

izakaya

poolside japanese & latin restaurant

Monday, Wednesday, Friday, Saturday & Sunday - 5pm to 9pm

Japanese and Latin inspired cuisine with a focus on seafood, made with fresh, locally sourced ingredients. The menu offers a variety of plates from both cultures and is best enjoyed by sharing multiple dishes.

chef's tasting menu

PER PERSON | US\$80

Can't decide? Leave it up to Chef. Allow Chef to create your Izakaya experience with their choice of dishes

cold *all dishes are gluten free*

CRISPY RICE CAKES | US\$30

topped with spicy tuna,
avocado, seaweed salad
4 pieces

SMOKED TUNA TATAKI | US\$32

roasted garlic curry oil,
tobiko, garlic crisps, souski
sauce

SERRANITO SASHIMI | US\$32

catch, serranito (*spicy soy
sauce*), jalapeño, bergamot

CHARRED TIRADITO | US\$32

catch sashimi, avocado, chado
beni sauce, sesame

PERUVIAN CEVICHE | US\$32

known as leche de tigre - a
peruvian citrus marinade | lemon,
cilantro, chana, plantain chips

SHRIMP CEVICHE | US\$34

aguachile (*lime, herb &
jalapeno sauce*),
red onion, cucumber

BEEF TENDERLOIN TATAKI | US\$34

ponzu sauce, cucumber, garlic chips

CHEF'S STYLE SASHIMI | US\$32

michelada sauce (*clamato-
bloody mary style sauce*),
cucumber, avocado, corn
chips

CHEF'S STYLE BLACK CEVICHE | US\$32

catch, chili oil, jalapeno,
cilantro, sweet corn, burnt
tortilla sauce

rolls

KISS OF FIRE | US\$35

shrimp tempura roll, topped
with tuna, avocado, jalapeño,
chives, serranito sauce

**non-spicy version available*

GRAND ETANG (V) | US\$30

tempura okra, carrot, cucumber,
wrapped in avocado, topped with
seaweed salad, cilantro sauce



All the fish we use is sustainably line-caught by local fishermen.
All dishes may contain sesame, nuts or nut products, dairy, wheat, soy & gluten.
Please let us know if you have any allergies or dietary requirements, our dishes may contain trace ingredients.

All prices are in US\$ and include 10% service charge & 15% VAT

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fried

CRISPY PORK BELLY (GF) | US\$25

guacamole, pico de gallo,
corn chips

SEAFOOD TEMPURA | US\$48

Peruvian style, fried seafood,
aji sauce (*chili-mayo*),
cilantro, lime, fried seaweed,
plantain chips

TEMPURA SHRIMP | US\$32

stuffed with spicy crab meat,
sesame-ginger sauce

FRITO MISTO | US\$22

seasonal vegetable tempura,
shado beni, ponzu sauce

table side

freshly made at your table

CAESAR SALAD | US\$25

GUACAMOLE (VG+GF) | US\$25

house corn chips

desserts

CHURROS | US\$20

cinnamon sugar, cacao tea dipping sauce

MANGO PUDDING (GF) | US\$20

mango whipped cream, tapioca

TRES LECHES CAKE | US\$20

toasted coconut



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CHATEAUX**

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