

Tiradito

**White Fish** northern sauce, sweet potato tempura, coriander emulsion, ponzu RD\$950  
**Fresh Salmon** passion fruit sauce, crispy phyllo, sprouts RD\$950  
**Peruvian** white fish, “leche de tigre”, chalaquita, crispy corn RD\$950  
**Truffle White Fish** truffle butter, crispy phyllo RD\$910  
**Octopus** olive tartar, mayo leek, olive oil, togarashi RD\$1,060

Sashimi

**Tuna** RD\$810  
**Salmon** RD\$860  
**White fish** RD\$690  
**Octopus** RD\$930  
**Mixed Sashimi** 12 cuts to choose RD\$1,540  
**Sashimi Moriawase** 24 cuts fish and seafood, choosing itamae RD\$2,995

Signature Nigiri

*atarashi*  
**RD\$310** each  
**Crispy Rice** tuna, jalapeno, avocado, unagi sauce  
**Truffle Scallops** truffle butter, sea salt  
**Lemon Zest White Fish** olive oil, maldom salt  
**Fresh Salmon** teriyaki sauce, lemon slices, crispy tempura  
**Octopus** in peruvian dressing, nikkei aguacate, tomato, coriander  
**Flamed Salmon** abura sauce, ponzu, onion with mustard, togarashi  
**Crispy Shrimp** cream cheese, avocado, chimichurri nikkei, eel sauce  
**Abura** white fish, sesame oil, candied garlic, ginger, soy sauce, lemon  
**Truffle White fish** flambéed white fish truffle butter, maras salt, lemon  
**Smoked Karai Maguro (min 3 pcs.)** fresh tuna, oyster sauce, pickled jalapeño  
**Acevichado** white fish, ceviche cream, yellow chili sauce, corn land, nikkei chalaquita

Nigiri Traditional

**Tuna** RD\$260  
**Grilled Eel** RD\$325  
**Salmon** RD\$275  
**White Fish** RD\$245  
**Ebi Shrimp** RD\$260  
**Octopus** RD\$315

**Crunchy Taco**  
**RD\$380** each  
**Crispy Shrimp** avocado, wasabi, leek  
**Spicy Tuna** avocado, chipotle, coriander  
**White Fish** chalaquita, yellow pepper, yuzu

Signature Gunkan

**RD\$310** each  
**Surimi** spicy mayo, eel sauce, leek  
**Salmon Tartar** crispy skin, spicy mayo, eel sauce  
**Toblerone & Foie** fresh tuna, foie gras, pieces of toblerone, eel sauce

Gunkan Traditional

**RD\$290** each  
**Tuna**  
**Salmon**  
**White Fish**  
**Ebi Shrimp**  
**Octopus**

Non-Nori Rolls

**Cucumber** shrimp, wakame, tobiko, lychee RD\$765  
**春 Surimi** crispy shrimp, avocado, cream cheese RD\$810  
**春 Salmon** avocado, crispy phyllo strips RD\$790  
**Spicy Tuna** avocado, crispy phyllo strips RD\$740  
**Peruvian** “lomo saltado”, crispy quinoa, huancaína sauce RD\$810

Signature Rolls

*atarashi*  
**“Al Caldero”** shrimp tempura, cream cheese, “plátano al caldero”, unagi sauce RD\$790  
**Acevichado** onion, yellow pepper sauce RD\$685  
**Riceless** tuna, shrimp, crab, avocado, spicy mayo, eel, cream cheese, truffle butter RD\$740  
**Gamal** shrimp, cream cheese, avocado, salmon, crispy phyllo, passion fruit sauce RD\$695  
**Shibuya** furai shrimp, lettuce, avocado, fish tartar, hot sauce, eel sauce RD\$695

Traditional Rolls

**RD\$620** each  
**Philadelphia**  
**California**  
**Spicy Tuna**

春 Ceviche




**Chopped Tuna** yuzu, crispy quinoa, japanese cucumber, mint RD\$950  
**Red Shrimp** tomatoes, onion, popcorn, tabasco RD\$985  
**White Fish** chulpi corn, “leche de tigre”, tempura glazed sweet potato RD\$910  
**Octopus & White Fish** “leche de tigre nikkei”, wakame tempura, onion RD\$950

春 new  
taxes not included

Appetizer

-  **Pekin Duck Wrap** Kiuri, leek, hoisin sauce RD\$820
- Pan Seared Scallops (2 pcs.)** batayaki butter, yuzu kosho, dried miso RD\$860
- Tuna Flat Bread** white shoyu dressing, panca smoked aioli, micro coriander RD\$810
- Harumaki Spring Roll** kurobuta, shiitake, chili sauce, smoked ponzu RD\$750
- Japanese Salad (2 people)** tekkamaki, salmon, shrimp, onion, abura dressing RD\$1,320
-  **Crakling Pork “Chicharrón”** shaved red onion, cilantro, lemon juice RD\$980
- Braised Chicken Wings** chinese mustard, buffalo sauce RD\$740
- Shibuya Tuna Tartar** rice and crispy potatoes, poached egg, spicy tuna RD\$810
- Edamame** steamed soybeans with sea salt RD\$550
- Rock Shrimp Tempura** spicy eel, shibuya karami, crispy quinoa RD\$860

Gyoza

-  **Pork Dumplings** leek, garlic, sesame RD\$645
-  **Shrimp Siu Mai** ponzu, chili garlic aioli RD\$685
-  **Wagyu Siu Mai** shiitake, ginger, ponzu RD\$725

Steamed Buns


- (2 unit service)
- Sweet & Sour Tempura Shrimp** grilled avocado RD\$810
- Crispy White Fish** onion, nikkei tartara RD\$690

Soups


- Miso** tofu, leek, shiitake mushroom, dry wakame RD\$685
- Udon** bean sprouts, tempura shrimp, egg, shiitake mushroom RD\$745
- Chashu Ramen** 12 hrs pork broth, bean sprouts, poached egg, roasted pork RD\$745

 **Dan Dan Noodles** RD\$860

grounded beef, gochujang sauce, chili oil

 **Butter Shrimp Noodle** RD\$1,100

burnt butter, garlic, lemon, tobiko

 **Baby Back Ribs & Noodle** RD\$780

chili garlic, ponzu

Main Course

-  **Whole Fried Fish** asian veggies “al wok”, thai chili sauce RD\$1,980
- White Fish Oruyaki** turnip puree, ponzu, pickled salad, hot sesame oil RD\$1,980
- White Fish “Sudadito”** chili panka, yuzu RD\$1,500
- Robata Shrimps** togarashi brown butter, garlic chips, basmatic rice RD\$1,170
- Shibuya Batayaki** grilled seafood, flat pods, japanese butter RD\$1,170
- Duck Chahan** “the original” crispy fried rice RD\$1,225
- Yakitori Chicken Skewers** skewer of leek and chicken, teriyaki sauce RD\$930
- Grilled Octopus Ishiyaki** nikkei chimichurri, baby potatoes RD\$1,050
- Steak Ishiyaki** grilled asparagus, kabayaki sauce, crispy garlic RD\$1,980
- Braised Salmon Fillet** teriyaki sauce, wakame salad RD\$1,320

**Prime Steak**

**Hot Stone Tenderloin** 8 oz. RD\$2,950

**Dry Aged Rib Eye** 16 oz. RD\$3,850

 **Wagyu Burger** RD\$1,200

antón secret sauce, crispy leek, aged cheddar



Sides RD\$430

- Fried Rice
- Wok Vegetables
- Sesame Spinach
- Grilled Corn
- Glazed Sweet Potato