

CRUDO

HEART PALM CEVICHE (ve)	65
Aji, Jalapeno, Red Onion, Sweet Potato	
TROPICOLA SEABASS (s)	70
Coconut Milk, Aji Amarillo, Passion Fruit	
SALMON TATAKI (s/g)	79
Ponzu, Confit Onion, Spring Onions	
TUNA TARTARE (s/g)	95
Avocado, Sesame Seeds, Bonito Flakes, Green Onions, House Soya	
HAMACHI CEVICHE (d/s)	105
Tigermilk, Red Onions, Sweet Potato, Avocado and Aji Amarillo	
CRISPY RICE CHUTORO (g/s)	125
4 pieces, Blue fin Tuna Belly, Harusami Sauce and Tobiko	
BLUE FIN FATTY TUNA (s)	130
Lemon Olive Oil, Himalayan Salt	
BEEF CARPACCIO (d)	105
Fillet Mignon, Garlic Chips, Capers, Shiso Leaves	

SALADS

POMELO AND AVO (s/n)	57
Red Chilies, Toasted Peanuts, Coriander, Tamarind Dressing	
SUMMER CORN (d)	65
Charred Corn Ribs, Pomegranate, Cotija, White Balsamic	
CALIFORNIA SALAD (ve)	60
Palm Hearts, Frisée, Asparagus, Baby Gem	
CRAB SALAD (g/s)	120
Avocado, Chicory, Pickled Lotus Root, Yuzu Vinaigrette, Sesame Seeds, Tobiko	

ADD: Chicken 30 - Shrimp 40 - Salmon 35 - Beef 35

SMALL PLATES

MISO EGGPLANT (g)	42
CHICKEN (g)	45
WAGYU BEEF (g)	95
VEG GYOZA (g)	45
PRAWN GYOZA (s/g)	55
WAGYU GYOZA (s/g)	92

HOT STARTERS

EDAMAME (ve)	35
Salty or Spicy	
CANARY GUACAMOLE (ve)	68
Lime, Jalapeño, Root Chips	
TRUFFLED POTATO CHURROS (g/d)	58
Manchego Cheese, Truffle Paste	
VOLCANO TOFU (g)	57
Fried Tofu, Enoki Mushroom, Sweet Chili Sauce	
SHRIMP LONG HUT (s)	119
3 Black Tiger Shrimps, Mango and Fennel Salad	
CHARRED OCTOPUS (d/s/g/n)	129
Spicy Romesco Sauce, Bean Purée, Pico De Galo	
SALT AND PEPPER SQUID (s/g)	65
Ponzu Mayo and Lime	
WAIKIKI CHICKEN (d/g)	75
Crispy Corn-fed Chicken, Manchego, Pickled Banana Shallots	

TACOS

LOBSTER TACO (s/d/g)	110
2 Piece Hard-shell, Canadian Lobster, Green Onions, Lemon Aioli	
CHICKEN TACO (d/g)	70
3 Piece Hard-shell, Chipotle Chicken, Guacamole, Pico De Gallo	
BRAISED SHORT-RIB TACO (d/g)	105
3 piece hard-shell, Iceberg, Guacamole and Sour Cream	

CHARCOAL GRILL

STEAK AND FRIES	170
200g Striploin, Home-Cut Fries, Cactus Chimichurri	
* SURF & TURF (s)	290
250g Wagyu Sirloin and 160g Jumbo Prawn	
* FILET MIGNON	250
250g Corn-Fed Canadian Angus	
WAGYU TAGLIATA	450
450g Wagyu Sirloin, Rocket, Cactus Chimichurri	
STICKY LAMB CHOPS (s/g)	165
24hr Marinated 300g Australian Lamb	

(Please choose a side dish, indicated by the asterisk (*))

