

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 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

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

Salad

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

Summer 2024 Edition

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Chef Jacques Signature Sushi

ARROZ PEGAO - 2 PIECES	35
Crispy rice, spicy tuna avocado wakame, green onion	
KISS OF FIRE ROLL	69
Shrimp Tempura, tuna, avocado, scallion serrano pepper slices, yuzu-soy sauce	
SALMON IKURA	59
Yuzu-shiso powder sea salt flakes	
CILANTRO	59
Charred white fish, avocado, roasted sesame seeds, cilantro sauce	
PAN Y TOMATE SASHIMI	65
Tomato Brunoise, panko flakes, jalapeño and truffle Vinaigrette, scallion, shiso-sea salt flakes	
LEMON-DRAGON ROLL	69
Shrimp tempura, cucumber, Kanikama yellowfin tuna, lemon-Yuzu oil	
CHARRED CUTTLEFISH	49
Onion Salsa lotus root chips	
SANMI AGE - 4 PIECES	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

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

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Master Sushi Pieces

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

Sushi

CATCH OF THE DAY	SASHIMI 140GR	NIGIRI 2PCES	ROLL 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
EEL KABAYAKI		40	45
FLYING FISH ROE		30	

Signature Rolls

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

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fried Dishes

SEASONAL VEGETABLES TEMPURA	49
Shiso-sea salt Ponzu sauce	
SHRIMP TEMPURA	65
Shiso-sea salt Ponzu sauce	

Chirashi Sushi

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

Sake

SHO CHIKU BAI CLASSIC JUNMAI 18 CL	39
Round with savory complexity Chilled, at room temperature or warm	
HANAKIZAKURA JUNMAI GINJO SAKE 30CL	47
Sweet & round with light aroma of flowers and summer fruits Chilled, at room temperature or warm	
AWAYUKI JUNMAI SPARKLING 30 CL	69
Sparkling blend of fruity and floral notes Serve chilled	
DASSAI 45 JUNMAI DAIGINJO 30 CL	99
Light & sweet, fruity & floral Serve chilled	
SEIRYU JUNMAI DAÏ-GINJO 72CL	279
Full-Bodied flavours, floral & fruity Serve chilled or at room temperature	

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

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