

SUSHI

SASHIMI PLATE 4 PCS *df/s*

Wasabi, Pickled Ginger, Kikkoman Soy Sauce

SALMON TUNA	24 26
PRAWNS OCTOPUS	26 28
MORIAWASE (3PCS EACH)	52

NIGIRI PLATE 2 PCS *df/s*

Wasabi, Pickled Ginger, Kikkoman Soy Sauce

SALMON TUNA	26 28
PRAWNS OCTOPUS	28 30
MORIAWASE (3PCS EACH)	52

EBI FRY ROLL *s*

Panko Shrimp, Cucumber, Sesame Seeds, Sweet Chilli Mayonnaise

28

AHI URAMAKI *s*

Fresh Yellow-Fin Tuna, Avocado, Sesame Seeds

32

ACEVICHADO TEMPURA ROLL *df/s*

Ebi Tempura, Avocado, Black Sesame Seeds, Acevichado Mayonnaise

28

DRAGON UNAGI ROLL *s*

Panko Shrimps, Smoked Unagi, Avocado, Unagi Sauce, Sesame Seeds

32

TUNA ECLIPSE ROLL *df/s*

Fresh Yellow-Fin Tuna, Kyuri, Teriyaki, Black Tobiko, Spring Onions

34

RAINBOW ROLL *s*

Salmon, Yellow-Fin Tuna, Avocado, Kewpie, Teriyaki, Chives, Red & Black Tobiko

32

ZEN GARDEN URAMAKI *vg*

Cucumber, Red Pepper, Carrot, Avocado, Seaweed, Sweet Chilli

28

SWEET FINALE

CHOCOLATE REVERIE

Dark Ganache, Silken Caramel Drizzle

18

LUCUMA WHISPER *gf/df*

Golden Lucuma, Burnt Caramel, Whispered Meringue

18

VELVET OBSESSION

Caramelized Walnut, Dark & Milk Chocolate Duo

18

ISLAND PUDDING *gf*

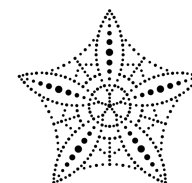
Cinnamon-Infused Milk, Creamed Arborio Rice, Warm Spice Essence

18



Vegetarian (*v*) · Vegan (*vg*) · Gluten Free (*gf*) · Dairy Free (*df*) · Seafood (*s*)

For your convenience an 18% Service Charge will be added to your check.



NOVA

OIL NUT BAY • VIRGIN GORDA

APPETIZERS

TOMATO GAZPACHO <i>v</i>	16
Parmesan Crisp, Coconut Cream Foam	
CEVICHE DEL SOL <i>gf/df/s</i>	26
Cured Yellowfin Tuna, Leche de Tigre, Toasted Corn, Ají Amarillo	
SIRENA BRUSCHETTA <i>s</i>	22
Seared Shrimp, Smoked Sourdough, Sun-dried Tomato Pesto	
WAGYU ANTICUCHO <i>gf/df</i>	32
Beef Skewers, Smokey Glaze, Chimichurri, Relish	

SALADS

CHICKEN CRUNCH <i>gf/df</i>	24
Grilled Chicken Breast, Seasonal Island Greens, Mango Ribbons, Avocado Petals, Apple Vinegar	
SOLTERITO <i>vg/gf/df</i>	24
Broad Beans, White Corn, Rainbow Capsicum	
CORAL BAY CRAB <i>gf/s</i>	38
Steamed King Crab, Shaved Chives, Coriander, Zested Lime	
BURRATA BLOOM <i>v</i>	26
Creamy Burrata, Vine-Ripped Tomato, Strawberry, House-Made Pesto	

PASTA

LUNA DI MARE <i>s</i>	38
Warm Lobster Threads, Linguine, Huancaína Cream, Botija Olives	
CALAMARATA CARBONARA	32
Guanciale, Calamarata Rings, Pecorino Romano	
RISOTTO DEL SOLE <i>v/gf</i>	30
Sun-Dried Tomato Essence, Basil Oil, Parmesan Tuile	

MAINS

LOMO SALTADO <i>gf/df</i>	44
Wagyu Tenderloin, Coriander Gremolata, Fries	
TWIN TIDE CHAUFA <i>gf/df/s</i>	34
Shrimps & Octopus, Wok-Fried Rice, Passion Fruit Hoisin, Citrus Mist	
WAGYU ROYALE BURGER	42
Truffle Aioli, Brioche, Jalapeños, Farm Egg, Aged Cheddar, Truffle Fries	
FUNKY CHICKEN BURGER	38
Free-Range Fried Chicken Breast, Brioche, Island Relish, Coleslaw, Funky House Dressing, Truffle Fries	
JALEA MIXTA <i>df/s</i>	32
Catch of the Day, Shrimp, Cassava Fries, Ají Dip	
SMOKEY RIBS	32 42
Baby Back Ribs, Black Garlic Bourbon Glaze, Corn Purée, Pickled Carrots	
HALF RACK FULL RACK	
FOREST QUINOA <i>vg/gf/df</i>	28
Wild Mushrooms, Quinoa, Ají Amarillo, Herb Sauce	

SIDES

Sweet Potato Fries	12
Truffle-Parmesan Fries	
Tostones	
Couscous	
Garden Salad	
Charred Vegetables	

SUSHI

MISO SOUP <i>df/s</i>	22
White Miso Broth, Silken Tofu, Wakame Seaweed, Bonito Dashi	
STEAMED EDAMAME <i>vg/gf/df</i>	18
Maldon Salt, Togarashi, Sesame Seeds	
KYURI SALAD <i>vg/gf/df</i>	20
Shaved Cucumber Ribbons, Yuzu-Sesame Dressing, Toasted Black Sesame Seeds	



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