

BEGINNINGS

SEAWEED SALAD | \$13

CUCUMBER SALAD | \$8
Sliced cucumber, amuzu ponzu

SPICY TUNA CRISPY RICE | \$25
Topped with pickled radish, Japanese mint leaves, chili truffle oil & soy sauce

AVOCADO CRISPY RICE | \$18
Avocado, chili truffle oil

SPICY TUNA AVOCADO BOAT | \$20
Diced tuna, cucumber, avocado and red onion with poke sauce

SALMON TATAKI | \$25
Asian pear, wasabi salsa, truffle ponzu dressing

CONCH CARPACCIO (GF) | \$20
Thinly sliced fresh, local conch with spicy chili garlic sauce, olive oil, micro basil & jalapeño salsa

YELLOWTAIL JALAPENO SASHIMI | \$33
Japanese yellowtail with garlic puree, slice jalapeños, cilantro, yuzu soy dressing

NORI TACOS | \$25
Snow crab, masago, scallions, eel sauce, spicy mayo, tempura flakes

STONE CRAB CRISPY RICE | \$32
Local stone crab with dynamite sauce, lemon grass salsa, crispy onion & truffle oil

CUCUMBER & CRAB SALAD | \$20
Sliced cucumber, snow crab, Japanese rice crackers, masago tossed in mayo, eel sauce topped with sesame seeds, wasabi peas & shredded nori

PEPPERED SCALLOP | \$22
Six thinly sliced pieces of peppered scallop with shiso leaves, jalapeño dressing & yuzu dressing

FOIE GRAS CRISPY RICE | \$25
Foie gras terrine with dried miso, tomato - strawberry chutney

PEPPERED ESCOLAR | \$28
Seared peppered white tuna, onion, ponzu salsa, ponzu sauce

SAWARA SASHIMI (GF) | \$25
Wahoo with onion, garlic, ginger salsa, olive oil and lemon vinegar dressing

GROUPEL NEW STYLE SASHIMI | \$25
Seared local grouper with hot oil yuzu soy sauce

SEARED BRILAND WAHOO | \$28
Seared wahoo, sesame soy vinaigrette, avocado & cucumber

SPICY CUCUMBER TACOS | \$15
Diced cucumber dressed in kimchi sauce, in nori taco shells topped with alfalfa sprouts

OCTOPUS SUNOMONO | \$18
Four thinly sliced pieces of boiled octopus with cucumber, shiso leaves & seaweed in sweet vinegar

SASHIMI or SUSHI (2pc.)

OCTOPUS | \$13

SCALLOP | \$16

SALMON | \$14

UNAGI | \$12

IKURA | \$8

TUNA | \$15

MASAGO | \$8

HAMACHI | \$16

CONCH | \$10

ESCOLAR | \$14

SNOW CRAB | \$16

SHRIMP | \$14

GROUPEL | \$14

WAHOO | \$14

SUSHI ROLLS (6pc.)

SPICY SCALLOP | \$16
Scallop, spicy mayo, eel sauce, scallions, masago, tempura flakes

EEL & CUCUMBER | \$16
Barbecued fresh water eel, cucumber, eel sauce

PHILLY SMOKED SALMON (GF) | \$18
Smoked salmon, cream cheese, avocado

TUNA & AVOCADO (GF) | \$16
Yellow fin tuna, avocado, wasabi mayo

YELLOWTAIL JALAPENO | \$18
Chopped Japanese yellowtail, cilantro garlic, jalapeño, pickled radish, yuzu soy

JUNKANOO | \$28
Snow Crab, avocado, cucumber topped with creamy salmon sauce

SPICY TUNA (GF) | \$16
Chopped yellow fin tuna, scallions, spicy mayo

SHRIMP TEMPURA | \$16
Two pieces of deep friend battered shrimp, spicy mayo, asparagus

SALMON & AVOCADO (GF) | \$16
Chopped Atlantic salmon & avocado

ELEUTHERA FREEDOM | \$26
Shrimp tempura topped with eel

SOFT SHELL CRAB | \$26
Two whole soft shell crabs, masago, avocado, scallions

BRILAND LIVING | \$26
Conch, masago, avocado, scallion, spicy mayo

BAKED STONE CRAB HANDROLL | \$26
Stone crab, garlic mayo, masago, sesame soy paper (2 pieces)

