

CAUSA NIKKEI potato fritters ∞ queso fresco ∞ avocado mayo ∞ piquillo pepper ✓

CHARRED CORN DUMPLINGS sweet onion ∞ ponzu sauce ∞ black garlic purée ✓

STEAK SPRINGROLLS marinated denver steak ∞ stirfried vegetables ∞ chimichurri aioli

ROASTED BONE MARROW PÂTÉ local pepper jelly ∞ pickled onion relish ∞ crostini

BEEF / CHORIZO EMPANADAS charred scallion / garlic dip

15

TEMPURA TOGARASHI PRAWNS yuzu mayo ∞ black vinegar

HOUSE CURED CHARCUTERIE pickled vegetables ∞ mustard ∞ crostini

YARA 4 OUNCE CHORIZO 2 pieces ∞ cilantro chimichurri

CRUDOS

15

TUNA TIRADITO lime ∞ aji rojo vinaigrette ∞ crisp garlic ∞ celery leaves

SNAPPER CEVICHE red onion ∞ orange ∞ lemongrass sorbet ∞ cilantro ∞ plantain chips

SCOTTISH SALMON TARTARE togarashi mayo ∞ piquillo pepper ∞ avocado ∞ crisp wontons

JAPANESE BEEF TARTARE shichimi pepper dressing ∞ yuzu ∞ hon-dashi cured yolk
soy ∞ scallion ∞ wonton chips

OCTOPUS CARPACCIO spiced paprika potato crema ∞ radish ∞ black garlic ∞ grapefruit

NIKKEI TUNA TARTARE yuzu red pepper gel ∞ avocado ∞ sesame ∞ yucca chip

23

SASHIMI tuna ∞ snapper ∞ salmon ∞ wasabi ∞ pickled ginger ∞ soy

FRESH SHUCKED OYSTERS (6) cucumber ∞ radish mignonette ∞ wasabi ∞ lemon

MISO BAKED OYSTERS (6) kale ∞ pickled cucumber ∞ radish ∞ sesame

GREENS / SOUP

9

LOCAL mixed lettuce ∞ pickled cucumber ∞ shaved carrot ∞ radish
white miso sesame dressing ✓

YARA CAESAR romaine ∞ double smoked bacon ∞ parmesan ∞ herb croûton ∞ citrus
roasted garlic vinaigrette

KALE poached local duck egg ∞ crisp coppa ∞ parmesan ∞ pisco raisins ∞ pinenuts
truffled dijon vinaigrette ✓

PERUVIAN POTATO SOUP corn ∞ sweet potato hash ∞ roasted garlic crostini ∞ micro greens ✓

✓ – vegetarian / ✓ – vegetarian optional. *All pricing are in Cayman Island Dollars KYD; however, please note final bill will be presented in USD at 1.25 rate. A 15% service charge is added to final bill.

HOUSE SELECTS

FETTUCCINI PERUANO quinoa flour pasta ∞ huancaína sauce ∞ roasted tomato ∞ onion queso fresco	21	✓	add: grilled prawn skewer	12	26
TOGARASHI TUNA crispy sticky rice ∞ avocado ∞ radish salsa ∞ cilantro ∞ sesame cracker					
BONELESS 'OSSO BUCCO' crispy sticky rice ∞ kimchi ∞ gochujang jus ∞ charred scallion					
CHICKEN TORRADO nikkei piri piri sauce ∞ grilled lime ∞ asparagus ∞ sweet potato					
SALMON ASADO smoked chili rub ∞ mango-cucumber relish ∞ quinoa-sweet potato mash					
8 OUNCE DRY AGED DUCK BREAST green apple ∞ smoked dashi glaze					21
16 OUNCE SMOKED LAMB RIBS YARA barbeque sauce					29
DRY AGED BONE-IN TENDERLOIN grilled asparagus ∞ grain mustard croquette ∞ beef jus					46

PRIME CUTS / Certified Angus Beef®

SIRLOIN	10oz	26
STRIPLOIN	12oz	32
FILET MIGNON	8oz	36
DRY AGED STRIPLOIN (35 days)	12oz	36
BONE-IN COWGIRL RIBEYE	16oz	45
RIBEYE	20oz	54
WAGYU		MP