MAINS

CELERIAC ROOT STEAK (ve)	85
Squash Purée, Grilled Asparagus, Parsley, Crispy Potato	
POT OF TRUFFLE RICE (d)	120
Black Truffle, Shimeji Mushrooms	
MISO COD (g/d/s/a)	189
200g Cod, Miso, Sake, Mirin Marinade, Corn Purée	
CURED ROASTED SALMON (s/d)	140
200g Cured Salmon, Enoki Mushroom, Snow Peas Salad with Herb Oil	
POACHED CHILEAN SEA-BASS (s)	165
Edamame, Mushroom Dashi, Yuca	
COCONUT MUSSELS (a/s)	125
500g Mussels, White Wine, Garlic, Onions, Lemongrass, Pandan Leaf	
LOBSTER THERMIDOR (a/s/d/g)	335
600-800g Whole Lobster, Lemongrass, Guryere Cheese Grain Mustard, Brandy	
CRISPY CHICKEN BURGER (d/g)	89
Corn-fed Chicken Breast, Spicy Aioli, Fresh Mango, Rocket, Lettuce, Avocado, Grain Mustard Dressing	
CHICKEN PAILLARD (d)	120
200g Grilled Herb Chicken, Potato and Green Bean Salad	
PINEAPPLE FRIED CHICKEN (g)	134
Grilled Pineapple, Crispy Chicken, Garlic Rice, Sweet and Sour Sauce	
BONE IN SHORT RIB (g)	185
48hr Cooked 300g Short Rib, Galbi Sauce, Crispy Rice	
WHOLE THAI BAKED SEA BASS (s/g)	225
500g Sea Bass, Lemongrass, Galangal Marinade, Garlic Rice	

SIDES

ASH SWEET POTATO (d)	35
* COCONUT STICKY RICE	30
* FRENCH FRIES	40
* GRILLED ASPARAGUS	45
YUCA FRIES	35
* CHEF'S SALAD	37

SUSHI & SASHIMI

PLATTER FOR TWO (g/s)

Salmon Aburi, Vegetables Rolls, Wagyu Nigiri, Tuna Sashimi, Salmon Tataki, Seabass Ceviche
239

SIGNATURE PLATTER FOR FOUR (g/s)

Sushi: Salmon Aburi, Vegetables, Spicy Tuna | Wagyu Nigiri, Salmon Belly Nigiri, Tuna Sashimi, Seabass Sashimi, Salmon and Tuna Tartare
580

PARTY PLATTER FOR SIX (d/g/s)

Salmon Aburi Rolls, Canary California Rolls, Vegetable Rolls, Spicy Tuna Rolls | Nigiri: Wagyu, Salmon Belly, Chutoro, Seabass | Sashimi: Yellowfin Tuna, Yellow Tail, Salmon | Hamachi Ceviche, Salmon Tataki
990

SASHIMI

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Salmon, Seabass, Yellow Tail, Tuna, Chutoro	
<b>6 PIECES SASHIMI 2 SELECTION</b> .....	105
<b>9 PIECES SASHIMI 3 SELECTION</b> .....	129
<b>15 PIECES SASHIMI 5 SELECTION</b> .....	210
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VEGGIE ROLL (ve/g)	70
Fresh Vegetables, Mango and Butternut Squash Purée	
CORN ROLL (d/g/s)	85
Prawn Tempura, Spicy Cheese Salsa, Crispy Corn	
CANARY CALIFORNIA (s/g)	89
Fresh Salmon, Avocado, Chives, Ponzu Mayo	
SPICY TUNA (s/g)	99
Blue fin Tuna, Avocado, Cucumber, Caviar, Sesame Seeds	
SALMON ABURI (g/s)	89
Torched Salmon, Crab Meat, Shrimp Tempura, Aioli	
WAGYU ROLL (d/g/s)	109
Avocado, Asparagus, Katsu Prawn, Cheesy Salsa	

WEEKDAYS

LUNCH N' LOUNGE

12pm-4pm

MONDAYS

MALIBU MONDAZE

5pm - late

TUESDAYS

NOCHE AZUL

7pm-close

THURSDAYS

HOLA CHICAS

7pm - 11pm

SATURDAYS

TIKI'S RITUALS BRUNCH

2pm-5pm | After-party 5pm - 7pm

SUNDAYS

ACOUSTIC APERITIVO

2pm - 5pm