CUCUMBER & AVOCADO (GF) | \$14

CHEF'S TEMPURA ROLL | \$28
Seaweed salad, snow crab, mango, avocado, cream cheese

SPICY SALMON TEMPURA | \$20
Chopped salmon, chili powder, spicy mayo, scallions, sesame seeds, eel sauce, wasabi mayo

LORD DUNMORE | \$42
Cooked Bahamian lobster, masago, avocado, scallions, spicy mayo, tempura flakes

ROYAL ROLL | \$26
Stone crab tempura, mango, avocado, spicy mayo inside, yellowtail thinly sliced with lemon cilantro jalapeño on top

CATERPILLAR ROLL | \$18
Shrimp tempura cucumber inside avocado, salmon egg on top

THE DAVINE (GF) | \$26
Tuna, salmon, yellowtail, white fish, snow crab, masago, avocado, scallions

CALIFORNIA | \$16
Crab sticks, masago, mayo, cucumber, avocado

VEGETABLE | \$15
Sweet tofu, winter melon, avocado, cucumber, asparagus, pickled radish

CUCUMBER (GF) | \$12

AVOCADO (GF) | \$12

SMALL BITES

MISO SOUP (GF) | \$10
Miso paste, tofu, seaweed

SHRIMP GYOZA | \$14
Shrimp, carrots, cabbage dumplings

PORK GYOZA | \$12
Pork, cabbage dumplings

VEGETABLE GYOZA | \$10
Cabbage, sweet potatoes, shiitake mushrooms, ginger & garlic

MUSHROOM GYOZA | \$15
Sauteed onion mushrooms, carrots, chives & tamari soy vinegar

MIXED GREEN SALAD | \$15
with ginger dressing

MUSHROOM SALAD | \$15
Warm pickled shiitake, oyster, enoki, baby portobello mushrooms

EDAMAME (GF) | \$12
Steamed soy pods

SPICY EDAMAME (GF) | \$12
Sriracha chili sauce

BRUSSELS SPROUTS (GF) | \$15
Balsamic teriyaki dressing

KIMCHI (GF) | \$13
Pickled Chinese Cabbage

SHRIMP TEMPURA | \$18
Three pieces of tempura shrimp

ROCK SHRIMP TEMPURA | \$22
Rock shrimp tempura, yuzu spicy aioli

SHRIMP SPRING ROLLS | \$12
Bean sprouts, cabbage, carrots and shrimp

VEGETABLE SPRING ROLLS | \$12
Bean sprouts, cabbage, carrots and tofu

KAKI - AGE | \$15
Mixed vegetable and seafood tempura with bonito flakes

SOFT SHELL CRAB | \$26
With local mixed green salad roll

RICE BOWL | \$8

SMALL PLATES

BLACK COD MISO (GF) | \$46
Grilled black cod with sweet miso on top

LOBSTER TEMPURA | \$52
Fried Bahamian lobster with dried miso

BRAISED BEEF SHORT RIBS (GF) | \$46
Japanese style, slow cooked short ribs

GROUPEL SZECHUAN | \$42
Local Grouper tempura, red onions, red & green bell peppers, carrots, bamboo shoots, mushrooms, scallions & Szechuan sauce

CHICKEN KARA - AGE | \$24
Japanese style tempura chicken

SPICY CHILI GARLIC SHRIMP | \$34
Six pieces of black tiger shrimp sauteed with garlic onion asparagus, mushrooms, green & red bell pepper in chili garlic sauce

STONE CRAB MASALA | \$36
Four pieces of broiled stone crab claws sprinkled with garam masala powder

SQUID PASTA | \$38
Six pieces of squid pasta with broccoli, asparagus, Shitake mushrooms sautéed in a light garlic, soy, sake sauce

