

Holy Guacamole! 🌿 480  
Avocado, pico de gallo, coriander, jalapeño, lime, tortilla chips

Sea-Style Guacamole 🦀🌿 550  
Soft-shell crab, red onion, coriander, ikura, nam prik noom

## APPETISERS

Beef Cheek Empanadas 🍷🌿 380  
Ají amarillo, roasted vegetables, smoked chimichurri

Fire-Seared Beef Tataki 🌿 495  
Yellow chilli sauce, sansho-sesame crust, pickled chillies

Beef Tartare Tacos (3 pcs) 🍷 310  
Cured egg yolk, chilli sauce, black quinoa, chives

Pan-fried Gyoza 🥟🌿 310  
Slow-cooked duck, almond and ají sauce, pickled red onion petals

Soft-Shell Crab Taco 🦀🌿 380  
Herb tempura, betel leaf, chilli ash

Skirt Steak and Homemade Chorizo Taco (per piece) 🍷🥩 180  
Corn tortilla, cheese, roasted salsa, grilled onion

Two-Textures Pork al Pastor Taco (per piece) 🍷🌿 180  
Corn tortilla, crispy pork belly and braised pork neck, green sauce, pineapple

## SALADS

Jicama Mango Salad 🌿 385  
Avocado, cherry tomatoes, mun kaew, kalamansi dressing

Soft-Shell Crab Salad 🦀🌿 360  
Mixed greens, orange, cherry tomatoes, house dressing



## RAW BAR

☀️ Guilty Ceviche Platter 🐟🌿 990  
A selection of ceviche and sashimi, crispy yuca, quinoa crisp, rice crackers

Golden Kampachi 🐟 450  
Carrot citrus dressing, green apple, chilli

Guilty Yellowfin Tuna Tataki 🐟🌿 410  
Yuzu ponzu, chilli garlic sauce, pickled cucumber

Himalayan Salmon Trout 🐟 390  
Jalapeño Ceviche  
Green tiger's milk, orange, jalapeño, black rice cracker, orange oil

Lima Style Seabass 🐟🌿 390  
Classic tiger's milk, crispy sweet potato, coriander

Signature Hamachi "Toda la Vida" 🐟 480  
Smoky yellow sauce, yuca and quinoa crisp, coriander

## HAND AND MAKI ROLLS

Crispy Chicken 🍷🌿 250  
Teriyaki sauce, togarashi

Hamachi Kosho 🐟🌿 290  
Jalapeño, yuzu, cucumber

Himalayan Salmon 🐟🐟 290  
Smoky chipotle emulsion, avocado, salmon roe

Spicy Tuna 🐟🐟🌿 250  
Sriracha, spring onion, crispy panko

Beef Wagyu Maki 🍷🌿 290  
Mustard mayo, paprika, bacon, asparagus

Crispy Prawn Maki 🍷🐟🌿 290  
Salmon, passion fruit and yellow chilli sauce, red shiso salt

Kampachi and Tuna Maki 🍷🐟 329  
Quinoa crispy, padrón pepper emulsion, citrus

## CHARCOAL SKEWERS

Beef Tenderloin 🍷🌿 610  
Dried chilli, tamarind glaze, crispy beetroot

Mussels 🦑 210  
Chipotle glaze

Tiger Prawn 🦀🐟 320  
Spicy tomato, chilli Nikkei glaze

## SIDES

Charred Corn 🍷🌿 120  
Chipotle butter, smoky mayo, Parmesan, lime

Fire Broccolini with Green Soy Emulsion 120  
Chives, scallions, soy milk, chilli garlic oil, lemon

Padron Peppers 210  
Crispy corn

Roasted Baby Potatoes with Chimichurri 120  
Garlic confit, oregano, smoked paprika

Smoky Sautéed Vegetables 120  
Mixed vegetables, lemon

## FISH AND SEAFOOD

Charred Spanish Octopus 🍷🐙🌿 980  
Smoked potato foam, nutty sauce, pickled chilli, Nikkei chimichurri

Grilled King Prawns 🍷🦐🌿 1,200  
Dry smoky chili, garlic emulsion

Glazed Patagonian Seabass 🍷🐟🌿 1,680  
Ají amarillo-miso glaze, coconut meloso rice

Grilled Catch of the Day 🍷🐟🌿 620  
Yellow ají sauce, cherry tomatoes, shallots, clams

Mixed Seafood Rice 🍷🦐🌿 650  
Meloso rice, shrimp, octopus, scallop, avocado, kombu-infused stock

Nikkei Yellow Chilli Crab 🦀🌿 720  
Yellow chilli, ginger, tomato, yucca gnocchi

## MEAT AND POULTRY

Australian Wagyu T-Bone Grade 5 (900gr.) 4,750  
Grilled potatoes, yellow chilli sauce, chimichurri

Charred Lamb Chops 🍷🌿 1,500  
Chilli-garlic glaze, hacho miso, smoked eggplant purée

Grilled Rib Eye Angus MB4 🍷 1,780  
Dry rub, sansho pepper, Nikkei chimichurri, padrón peppers, baby onion

Grilled Baby Chicken, Achiote and Citrus 480  
Achiote-marinated, citrus jus, ginger, jicama and cabbage slaw, spring onion

Peruvian Stir-fried Beef Tenderloin 🍷🌿 650  
Red onion, cherry tomatoes, soy-vinegar glaze, oyster sauce

Smoked BBQ Pork Belly 🍷🐷🌿 450  
Chef's secret sauce, grilled peppers



SCAN TO DISCOVER GUILTY FLAVOURS



Prices are in Thai Baht, subject to 10% service charge and 7% applicable tax



*guilty*  
BANGKOK