

Appetizers

SEEN TACO ALASKAN KING CRAB, MANGO, GUACAMOLE, RED CABBAGE, TOBIKO ROE, MAYONNAISE, POMEGRANATE	14€
MAGURO TATAKI (6 PIECES) BLUEFIN TUNA, SUMISO SAUCE, CHIVES, DAIKON RADISH, TOBIKO ROE	16€
NEW STYLE SASHIMI (8 PIECES) SALMON, TUNA, SEABASS, YELLOWTAIL WITH PONZU SAUCE, CRUNCH ONION, TRUFFED OIL	17€
EDAMAME WITH SEA SALT	6€
HOT SEEN ROLL (6 PIECES) SALMON, SHRIMP AND TOBIKO ROE WRAPPED IN KATAIFI PASTRY	13€

Makis | Specials

SPICY TUNA SPICY BLUEFIN TUNA, OKRA	12€
CRUNCH ROLL SHRIMP TEMPURA, AVOCADO, TUNA TOPPED WITH SAFRON SAUCE, MICROGREENS	10€
MAKI TORO TUNA BELLY, ALASKAN KING CRAB, TOBIKO ROE	25€
SPIDER ROLL (6 PIECES) SOFT SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, JAPANESE MAYONNAISE	13€

Seen Speciality

TRUFFLED GUNKAN SALMON, SOFT SHELL CRAB, QUAIL EGG CONFIT TOPPED WITH BLACK TRUFFLE, SEA SALT	12€	TORO NIGIRI WITH CAVIAR BLUEFIN TUNA, CAVIAR, GOLDEN FLAKES	20€
GUNKAN HOTATE SALMON, SCALLOPS, CHERRY TOMATO TARTAR, TOBIKO ROE	11€	NIGIRI UNAGUI SPECIAL GRILLED EEL, GREEN APPLE SUNOMONO, FOIE GRAS	14€
GUNKAN DAMA SALMON, QUAIL EGG YOLK	12€	NIGIRI NEW STYLE SHAKE TORCHED SALMON, GINGER CONFIT, TOBIKO ROE	9€
NIGIRI SPECIAL HOTATE SCALLOP WITH COAL OIL	12€	NIGIRI ENGAWA TURBOT FIN, CORIANDER, YUKARI	10€

Veggie

URAMAKI VEGAN (4 PIECES) CARROT, ASPARAGUS, CRISPY SWEET POTATO, IBERIAN SALAD	8€	ASPARAGUS NIGIRI (2 PIECES) WITH AKASU SAUCE	7€
FUTOMAKI VEGGIE (6 PIECES) AVOCADO, SWEET CUCUMBER, KAMPYO, BROCCOLI TEMPURA	10€	KAPPAMAKI (8 PIECES) SWEET CUCUMBER	5€

Makiizushi | Roll

HOSSOMAKI SHAKE SALMON	7€	HOSSOMAKI TORO-NEGUI TUNA BELLY, CHIVES	13€
HOSSOMAKI MAGURO BLUEFIN TUNA	11€	CALIFORNIA (4 PIECES) SALMON, SHRIMP, CUCUMBER, MANGO, TOBIKO ROE	8€

Nigiri & Sashimi | Traditional

	NIGIRI 2 PIECES	SASHIMI 4 PIECES	TEMAKI 1 PIECE
SHIROMI WHITE FISH	8€	9€	9€
MAGURO TUNA	11€	13€	12€
SHAKE SALMON	6€	7€	7€
UNAGUI EEL	12€		
UNI SEA URCHIN	14€		
HOTATE SCALLOPS	12€	14€	
TORO TUNA BELLY	15€	15€	
HAMACHI YELLOW TAIL	13€	13€	

to Share

MORIWASE SEEN 2 GUNKAN + 8 SPECIAL NIGIRIS	50€
SASHIMI SEEN 24 PIECES OF SASHIMI	45€

SEEN

To Share

FRESH OYSTER 🍷 (6 UNITS) FRESH SALSA, LIME	14€
OCTOPUS CARPACCIO 🍷 LEMON VINAIGRETTE, CILANTRO, CHIVE	14€
ANGUS CARPACCIO ARUGULA, PESTO, PECORINO CHEESE	14€
ORGANIC BEETROOT CARPACCIO 12€ FETA CHEESE, ORANGE AND CAPER VINAIGRETTE, ENDRO-DILL OLIVE OIL, SWEET MACADAMIA 🍷🌱	
SEEN TACO 🍷 ALASKAN KING CRAB, MANGO, GUACAMOLE, RED CABBAGE, TOBIKO ROE, POMEGRANATE, MAYONNAISE	14€
USUZUKURI SHIROMI 🍷 PONZO SAUCE, LIME ZEST, TRUFFLE OIL	14€
DEEP FRIED TAPIOCA & CURRED CHEESE (2 UNITS) TAPIOCA, SPICE GUAVA JELLY	7€
SEEN PIE (2 UNITS) PRAWNS, ONION CONFIT, BRAZILIAN CREAM CHEESE	12€
LAMB CROQUETTES (2 UNITS) DIJON MUSTARD, MANGO, HONEY	10€
BATATAS BRAVAS 🌱 (2 UNITS) TUCUPI MAYO, JIQUITAIA PEPPER	9€
FISH & COD CAKE (2 UNITS) GREEN BEANS, TARTAR SAUCE, TOBICO	9€