SAUCES / 4
Cilantro Chimichurri / Bourbon Cream
Red Wine / Beef Jus / Truffled Hollandaise
Truffle Emulsion / Sansho Peppercorn
Barbeque / Horseradish Mustard
BUTTERS / 4
Garlic-Herb / Scotch Bonnet / Wasabi-Soy

ENHANCERS

RUBS peppercorn / blackened	3	/	BLUE CHEESE	8
GRILLED PRAWN SKEWER	12	/	SEARED FOIE GRAS 2oz	16
		/	CARIBBEAN LOBSTER TAIL	16

SIDES 5

ROASTED GARLIC POTATO WHIP / SWEET POTATO PUREE / ROASTED CAULIFLOWER chili butter	
SAUTÉED MUSHROOMS & ONION ponzu jus / PAN ROASTED CARROTS 7 fathoms rum glaze	
YARA STEAK CUT FRIES peruvian chili dip	
	8

GRILLED ASPARAGUS truffled hollandaise / CHARRED BRUSSEL SPROUTS cured lemon, panela honey, bacon / MAC & CHEESE aged cheddar, swiss, beef jus	
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SHAKENED / STIRRED10

YARA FIZZ rose infused pisco, pomegranate syrup, pineapple, lime, sparkling wine

GIN & GINGER bombay sapphire gin, rosemary, ginger, fresh lemon

MAN-HATTEN bitter strawberry, jim beam bourbon, sweet vermouth, candied orange zest

SHRUB bombay sapphire gin, sake, yuzu, plum-basil

HIBISCUS absolut vodka, hibiscus syrup, pineapple juice, vanilla foam

MAYAN MULE sauza tequila, ginger, cilantro, lime, clear soda

HEATED PALOMA chili infused sauza gold tequila, aperol, lime, agave, ginger beer, lava salt

MI THAI appleton rum, coconut syrup, lime, pineapple foam

NEW FASHION jim beam bourbon, bacon-infused maple, bitters

BUTTERSCOTCH appleton buttered rum, caramel, vanilla, candied orange

REFRESHERS6

WILD LEMONADE
wild berry syrup, fresh lemon, clear soda

LASSI
Mango / Pomegranate / Pineapple / Orange liquid yogurt, lemon

BEEER5

- Budweiser

Coors Light

Heineken

Ironshore Bock

Belhaven Oat Stout

Hoegaarden White

Crabbies Ginger Beer

Strongbow Apple
- Bud Light

Corona

Caybrew

Magic Hat #9

GLASS / BOTTLE10 / 50

- La Crema Pinot Gris, Sonoma, 2013

Grgich Hills Fumé Blanc, Napa Valley, 2012

Ste. Michelle Riesling, Columbia Valley, 2012

Sonoma-Cutrer Chardonnay, Russian River, 2014

Duck Pond Pinot Noir, Oregon, 2014

Boom Boom Syrah, Washington St, 2014

Joseph Carr Cab Sauvignon, Napa Valley, 2014

- Roscato Rosso Dolce, IT, NV8 / 45

Château Minuty Rosé, Côtes d Provence, 2014

Ruffino Prosecco Extra Dry, IT, NV10 / 55

BOTTLES

- Louis Roederer Rosé Brut, Reims, 2008110

Louis Roederer Cristal, Reims, 2006350

Cloudy Bay Sauvignon Blanc, NZ, 201480

Kung Fu Girl Riesling, Washington St, 201455

Rickety Bridge Chenin Blanc, S Africa, 201340

Michel Redde Sancerre, Loire, 201365

Cakebread Chardonnay, Rutherford, 201390

Paul Hobbs Pinot Noir, Russian River, 201395

Sandhi Pinot Noir, Sta Rita Hills, 2011100

Kendall-Jackson Merlot, VR, Napa, 201260

Plumpjack Merlot, Napa Valley, 2014140

Masi Corbec Malbec, Valle d Uco, 201390

Achaval Ferrer Finca Mirado, Mendoza, 2011140

Yangarra Shiraz, McClaren Vale, 201490

La Sirène de Giscours, Margaux, 2010105

Penfolds Bin 407 Cab Sauvignon, AUS, 2011120

R Mondavi Cab Sauvignon, Napa Valley, 2012125

Silver Oak Cab Sauvignon, Alexander, 2012130

**vintages may vary*