

# Sushi Bar

*In collaboration with his Chefs, Master Chef Jacques Chretien has created this Japanese-inspired menu to showcase the freshest island ingredients in dishes created with the precision of the orient, and creations with a fusion of Latin flair.*

*Utilizing time-honored techniques and market-fresh selections plucked straight from the crystal Caribbean Sea off St Lucia.*

*Chef Jacques Chretien partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in all our cuisine. We hope you enjoy the taste of St. Lucia!*

*Our restaurant is known for their market-driven cuisine, full of bold flavors. Our suppliers work in an ethical and sustainable manner which allows for a natural, organic and free-range food menu focus.*

## Small Dishes

<b>SAUTÉED EDAMAME</b>	29
Shallots, butter, Togarashi-ponzu dancing Katsuo flakes	
<b>MISOSHIRU</b>	35
Light Miso soup, scallion, wakame enokitake tofu	
<b>TRADITIONAL SASHIMI MORIWASE</b>	45
Fresh fish selection shredded daikon	
<b>WONTON TUNA TOSTADAS - 2 PIECES</b>	35
Scallion, pickled red onion, avocado yuzu-soy sauce	
<b>SHRIMP GYOZAS - 4 PIECES</b>	50
Steamed & sautéed shrimp ravioli shallot, garlic, ginger	
<b>PORK GYOZAS - 4 PIECES</b>	48
Steamed & braised pork ravioli sauteed cabbage, ginger, chive, shallot	

## Salad

<b>KAISEN</b>	65
Fresh seafood of the day, heirloom tomato ginger dressing, avocado, roasted sesame seeds	

*Summer 2023 Edition*

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# Chef Jacques Signature Sushi

<b>ARROZ PEGAO - 2 PIECES</b>	35
Crispy rice, spicy tuna avocado wakame, green onion	
<b>KISS OF FIRE ROLL</b>	69
Shrimp Tempura, tuna, avocado, scallion serrano pepper slices, yuzu-soy sauce	
<b>SALMON IKURA</b>	59
Yuzu-shiso powder sea salt flakes	
<b>CILANTRO</b>	59
Charred white fish, avocado, roasted sesame seeds, cilantro sauce	
<b>PAN Y TOMATE SASHIMI</b>	65
Tomato Brunoise, panko flakes, jalapeño and truffle Vinaigrette, scallion, shiso-sea salt flakes	
<b>LEMON-DRAGON ROLL</b>	69
Shrimp tempura, cucumber, Kanikama yellowfin tuna, lemon-Yuzu oil	
<b>CHARRED CUTTLEFISH</b>	49
Onion Salsa lotus root chips	
<b>SANMI AGE - 4 PIECES</b>	69
Shrimp stuffed with Spicy Kanikama, sesame-ginger sauce	
<i>All the Above Selection to share</i>	225
Price per person From 2 to 4 people Max.	

## Signature Tiraditos

<b>TUNA SASHIMI SERRANITO</b>	55
Roasted sesame seeds, scallion sliced serranito	
<b>KING FISH CURRICANES</b>	69
Mango, Kanikama scallion, yuzu sauce	
<b>BLACK &amp; WHITE TUNA</b>	65
Sesame crusted tuna, Hajikami ginger lilly sprout scallion, roasted garlic oil, Tobiko, local souski	
<b>YUZU SALMON CURRICANES</b>	69
Thin sashimi stuffed with Kanikama, spicy mayo, avocado, salmon roe, yuzu-miso sauce	

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# Master Sushi Pieces

<b>TUNA SAKURA TATAKI</b>	29
Ginger lily sprout, scallion, Kaiware, local Souski Sauce	
<b>BLACK ANGUS BEEF TATAKI</b>	35
Miso sprout, roasted garlic Ponzu sauce	
<b>EEL KABAYAKI</b>	35
Scallions, pickled vegetables Chiles Toreados	

## Sushi

CATCH OF THE DAY	SASHIMI	NIGIRI	ROLL
	140GR	2PCES	6PCES
BLUE MARLIN	52	29	39
MAHI MAHI	52	29	40
YELLOWFIN TUNA	49	29	39
FRESH SALMON	56	32	45
EBI		32	45
KANIKAMA		22	30
FLYING FISH ROE		30	
EEL KABAYAKI		40	45

## Signature Rolls

<b>SUPER CRUNCHY ROLL</b>	62
Fresh salmon, Asparagus Cream cheese, Kanikama	
<b>EEL &amp; CHILES TOREADOS</b>	65
Pressed sushi rice, Japanese BBQ eel, pickled vegetables, Chiles Toreados sauce	
<b>GREEN ROLL</b>	62
Asparagus tempura, seared white fish, avocado wakame, roasted sesame seeds, cilantro sauce	
<b>YASAI ROLL</b>	62
Asparagus, cucumber, wakame, wrapped in Soy sheet, cilantro sauce, lotus root chips	
<b>SPICY TEMPURA CUTTLFISH ROLL</b>	62
Kanikama avocado, cucumber	
<b>BLACK DRAGON ROLL</b>	69
Avocado, cuttlefish tempura, BBQ Eel, black Tobiko	

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# *fried Dishes*

<b>SEASONAL VEGETABLES TEMPURA</b>	49
Shiso-sea salt	
Ponzu sauce	
<b>SHRIMP TEMPURA</b>	65
Shiso-sea salt	
Ponzu sauce	

# *Chirashi Sushi*

<b>YASAI</b>	42
Chef's selection	
vegetarian Sushi bowl	
<b>ARTISAN BAR</b>	49
Chef's selection	
fresh seafood sushi bowl	
<b>UNAGI</b>	65
BBQ fresh water eel Sushi bowl	
avocado, sesame seeds	
<b>SHAKKEIKURA-DON</b>	69
Fresh salmon, shiso leaf	
salmon eggs	

# *Dessert*

<b>COCONUT TAPIOCA PUDDING</b>	35
Mango coulis	
<b>HOT CHOCOLATE &amp; GREEN TEA CAKE</b>	35
Lychee sorbet	
<b>DEEP-FRIED VANILLA TEMPURA</b>	35
Strawberry reduction	

*Only a genuine professional sushi chef  
can reach your heart.  
itadakimasu!*

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