

HAMACHI CRUDO

Hamachi or Young Yellowtail translates as “yellowtail fish”, its most striking feature being that it has the tail and ventral fin of that color.

It is a type of fish that has been part of Japanese cuisine for centuries. The Hamachi is a type of Yellowtail that has grown between 3 and 5 kg max.

Hamachi is very tasty both raw and cooked, it has soft and buttery meat, although not overwhelmingly fatty, with a light smoky flavor that is reminiscent of its life in the sea, next to seaweed, so it is best to enjoy this fish, in the purest Japanese style, with a simple seasoning.



- **Serrano:**

Serrano peppers are a kind of pepper popular in Mexican cuisine and Thai cuisine. This pepper is named after the mountainous region in Mexico, where it originally grew. These peppers can look different depending on how mature they are in their growing process. For example, most unripe serrano pepper plants are green while growing, but as they mature, they can be green, yellow, orange, or red pepper.

- **Black garlic ponzu**
- Lime juice and zest
- Black garlic shoyu (Shoyu is the term broadly given to Japanese style soy sauces that are made from fermented soybeans, wheat, salt and water)

- **Mexican Onion:** are a type of onion commonly used in Mexican cuisine. They are similar to regular green onions but with a slightly different flavor profile.

In Mexican cuisine, Mexican onions are often grilled or charred to enhance their flavor. They are commonly used as a garnish or accompaniment to a carne asada platter and street tacos.

- **Black sesame seeds**
- **Cilantro**