



CRUDOS

TUNA or SALMON TARTARE* sesame chili • hijiki • red onions • scallions avocado • micro shiso	26	SCOTTISH SALMON NASHI* truffle oil • dry miso • micro arugula	26
JAPANESE HAMACHI ESPUMA* yuzu kosho espuma • micro cilantro	26	SPICY TUNA CRISPY RICE* big eye tuna • masago • micro shiso	26
TUNA TOSTADA* avocado • citrus aji amarillo aioli • micro cilantro	23		

CEVICHEs | OYSTERS

CEVICHE MIX* (sashimi grade) white fish • octopus • red onions • crispy sweet potatoes	23	OYSTERS* (3 pcs per order)	
ROCK SHRIMP ACEVICHADO* ají limo • leche de tigre aioli • crispy capers	27	KUMAMOTO*	18
LOBSTER CEVICHE* tomato • avocado • ají amarillo • leche de tigre	30	KUSSHI*	15
TRUFFLE CEVICHE white fish • roasted bell pepper • truffle ponzu leche de tigre	28	MAPLE POINT*	15

APPETIZERS

CHARRED ROMAINE SALAD bacon bits • crispy capers • parmesan crumbles sesame ranch dressing	27	WATERMELON SALAD feta • arugula • prosciutto • olive oil • balsamic	28
OCTOPUS ANTICUCHO* fingerling potatoes • olive aioli ají limo chimichurri • micro cilantro	27	WAGYU BEEF GYOZA parsnip purée • shiitake mushrooms • asian glaze	29
ITALIAN BURRATA crispy prosciutto • beet coulis • cherry tomatoes	30	VEGETABLES TIRADITO zucchini • beets • micro arugula dry miso • coconut • lime	24

BINCHOTAN CHARCOAL GRILL

BLACK ANGUS BONE-IN TENDERLOIN 10 OZ gorgonzola terrine • juvia's steak sauce potatoes gratin • broccoli rabe	79	GRILLED KOREAN SHORT RIBS radish water kimchi	45
WAGYU NEW YORK STRIP 12 OZ truffle demi • leeks • white shimeji gem lettuce salad • sancho vinaigrette	86	GRILLED SCOTTISH SALMON broccoli rabe • shishito peppers yuzu soy hollandaise	40
WAGYU TOMAHAWK 30 OZ	160	GIANT MADAGASCAR SHRIMP* (2 pcs)	95
NASHI MARINATED PORTERHOUSE 36 OZ market mushrooms	130	EXTRA SAUCES: yuzu soy hollandaise • bordelaise juvia's steak sauce • red onion shiso	3

MAINS

CHICKEN ROULADE roasted roots vegetables • shiitake sauce micro basil	32	KING CRAB RISOTTO* ají amarillo lobster stock • green asparagus	45
BRAISED LAMB SHANK porcini • merguez • tomato confit • mashed potato	42	SEARED TUNA* (sashimi grade) caramelized shallots • white soy • avocado cherry tomato • micro shiso	38
MEDITERRANEAN BRANZINO* mango salsa • quinoa • avocado • watercress salad	36	CHILEAN SEABASS* cucumber • tiny bok choy • shiitake star brown butter basil soy	45
JUVIA SEAFOOD PASTA* scallop • shrimp • lobster • cuttlefish clams • micro basil • lobster sauce	45		

SIDES

grilled asparagus	12	sesame soy bok choy	9
french fries	10	gem lettuce	13
jasmine rice	7	green beans	11
wild market mushrooms	11	candied sweet potatoes	12

Signature

MASHED POTATOES

classic	10	JUVIA TRIO 38
rosemary	14	classic • rosemary • truffle
truffle	18	

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.
*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
If unsure of your risk, consult a physician.

18% service charge will be included for all parties.
Pral frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.