NOODLES

YAKI SOBA | \$28
Choice of seafood, chicken or pork

PORK RAMEN | \$28
Served with slices of braised pork belly

MISO RAMEN | \$28
Bean sprouts, cabbage, carrots, sweet corn and tofu

SPICY SEAFOOD RAMEN | \$32
Shrimp, crab, scallops, squid, salmon, fish cake

SPICY KIMCHI RAMEN | \$28
Marinated beansprouts, scallions, kimchi, fresh lime and cilantro in a spicy vegetable broth (with choice of shrimp)

DESSERT

ICE CREAM TEMPURA | \$22
Deep fried vanilla ice cream with chocolate mousse

GREEN TEA CHEESECAKE (GF) | \$15

MOCHI ICE CREAM | \$12
Ice cream wrapped in sticky rice (green tea, strawberry, mango or vanilla)

MANGO SORBET | \$8

BANANA HARUMAKI | \$13
Banana dulce de leche spring rolls with vanilla ice cream

SWEET RICE | \$15
Sticky coconut rice with salted, caramelized bananas & vanilla ice cream

MARTINIS \$20

THE CLASSIC

Vodka or gin, vermouth

THE COSMO

Fresh lemon juice, cranberry juice, Cointreau, Grey Goose L'Orange

THE DAVINE

Fresh ginger, lemon juice, Domaine de Canton, vodka

THE CUCUMBER

Gin, elderflower liqueur, muddled cucumber, fresh lemon juice, agave nectar

THE PEAR

Pear vodka, St. Germaine, fresh lemon juice, agave nectar

THE ESPRESSO

Espresso, Khalua, Frangelico, vodka (option of espresso & vodka only)

THE SAKETINI

Sake, Vodka

THE WASABI

Cucumber vodka, wasabi, fresh lemon juice, agave nectar

HOUSE CLASSICS \$18

JAPANESE MULE

Sake, ginger beer, fresh lime juice, fresh ginger, cucumber and cilantro

DAVINE AFFAIR

Sake, Cointreau, gin, lemon

DAVINE G & T

Classic gin & tonic infused with grapefruit, thyme

MOSCOW MULE

DaVine ginger vodka, ginger beer

SPICED DARK & STORMY

Dark rum infused with fresh ginger beer

SPICY MARGARITA

Tequila, Cointreau, Sriracha, fresh lime juice, lemon juice, simple syrup

ELDERFLOWER SPRITZ

Gin, elderflower liqueur, prosecco, club soda

SAKE NEAT

Chilled sake (House Sake or Cucumber Sake)

BEER \$10

ASAHI

HEINEKEN

TSINGTAO

YUENGLING

BUD LIGHT

CORONA EXTRA

CORONA LIGHT

SAPPORO

KALIK

KALIK LIGHT

SANDS

SANDS LIGHT

SAKE

TYKU JUNMAI SILVER | \$38

330 ml

TYKU JUNMAI BLACK | \$42

330 ml

GEKKEIKAN | \$65

750 ml

GEKKEIKAN NIGORI | \$45

Unfiltered, 300 ml

MOMOKAWA RUBY | \$40

750 ml

GREEN RIDGE | \$75

Dewazakura Dewansansan Sake, 300 ml

MOMOKAWA JUNMAI

ORGANIC | \$45

750 ml

HOYO MANAMUSUME | \$92

720 ml

SUMMER SNOW | \$155

Kamoizumi Nigori Ginjo Sake, Unfiltered, 500 ml

DAIMON "ROAD TO OSAKA"

TOKUBETSU HONJOZO NIGORI | \$86

720 ml

TOZAI "SNOW MAIDAN" JUNMAI

NIGORI | \$65

720 ml

TOZAI "LIVING JEWEL"

JUNMAI | \$65

720 ml

TENSEI "INFINITE SUMMER"

TOKUBETSU | \$110

720 ml

TOZAI "PLUM BLOSSOM OF PEACE"

PLUM SAKE | \$65

720 ml

TOKO "SUN RISE"

