

# EXCLUSIVE TUNA --- WEEKEND

## EDAMAME WITH TUNA SALT

Robata grilled edamame with amadare sauce . salt flakes  
with tuna . togarashi and negi

## **AKAMI** TIRADITO WITH BLACK BASIL PONZU

Thin cuts of bluefin tuna loin . green apple . hibiscus powder  
with chili . bathed in black basil ponzu and yuzu

## **AKAMI & O-TORO** NIGIRI & MAKI

Bluefin tuna loin nigiri . with spicy wafu . O-TORO nigiri  
flamed with lemon zest . Negi-Tataki Norimaki  
with Korean spicy wafu

## TUNA REDUCTION WITH SERRANO HAM CHIPS

Small tuna bouillon reduction with serrano ham  
accompanied by crispy serrano ham

## TARTARE TASTING OVER OKASHI

**Kama Toro** tuna tartare . ora king salmon and wagyu  
served with japanese rice crackers

## TUNA **CHUTORO** TATAKI WITH DEMIGLACE SAUCE WITH YUZU

Robata grilled and sealed tuna chutoro . bathed with smoked miso  
demiglace sauce . accompanied with robata grilled shishito chili peppers

## CHOCOLATE TEXTURES PISTACHIO SPONGE MATCHA ICE CREAM KENEL

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## ***AKAMI***

It means “red meat” in Japanese.

The main characteristics are its red color and its intense flavor. It is the external part of the loin, very close to the skin, and is characterized by its pink color and lean meat.

## ***O-TORO***

The fattiest part of tuna, its marbling is so intense that it looks like Kobe beef. It is extremely tender and when you bite into it, the streaks of fat melt in your mouth.

## ***KAMA TORO***

It is a part of the jaw, almost on the neck of the fish.

It has the greatest marbling of all the cuts, so biting into it is a multi-sensory experience.

## ***CHU TORO***

It is part of the belly of the tuna, it has a high level of fat, it is usually very tender, but it also has a meatier texture.