)

Soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise

TEMPURA PRAWN (S) (RP)

Prawn tempura, aji Amarillo mayonnaise, avocado, cucumber, tobiko, unagi sauce

CRISPY TUNA (RP) (S) (N)

Yellow fin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise & sesame

CALIFORNIA (GF) (S) (N)

King crab, avocado, cucumber, tobiko, wasabi mayonnaise

SUSHI ROLL SELECTION

Make your selection or have our Chef create one for you

TWO KINDS (S) (RP)

THREE KINDS (S) (RP)

48

72

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SALT

SALADS サラダ

TUNA TATAKI SALAD (S) (RP) (N) 20
Onion soy dressing

BABY SPINACH LEAVES (D) 20
Homemade dry miso, yuzu truffle dressing

SOUP スープ

All our soups can be served spicy or non-spicy

MUSHROOM MISO SOUP (GF) 20
Tofu, scallion, wakame

KING CRAB SOUP (S) 30
Clear King crab, egg drop soup

TEMPURA 天ぷら

Served with tempura sauce, daikon, ginger purée

MIXED VEGETABLES (V) 18
Soy broth

PRAWNS (S) 25
Soy broth

SOFT SHELL CRAB (S) (GF) 25
Soy broth

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FROM THE GRILL - HOT DISHES

LAND DISHES メインディッシュ 大地から

AUSTRALIAN WAGYU MB7 STRIPLOIN <i>Served on hot rock, sea salt, ponzu, scallion</i>	80
LAMB CUTLETS <i>Spicy teriyaki, soy roasted sweet potato, crispy eggplant</i>	44
CORN-FED ORGANIC CHICKEN BREAST (A) <i>Tempura onion rings, eggplant puree, teri cucho</i>	31

FROM THE OCEAN メインディッシュ 鮮魚から

YELLOW FIN TUNA, SEA WATER PRAWN (S) <i>Sumiso marinated mushroom, tobiko, pressed edamame puree, char-grilled asparagus</i>	35
ATLANTIC SALMON (S) <i>Crispy spinach, ponzu butter</i>	38
MALDIVIAN REEF FISH (S) <i>Teriyaki butter, umami ginger salsa</i>	30
ATLANTIC BLACK COD (S) <i>Miso marinated black cod, bok choy, snow peas, yuzu miso</i>	48

SIDE DISHES サイドディッシュ

STEAMED WHITE RICE (V)	8
EGG & GARLIC FRIED RICE (V)	10
SEASONAL VEGETABLES (V) <i>Sautéed, grilled or steamed</i>	10

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SALT