



THE CLIFF

## Raw Bar

### The Cliff Royal Oscietra Caviar

*Warm blinis, traditional garnish*

50g	225
125g	500
250g	900

### Cliff Fruits De Mer (serves 2)

*Oysters, scallop ceviche, pickled mussels and clams,  
stone crab claws, lobster tail,  
lemon, aioli, tabasco*  
350

### Scottish Langoustine

*Lime, olive oil  
(served raw) 25*

### Japanese Beef – Wagyu

**A5**

*Wagyu Roll 95  
Wagyu Nigiri 55*

### Maldon Oysters

*Mignonette, cucumber, tabasco*  
6 or 12  
60 | 120

## Sushi

45

### Spicy Tuna Roll

*Spicy tuna, takuan, cucumber,  
spring onion, sesame, spicy sauce*

### Classic California Roll

*Crab meat, cucumber, avocado, tobiko*

### Kingfish Tiradito

*Thinly sliced kingfish, yuzu truffle dressing*

### Salmon Roll

*Salmon, tempura flakes, kizami wasabi,  
avocado, sesame, wasabi mayo*

### Vegetable Roll <sup>V</sup>

*Avocado, red cabbage, kanpyo,  
cucumber, beni shoga, panko*

### Dynamite Tuna

*Fresh tuna on top, marinated tuna inside,  
takuan, cucumber, spring onion,  
sesame, chili ponzu*

### Nigiri with topping

*Bluefin Tuna Otoro  
Bluefin Tuna Chutoro  
Yellowfin Tuna Salmon*

### Red Dragon

*Grilled eel, prawn tempura, cucumber  
shiitake mushroom, red tobiko*

### Kingfish Roll

*Kingfish, ponzu, kanpyo, cucumber,  
sesame seeds, yuzu miso*

### Ebi Tempura

*Prawn tempura, takuan, avocado*

### Rainbow Roll

*Salmon, marinated tuna,  
chives, takuan, cucumber, spicy mayo*

### Spider Roll

*Softshell crab, tobiko, cucumber,  
spring onion, spicy mayo*

### Tempura Shrimp

*Prawn tempura, kabayaki,  
spicy mayonnaise, chili jam*

### Crispy rice with tartare

*Tuna tartare  
Salmon tartare  
Mixed tartare*

GF- Gluten Free V-Vegetarian VG-Vegan

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.