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## DA VINE SUSHI & WINE BAR

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### BEGINNINGS

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#### SEAWEED SALAD ... 13

#### CUCUMBER SALAD ... 8

*Sliced cucumber, amazu ponzu*

#### SPICY TUNA CRISPY RICE ... 24

*Topped with pickled radish, Japanese mint leaves, chili truffle oil & soy sauce*

#### AVOCADO CRISPY RICE ... 10

*Avocado, chilli truffle oil*

#### SPICY TUNA AVOCADO BOAT ... 20

*Diced tuna, cucumber, avocado and red onion with poke sauce*

#### CONCH CARPACCIO ... 18

*Thinly sliced fresh, local conch with spicy chilli garlic sauce, olive oil, micro basil & jalapeño salsa*  
\* GF \*

#### YELLOWTAIL JALAPENO SASHIMI ... 32

*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 ... 27

*Local stone crab with dynamite sauce, lemon grass salsa, crispy onion & truffle oil*

#### YELLOWTAIL TARTARE ... 20

*Japanese yellowtail, chopped shallot, garlic puree, scallions, wasabi soy*

#### GROUPER NEW STYLE SASHIMI ... 25

*Seared local grouper with hot oil yuzu soy sauce*

#### CUCUMBER & CRAB SALAD ... 19

*Sliced cucumber, snow crab, Japanese rice crackers, masago tossed in mayo, eel sauce topped with sesame seeds, wasabi peas & shredded nori*

#### PEPPERED ESCOLAR ... 27

*Seared peppered white tuna, onion, ponzu salsa, ponzu sauce*

#### FOIE GRAS CRISPY RICE ... 25

*Foie gras terrine with dried miso, tomato - strawberry chutney*

#### SAWARA SASHIMI ... 25

*Wahoo with onion, garlic, ginger salsa, olive oil and lemon vinegar dressing*  
\* GF \*

#### SALMON TATAKI ... 25

*with Asian pear, wasabi salsa, truffle ponzu dressing*

#### SEARED BRILAND WAHOO ... 25

*Seared wahoo, sesame soy vinaigrette, avocado & cucumber*

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### SASHIMI OR SUSHI (2PC)

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#### OCTOPUS ... 13

#### SCALLOP ... 16

#### SALMON ... 12

#### UNAGI ... 12

#### IKURA ... 7

#### TUNA ... 15

#### MASAGO ... 6

#### HAMACHI ... 14

#### CONCH ... 8

#### ESCOLAR ... 14

#### SNOW CRAB ... 16

#### SHRIMP ... 14

#### GROUPER ... 12

#### WAHOO ... 14

#### BOTAN EBI ... 18

*sweet shrimp*

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## **SUSHI ROLLS (6PC)**

### **VEGETABLE ... 13**

*Sweet tofu, winter melon, avocado, cucumber, asparagus, pickled radish*

### **SPICY SCALLOP ... 14**

*Scallop, spicy mayo, eel sauce, scallions, masago, tempura flakes*

### **EEL & CUCUMBER ... 14**

*Barbecued fresh water eel, cucumber, eel sauce*

### **PHILLY SMOKED SALMON ... 15**

*Smoked salmon, cream cheese, avocado*  
\* GF \*

### **TUNA & AVOCADO ... 14**

*Yellow fin tuna, avocado, wasabi mayo*  
\* GF \*

### **YELLOWTAIL JALAPENO ... 18**

*Chopped Japanese yellowtail, cilantro garlic, jalapeño, pickled radish, yuzu soy*

### **SALMON NEW STYLE ... 15**

*Smoked salmon, asparagus, scallions*

### **JUNKANOO ... 28**

*Snow Crab, avocado, cucumber topped with creamy salmon sauce*

### **CUCUMBER ... 12**

\* GF \*

### **SPICY TUNA ... 14**

*Chopped yellow fin tuna, scallions spicy mayo*  
\* GF \*

### **SHRIMP TEMPURA ... 14**

*Two pieces of deep friend battered shrimp, spicy mayo, asparagus*

### **SALMON & AVOCADO ... 13**

*Chopped Atlantic salmon & avocado*  
\* GF \*

### **ELEUTHERA FREEDOM ... 24**

*Shrimp tempura topped with eel*

### **SURFER'S BEACH ... 22**

*Grilled salmon skin, masago, avocado, katsuooboshi, cucumber, pickled radish*  
\* GF \*

