



CRUDOS & CEVICHES

OSETRA CAVIAR 50gr 125gr	650 1100
Amber pearls with a nutty, buttery depth and a clean saline finish (F)	
GILLARDEAU OYSTERS N°3 per piece	55
Ají amarillo ceviche Jalapeño aguachile Natural (MO)	
CHUTORO TARTARE	140
Bluefin tuna, avocado, sansho pepper, quail egg, kombu (F,E,SE,MT,SY,G)	
BLUEFIN TUNA CEVICHE	175
Ají amarillo, cancha, avocado, nori, green oil (F,CEL)	
SEA BASS CEVICHE	145
Sea bass, classic leche de tigre, sweet potato, cancha, choclo (F,CEL)	
SCALLOP TIRADITO	165
Hokkaido scallops, green aguachile, cucumber, serrano chilli (MO)	
SALMON TIRADITO	125
Scottish salmon, kumquat leche de tigre, red onion, ikura (F,E,CEL)	

SALADS

QUINOA SALAD	75
Avocado, blood orange, cucumber, pumpkin seeds, cilantro, ginger dressing (SY,E,MT,G,SE)	
CAESAR SALAD	115
Baby gem lettuce, Caesar dressing, brioche croutons, 24-month parmigiano reggiano (F,D,E)	
SPINACH CHICKPEA GOMA SALAD	85
Baby spinach, chickpeas, goma dressing, sundried tomatoes, grapes (SE,SY,G)	

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STARTERS

YUZU-KOSHO FISH CHIPS	65
Crispy fish skin, yuzu-kosho mayo (F,E,MT)	
GUACAMOLE & TOTOPOS	70
Avocado, lime, cilantro, jalapeños, crispy tortilla chips (SE,GF)	
CRISPY EGGPLANT	55
Tahon dressing, shiso oil, sesame seeds (G,E,MT,SE,F)	
CALAMARI GYOZA per piece	20
Calamari ragout, spring onion, squid ink sauce, aioli (F,G,E,MO,D)	
PRAWN TEMPURA	120
Tiger prawns, pico de gallo, lime, spicy mayo (G,E,CRU,MT)	
VEGETABLE TEMPURA	65
Seasonal vegetables, tosazu sauce (G,E,SY)	
IRIS NACHOS	65
Crispy tortilla chips, agria cream, guacamole, pico de gallo, macha sauce (D,P)	
WAGYU BEEF SLIDER	105
Brioche, foie gras and morel sauce, pickles (D,G,E,MT,SE)	
BAKED CAULIFLOWER	75
Oaxaca cheese, Japanese chilli garlic, asparagus cream, puffed wild rice (P,D,SE)	
PADRÓN PEPPERS	55
Galician padrón peppers, jalapeño emulsion, 24-month parmigiano reggiano	

TACOS & TOSTAS

LAMB AL PASTOR TACO	55
Roasted lamb neck, pineapple, guacamole, onion, cilantro (D,SE,P)	
CRISPY YELLOWTAIL TACO	90
Yellowtail, shichimi, smoked ají amarillo, pickled onion, cancha (F,D,CEL,SE)	
WAGYU QUESADILLA	145
Wagyu rib eye, salsa criolla, guacamole, Oaxaca cheese, tomatillo (D,P)	
KING CRAB TOSTA	70
King crab, avocado, sudachi, crème fraîche, Granny Smith apple (D,CRU,E)	

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MAKI

BAJA CALIFORNIA SOFT SHELL CRAB	115
Panko soft shell crab, guacamole, cucumber, chipotle, tobiko, yuzu-ponzu jalapeño sauce (D,E,G,CRU,F,MT,SY)	
SPICY TUNA	145
Bluefin tuna, cucumber, avocado, spicy tenkasu, tobiko, tosazu serrano sauce (F,G,SY)	
CUCUMBER & AVOCADO	95
Cucumber, asparagus, avocado, cream cheese, tomatillo, nori (D,E,MT)	
IRIS ROLL	135
Poached lobster, kimchi hollandaise, chives, avocado (CRU,E,D)	
IRIS SELECTION	680
Full selection of maki, rolls, nigiri & sashimi (D,E,G,CRU,F,MT,SY,N,P,CEL,SE,MO)	

NIGIRI

WAGYU NIGIRI	85
Wagyu, truffle ponzu (SY,F,G)	
SQUID INK NIGIRI	105
Squid, black rice, yuzu mayo, Oaxaca cheese (F,D,MO,E,MT)	
CRISPY WAGYU RICE	155
Wagyu striploin, truffle mayo, shio kombu (F,E,MT,SY,G)	

SASHIMI

AKAMI	70
Bluefin tuna (F)	
SUZUKI	65
Sea bass (F)	
SAKE	60
Salmon (F)	
HOTATE	70
Hokkaido scallop (MO)	

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JOSPER charcoal grill

TOMAHAWK 1kg+	1380
To share with pebre and Japanese chimichurri (P)	
WAGYU PICANHA 500gr	465
Australian Wagyu MB 6-7, pebre, Mexican chimichurri (P)	
JAPANESE BBQ LAMB CHOPS	380
Charcoal-grilled lamb, BBQ glaze (SE,SY,G)	
JAPANESE CHICKEN THIGHS	180
Green curry, coconut milk, galangal, lemongrass, yuzu, ginger (D,F)	
CATCH OF THE DAY	225
Seasonal wild fish from the market, charcoal grilled, Mexican chimichurri (F)	

SIDES

WOK BROCCOLI	70
Wok-tossed broccoli, kombu, parmigiano reggiano, sesame, dashi, lemon (F)	
WOK ASPARAGUS	70
Wok-tossed asparagus, ginger, aioli (D)	
HOMEMADE FRIES	55
Agria potatoes, furikake, parmigiano reggiano (G,F)	
CRISPY CHAUF A RICE	55
Wok-fried rice, ginger, shallot, garlic, spring onion, broccoli (F,E,SY,SE)	

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