JUNMAI GINJO | \$120

720 ml

BY THE GLASS \$15

MARK WEST PINOT NOIR

Appellation California

JOSH CELLARS MERLOT

California

19 CRIMES RED WINE BLEND

South Eastern, Australia

THE HOGUE CABERNET SAUVIGNON

Columbia Valley

THE SHOW MALBEC

Mendoza, Argentina

BARONE FINI PINOT GRIGIO

Italy

MUDHOUSE

Marlborough

JOSEPH MELLOTT SINCERITE SAUVIGNON BLANC

France

SNOQUALMIE CHARDONNAY

Columbia Valley

JOEL GOTT UNOAKED CHARDONNAY

California

MINUTY

Côtes de Provence

MIONETTO PROSECCO DI TREVISO BRUT

Treviso Prosecco region

RED

MARK WEST PINOT NOIR | \$55

Appellation California

ERATH PINOT NOIR | \$78

Oregon

ANGELA PINOT NOIR | \$110

Yamhill - Carlton, Oregon

BELLE GLOS DAIRYMAN RUSSIAN RIVER VALLEY PINOT NOIR | \$169

Russian River Valley

JOSH CELLARS MERLOT | \$55

California

RUTHERFORD HILL MERLOT | \$85

Napa Valley

19 CRIMES RED WINE BLEND | \$55

South Eastern, Australia

DUCKHORN MERLOT | \$145

Napa Valley, California

MOLLYDOOKER THE BOXER SHIRAZ | \$77

Marlborough

THE HOGUE CABERNET SAUVIGNON | \$55

Columbia Valley

JOEL GOTT 815 CABERNET SAUVIGNON | \$65

California

CHARLES KRUG CABERNET SAUVIGNON | \$85

Napa Valley

DECOY CABERNET SAUVIGNON | \$88

Sonoma County

DUCKHORN CABERNET SAUVIGNON | \$250

Sonoma County

THE SHOW MALBEC | \$55

Mendoza, Argentina

WHITE

BARONE FINI PINOT GRIGIO | \$55

Italy

JOSEPH MELLOTT SINCERITE SAUVIGNON BLANC | \$55

France

KIM CRAWFORD SAUVIGNON BLANC | \$68

Marlborough

SNOQUALMIE CHARDONNAY | \$55

Columbia Valley

CHALK HILL CHARDONNAY | \$55

Sonoma County

JOEL GOTT UNOAKED CHARDONNAY | \$55

California

DUCKHORN CHARDONNAY | \$105

Napa Valley

FAR NIENTE CHARDONNAY | \$135

Napa Valley

FOURNIER SANCERRE BELLES VIGNES | \$85

France

WILLIAM FEVRE CHABLIS | \$95

France

MUDHOUSE | \$55

Marlborough

ROSÉ

BARTON & GUSTIER | \$55

Côtes de Provence

MINUTY | \$55

Côtes de Provence

MIRAVAL | \$75

Côtes de Provence

BY. OTT | \$80

Cotes de Provence

BUBBLES

MIONETTO PROSECCO DI TREVISO BRUT | \$55

Treviso Prosecco region

BILLECART SALMON BRUT | \$205

France

BOLLINGER CUVÉE BRUT | \$230

France

BILLECART SALMON BRUT ROSE | \$295

France

EUROCAVE

BOUCHARD PERE & FILS VIGNES DE L'ENFANT JESUS | \$195

BOUCHARD PERE & FILS MEURSAULT GENEVRIERES | \$159

BOUCHARD PERE & FILS POUILLY FUISSE | \$125

DOMAINES OTT CHATEAU DE SELLE CLAIR NOIRS | \$155

GAJA BRUNELLO DI MONTALCINO | \$175

GAJA BAROLO DAGROMIS | \$189

GAJA PROMIS | \$195

GAJA BARBARESCO | \$372

BOUCHARD PERE & FILS POMMARD LES RUGIENS | \$180

BOUCHARD PERE & FILS PULIGNY MONTRACHET | \$185

JOSEPH PHELPS CABERNET SAUVIGNON | \$195

JOSEPH PHELPS INSIGNIA NAPA | \$290

MOLLYDOOKER BLUE EYED BOY | \$190

GRGICH HILLS CABERNET SAUVIGNON | \$260

STAG LEAP CABERNET SAUVIGNON | \$265