### **SOFT SHELL CRAB ... 28**

*Two whole soft shell crabs, masago, avocado, scallions*

### **BRILAND LIVING ... 24**

*Conch, masago, avocado, scallion, spicy mayo*

### **AVOCADO ... 12**

\* GF \*

### **CUCUMBER & AVOCADO ... 13**

\* GF \*

### **CALIFORNIA ... 15**

*Crab sticks, masago, mayo, cucumber, avocado*

### **BAKED STONE CRAB HANDROLL ... 26**

*Stone crab, garlic mayo, masago, sesame soy paper (2 pieces)*

### **CHEF'S TEMPURA ROLL ... 25**

*Seaweed salad, snow crab, mango, avocado, cream cheese*

### **SPICY SALMON TEMPURA ROLL ... 18**

*Chopped salmon, chilli powder, spicy mayo, scallions, sesame seeds, eel sauce, wasabi mayo*

### **LORD DUNMORE ... 38**

*Cooked Bahamian lobster, masago, avocado, scallions, spicy mayo, tempura flakes*

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## SMALL BITES

### KAKI - AGE ... 15

Mixed vegetable and seafood tempura  
with bonito flakes

### PORK GYOZA ... 10

Pork, cabbage dumplings

### MISO SOUP ... 8

\* GF \*

### SOFT SHELL CRAB ... 26

With local mixed green salad roll

### KIMCHI ... 13

Pickled Chinese Cabbage

\* GF \*

### VEGETABLE SPRING ROLLS ... 10

Bean sprouts, cabbage, carrots and tofu

### SHRIMP GYOZA ... 12

Shrimp, carrots, cabbage dumplings

### MIXED GREEN SALAD ... 15

with ginger dressing

### EDAMAME ... 12

Steamed Soy Pods

\* GF \*

### ROCK SHRIMP TEMPURA ... 22

Rock shrimp tempura, yuzu spicy aioli

### SHRIMP SPRING ROLLS ... 14

Bean sprouts, cabbage, carrots and  
shrimp

### VEGETABLE GYOZA ... 10

Cabbage, sweet potatoes, shiitake  
mushrooms, ginger & garlic

### MUSHROOM SALAD ... 15

Warm pickled shiitake, oyster, enoki,  
baby portobello mushrooms

### SPICY EDAMAME ... 12

Sriracha chilli sauce

\* GF \*

### BRUSSEL SPROUTS ... 15

Balsamic teriyaki dressing

\* GF \*

## SMALL PLATES

### BLACK COD MISO ... 42

Grilled black cod with sweet miso on top

\* GF \*

### CHICKEN ADOBO ... 22

Cubed chicken thigh, simmered in garlic  
soy sauce reduction

### LOBSTER TEMPURA ... 41

Fried Bahamian lobster with dried miso

### BRAISED BEEF SHORT RIBS ... 43

Japanese style, slow cooked short ribs

\* GF \*

### CHICKEN KARA - AGE ... 22

Japanese style tempura chicken

### GROUPER SZECHUAN ... 38

Local Grouper tempura, red onions, red  
& green bell peppers, carrots, bamboo  
shoots, mushrooms, scallions &  
Szechuan sauce

### PORK BELLY YUZU MISO ... 25

Grilled pork belly with yuzu miso

### SHRIMP TEMPURA ... 17

Three pieces of tempura shrimp with  
steamed rice

### EGGPLANT SZECHUAN ... 32

Shiitake mushrooms, oyster  
mushrooms, baby button mushrooms,  
Japanese eggplants, red bell peppers &  
scallions

## NOODLES

### YAKI SOBA ... 25

Choice of seafood, chicken or pork

### PORK RAMEN ... 25

Served with slices of braised pork belly

### SPICY SEAFOOD RAMEN ... 28

Shrimp, crab, scallops, squid, salmon, fish cake

### MISO RAMEN ... 25

Bean sprouts, cabbage, carrots, sweet corn and tofu

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## DESSERT

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### ICE CREAM TEMPURA ... 22

*Deep fried vanilla ice cream with chocolate mousse*

### GREEN TEA CHEESE CAKE ... 15

\* GF \*

### MOCHI ICE CREAM ... 12

*Ice cream wrapped in sticky rice*  
\* Green Tea, Strawberry, Mango or Vanilla \*