Anytime

TRUFFLED LOBSTER SALAD 25€ ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, TRUFFLE	GRATIN TAGLIOLINI 18€ PARMA HAM, SCAMORZA CHEESE, TRUFFLE
CRUNCH SALAD 🌱 14€ ICEBERG SALAD, NORI KIZAMI, SUNFLOWER SEEDS, CRUNCH SAUCE	GOAT CHEESE RAVIOLI 🌱 18€ BASIL BUTTER, TOMATO CONFIT, HONEY, COCOA NIBS
DUCK SALAD 🍷 18€ CONFITED DUCK, LETTUCE, ORANGE, POMEGRANATE, DILL, CONFITED ONION, WAFU SAUCE	SHRIMP & RADIATORI 22€ LIME, HEAVY CREAM, CHAMPAGNE, PEAR, ENDRO-DILL OLIVE OIL
CAPRESE SPAGUETTI 20€ PASTA, TOMATO, BURRATA, PESTO	LOBSTER & SEMOLINA NHOQUE 26€ HEAVY CREAM, PROVENÇALE SAUCE, FRESH HERBS, CHERRY TOMATO, BABY ARUGULA

Chef's Special

GRILLED PORK STEAKS "SECRETO" MANGO CHUTNEY 27€	DEMONIAC RIB EYE STEAK SOUTH AMERICA ROOTS MERGE WITH AUSTRALIAN ANGUS AND JAPANESE WAGUY CREATING THE PERFECT JUICY CUT, IDEALY FOR TWO. 70€
CRAB CAKE BURGER & FRIES SOFT SHELL CRAB, COLESLAW, AVOCADO, DIJON MUSTARD, TOMATO 22€	

Fish Market

GRILLED GROUPE 🍷 CAPPERS BUTTER, VEGETABLES CONFIT	32€
BLACK COD WITH TAMARIND SAUCE CONFITED COD, PERFECT EGG, SPINACH, BREAD CRUMBLE	34€
FISH AU GRATIN LEEK, MUSHROOM	26€
SEEN SCALLOPS CAULIFLOWER, GREEN APPLES PURÉE, FAVA BEANS, PARSNIP FOAM	26€
SEA FOOD SOUP MUSSEL BISQUE, SCALLOP, SHRIMP, FISH, COCONUT CREAM, PUFF PASTRY	16€

Meat

MILANESE LAMB LOIN 22€ TOASTED VEGETABLES VINAIGRETTE	
STEAK TARTAR 20€ TOASTED BREAD	
SLICED WAGYU 🍷 250G RUMP STEAK, CHIMICHURRI SAUCE	39€
CHEF'S TENDERLOIN 25€ OLIVIER SAUCE, SIRLOIN, GARLIC, CREAM	
WAGYU BURGER 20€ CHEDDAR CHEESE, CARAMELIZED ONIONS, STEAK FRIES	

Sides

SWEET POTATO SALAD 🌱 6€ ORGANIC EGGS, RED ONIONS, MAYO	
MASHED POTATO "THE CLASSIC" 🍷🌱 6€ TRADITIONAL POTATO PURÉE, MILK, NUTMEG, BUTTER	
STEAK FRIES 🍷🍷 6€	
CONFITED VEGETABLES 🍷🌱 7€ EXTRA VIRGIN OLIVE OIL, SEA SALT	
BRAZILIAN RICE BEENS 🍷 6€ BACON, PARSLEY, TOMATO	
RICO RICE 🌱 6€ DATE, BROCCOLI, ASPARAGUS, ALMONDS	
GRATIN ARTICHOKE 🌱 7€ LEEK, CHEESE, BÉCHAMEL SAUCE	

Dessert

COCO LOCO 8€ COCONUT MOUSSE, PINEAPPLE PRESERVES, CRUNCHY CHOCOLATE, COCONUT BISCUIT	
DULCE DE LECHE SOUFFLE 10€ GUAVA SORBET	
TART SEEN (2 PERSONS) 12€ WILD BERRIES, VANILLA ICE CREAM	
SEEN CULPA 7€ SÃO THOMÉ CHOCOLATE, PASSION FRUIT, TRUFFLES	
BANANA & PEANUTS 7€ CREAMY BANANA. CAKE, PEANUTS TOFFEE	
HAZELNUTS ACORN 8€ PROFITEROLES, HAZELNUT CREAM	
HOMEMADE ICE-CREAM 7€ TWO ICE-CREAM SCOOPS, SUGAR GOLDEN PEARLS AND CRUMBLE	
TROPICAL FRUIT 8€	

SEEN

Should you have any dietary restrictions, please inform your waiter
No dish or beverage can be charged, including the couvert,
if it was not requested by the customer.
VAT included

🌱 VEGETARIAN 🍷 GLUTEN FREE 🍏 VEGAN