### BANANA HARUMAKI ... 13

*Deep fried banana roll*

### SWEET RICE ... 15

*Sticky coconut rice with salted, caramelized bananas & vanilla ice cream*

### MANGO SORBET ... 8

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## MARTINIS

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### 19

### THE COSMO

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

### THE WASABI

*Cucumber vodka, wasabi, fresh lemon juice, agave nectar*

### THE DA VINE

*Fresh ginger, lemon juice, Domaine de Canton, vodka*

### THE CUCUMBER

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

### THE LYCHEE

*Lychee Syrup, vermouth, vodka*

### 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 CLASSIC

*Vodka or gin, vermouth*

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## HOUSE CLASSICS

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### 17

### JAPANESE MULE

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

### DAVINE AFFAIR

*Sake, Cointreau, gin, lemon*

### JAPANESE LOVE AFFAIR

*Tyku Junmai Sake, whiskey, Domaine De Canton, bitters & sugar*

### DAVINE G&T

*Classic gin & tonic infused with grapefruit, thyme*

### MOSCOW MULE

*DaVine ginger vodka, ginger beer*

### SPICY MARGARITA

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

### ELDERFLOWER SPRITZ

*Gin, elderflower liqueur, prosecco, club soda*

### OLD FASHION

*Bourbon, fresh lime, lemon, simple syrup, bitters*  
\* Option to have smoked \*

### SAKE NEAT

*Chilled sake*  
\* House Sake or Cucumber Sake \*

### SPICED DARK & STORMY

*Dark rum infused with fresh ginger beer*

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**TSINGTAO**  
**SANDS**  
**SANDS LIGHT**  
**CORONA EXTRA**

## BEER

**ASAHI**  
**SAPPORO**  
**BUD LIGHT**  
**CORONA LIGHT**

**YUENGLING**  
**KALIK**  
**KALIK LIGHT**  
**HEINEKEN**

**TYKU JUNMAI SILVER ... 25**  
330ml

**GEKKEIKAN ... 35**  
\* 750ml \*

**GEKKEIKA NIGORI ... 48**  
\* 750 ml  
Unfiltered \*

**MOMOKAWA RUBY ... 35**  
\* 720 ml \*

**GREEN RIDGE:PRIMAL STRENGTH ... 65**  
*Dewazakura Dewansan Namegenshu Sake*  
\* 500 ml \*

**SUMMER SNOW ... 102**  
*Kamoizumi Nigori Ginjo Sake*  
\* Unfiltered  
500 ml \*

**TYKU JUNMAI BLACK ... 28**  
\* 330 ml \*

**TYKU JUNMAI SILVER ... 45**  
\* 720 ml \*

**MOMOKAWA JUNMAI ORGANIC ... 35**  
\* 720 ml \*

**CHERRY BOUQUET ... 55**  
*Dewazakura Oka Sake*  
\* 300 ml \*

**CHRYSANTHEMUM MEADOW ... 66**  
*Tedorigawa Yamahai Daiginjo Sake*  
\* 300 ml \*

**FAIR MAIDEN ... 120**  
*Hoyo Kura No Hana Sake*  
\* 500 ml \*

**GEKKEIKAN NIGORI ... 30**  
\* 330 ml  
Unfiltered \*

**TYKU JUNMAI GINJO BLACK ... 55**  
\* 720 ml \*

**MOONSTONE COCONUT LEMONGRASS ... 35**  
\* 720 ml \*

**GREEN RIDGE ... 56**  
*Dewazakura Dewansansan Sake*  
\* 300 ml \*

**HOYO MANAMUSUME SAKE ... 85**  
\* 720 ml \*

**HEAVEN OF TIPSY DELIGHT ... 225**  
*Akitabare Suirakuten*  
\* 720 ml \*

## AMERICAN REDS

**ANGELA PINOT NOIR ... 95**  
*Yamhill - Carlton, Oregon*

**DUCKHORN MERLOT ... 145**  
*Napa Valley, California*

**JOEL GOTT 815 CABERNET SAUVIGNON ... 45**  
*California*

**RUTHERFORD HILL BARREL SELECT ... 69**  
*Napa Valley*

**THE HOGUE CABERNET SAUVIGNON ... 35**  
*Columbia Valley*  
\* by the glass...12 \*

**BELLE GLOS DAIRYMAN RUSSIAN RIVER VALLEY PINOT NOIR ... 169**  
*Russian River Valley*

**ERATH PINOT NOIR ... 47**  
*Oregon*

**JOSH CELLARS MERLOT ... 29**  
*California*  
\* by the glass...12 \*

**RUTHERFORD HILL CABERNET SAUVIGNON ... 105**  
*Napa Valley*

**JOEL GOTT ZINFANDEL ... 44**  
*California*

**CHARLES KRUG CABERNET SAUVIGNON ... 63**  
*Napa Valley*

**FLOWERS SEAVIEW RIDGE ... 189**  
*Sonoma Coast*

**MARK WEST PINOT NOIR ... 35**  
*Appellation California*  
\* by the glass...12 \*

**RUTHERFORD HILL MERLOT ... 60**  
*Napa Valley*

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## AMERICAN WHITES

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**DUCKHORN CHARDONNAY ... 96**

*Napa Valley*

**FAR NIENTE CHARDONNAY ... 110**

*Napa Valley*

**JOEL GOTT UNOAKED CHARDONNAY ... 45**

*California*

**SNOQUALMIE CHARDONNAY ... 35**

*Columbia Valley*

\* by the glass...12 \*

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## AUSTRALIA, CHILE & NEW ZEALAND

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**19 CRIMES RED WINE BLEND ... 35**

*South Eastern, Australia*

\* by the glass...12 \*

**THE SHOW MALBEC ... 40**

*Mendoza, Argentina*

\* by the glass..12 \*

**KIM CRAWFORD SAUVIGNON BLANC ... 42**

*Marlborough*

**MOLLYDOOKER THE BOXER SHIRAZ ... 77**

*South Australia*

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## FRENCH

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**FOURNIER SANCERRE BELLES VIGNES ... 55**

**VIDAL FLEURY COTES DU RHONE ... 35**

\* by the glass...12 \*

**WILLIAM FEVRE CHABLIS ... 65**

**JOSEPH MELLOTT SINCERITE SAUVIGNON BLANC ... 35**

\* by the glass...12 \*

**THOMAS BARTON RESERVE SAINT EMILION ... 57**

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## ITALIAN

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**AZIANO RUFFINO CHIANTI CLASSICO ... 43**

**BARONE FINI PINOT GRIGIO ... 35**

\* by the glass...12 \*

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## ROSÉ

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**MIRAVAL ... 56**

*Côtes de Provence*

**DOMAINES OTT CHATEAU DE SELLE CLAIR NOIRS ... 137**

*Côtes de Provence*

**BARTON & GUSTIER ... 35**

*Côtes de Provence*

\* by the glass..12 \*

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## BUBBLES

### **POL ROGER BRUT RÉSERVE ... 95**

*Pinot noir, chardonnay & pinot meunier varieties*

### **POMMERY ROSÉ BRUT NV CHAMPAGNE ... 110**

*Champagne blend*

### **POMMERY BRUT ROYAL ... 100**

*Chardonnay, pinot meunier, pinot noir varieties*

### **MIONETTO PROSECCO DI TREVISO BRUT ... 45**

*Treviso Prosecco region*

*\* by the glass...15 \**

## EUROCAVE

### **BOUCHARD PERE & FILS VIGNES DE L'ENFANT JESUS ... 173**

*2017*

### **BOUCHARD PERE & FILS MEURSAULT GENEVRIERES ... 108**

*2017*

### **BOUCHARD PERE & FILS POUILLY FUISSE ... 65**

*2019*

### **DOMAINES OTT CHATEAU DE SELLE CLAIR NOIRS ... 137**

*2020*

### **GAJA BRUNELLO DI MONTALCINO ... 120**

*2016*

### **JOSEPH PHELPS INSIGNIA NAPA ... 270**

*2017*

### **BOUCHARD PERE & FILS CHASSAGNE MONTRACHET ... 105**

*2018*

### **BOUCHARD PERE & FILS POMMARD LES RUGIENS ... 117**

*2016*

### **BOUCHARD PERE & FILS PULIGNY MONTRACHET ... 129**

*2018*

### **DOMINUS ESTATE NAPANOOK ... 127**

*2018*

### **GAJA BAROLO DAGROMIS ... 167**

*2015*

### **JOSEPH PHELPS CABERNET SAUVIGNON ... 116**

*2018*

### **BOUCHARD PERE & FILS LE CORTON GRAND CRU ... 210**

*2017*

### **BOUCHARD PERE & FILS MEURSAULT ... 75**

*2019*

### **DOMAINES OTT CHATEAU ROMASSAN ... 90**

*2020*

### **GAJA BARBARESCO ... 372**

*2018*

### **GAJA PROMIS ... 90**

*2018*

### **MOLLYDOOKER BLUE EYED BOY ... 90**

*2019*

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