NYX

ACADEMIAS HOTEL

FOOD MENU

HOW TO READ THIS MENU

A code appears beside a dish only when the house prints it there.

DIETARY MARKS

☉ Vegetarian

THE LINE BENEATH A DISH

Edamame with Sea Salt *(NF)(DF)(GF)(SF)(VG)*

Edamame

Prices include VAT and all legal taxes.

THE MARKS THIS MENU DECLARES

(NF) Nuts-Free

(DF) Dairy-Free

(GF) Gluten-Free

(SF) Shellfish-Free

(VG) Vegetarian

FOOD MENU

NYX Rooftop

TO START WITH

- Edamame with Sea Salt *(NF)(DF)(GF)(SF)(VG)* — 7
  Edamame

- Spicy Edamame *(NF)(DF)* — 8
  Chili / garlic / oyster sauce

- Duck Salad *(DF)* — 20
  Duck confit / mango / roasted cashews / herb salad / hoisin lime sauce / crispy lotus root

- Salmon Tataki Green Salad *(DF)(SF)(GF)* — 19
  Mix baby leaves / salmon tataki / avocado / cucumber / cherry tomato / radish / namayasai dressing

- Japanese Tuna Salad *(DF)(SF)* — 17
  Tuna tataki / beetroot / topinambur / wild broccoli / king oyster mushrooms / baby carrot / miso goma / tosazu gel

SIGNATURE APPETIZERS

- Scallop *(NF)* — 21
  2 pcs. Sabayon lemon kosho / seasonal greens / bonito flakes / herbs oil

- Wagyu Slider *(SF)* — 18
  2 pcs. Potato bun / wagyu beef / shiso / pickled cucumber / kosho mayo / chili jam

- Wagyu Beef Tataki *(DF)(SF)(GF)* — 20
  Ponzu sauce / hazelnut / cress salad

- Lobster Dumplings *(NF)* — 28
  4 pcs. Carrot purée with saffron / kimchi cabbage / shiitake mushrooms / lobster bisque

- Duck Gyoza *(NF)(SF)* — 22
  4 pcs. Sweet potato purée / duck confit / herbs / chili / kumquat / teriyaki sauce

- Rock Shrimp Tempura *(NF)* — 21
  Shrimp tempura / tobiko yuzu / Japanese curry mayo

VEGETARIAN

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FOOD MENU

SIGNATURE APPETIZERS · CONTINUED

Eggplant Miso *(DF)(SF)* 15
Honey Miso / roasted cashews / ginger / bonito flakes / onion / herbs oil

RAW & FRESH

Sea Bass Ceviche *(NF)(DF)(GF)* 23
Sea Bass marinated in passion fruit & mango / onion / salicornia / corn / shiso / coriander / jalapeño / quinoa & crispy tapioca crackers

Tuna Truffle Usuzukuri 22
Tuna / smoked ponzu / fresh truffle / ohitashi spinach salad / shimeji mushrooms / crispy buckwheat

Hamachi Jalapeño Tiradito *(NF)(DF)(GF)(SF)* 18
Hamachi / jalapeño / coriander / green apple / yuzu dressing

Crispy Tuna Tacos *(NF)(DF)* 19
3 pcs. Tuna tartar with kimchi / crispy tacos furikake / spring onion / guacamole / cress salad

Beef Tartar *(NF)(DF)(SF)* 21
Wagyu Australian A7 / 24-month aged parmesan / jalapeño mayo / truffle sauce / yuca chips

YAKI — ONE PIECE

Gyuniku *(NF)(DF)(SF)* 9
Wagyu Australian A7 / spring onion / chili garlic / sesame oil

Yakitori *(NF)(DF)(SF)* 8
Chicken thigh / padron pepper / NYX secret sauce

Sake Kushi *(NF)(DF)(SF)* 7
Salmon / teriyaki / spring onion / sansho pepper / sesame

⊡ **Asparagus Kushi** *(NF)(DF)(SF)(VG)* 5
Namayasai sauce / bubu arare / sesame / cress salad

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ROBATA

Beef - Wagyu Australian A7 Flap Steak *(NF)(SF)* — 55 /220gr - 90 /440gr
Wagyu flap steak / fresh truffle / topinambur purée / beef sauce / king oyster mushrooms / sansho Japanese pepper

Lamb Cutlets *(DF)(NF)(SF)* — 38
Garlic chimichurri / miso eggplant / kabayaki glaze / steamed rice with furikake

Yaki Poussin *(NF)(SF)* — 31
Grilled chicken with wafu sauce / sweet potato purée with kosho / shishito pepper

Chilean Sea Bass Miso *(DF)(NF)(SF)* — 55
Chilean Sea Bass marinated in miso / ginger sauce / cress salad / steamed rice with furikake

Seabream *(NF)(SF)* — 36
Seabream / bok choy / parsnip purée / shiso tempura / jalapeño sauce

SUSHI PHILOSOPHY

Omakase Sashimi *(NF)(DF)(GF)* — 34
12 pcs. Tuna toro / salmon toro / scallop / hamachi (Accompanied with fresh wasabi)

Wagyu Beef Roll *(GF)(DF)(NF)(SF)* — 24
8 pcs. Wagyu / cucumber / avocado / asparagus / garlic chips / nikiri sauce

King Crab Avocado Roll *(NF)(DF)(GF)* — 24
8 pcs. King crab marinated with kosho sauce / shiso / pickled carrot / cucumber / avocado / tobiko yuzu

Hamachi Jalapeno Roll *(NF)(DF)(GF)(SF)* — 22
8 pcs. Hamachi / ossetra caviar / coriander / avocado / spring onion / green kosho

Spicy Tuna Roll *(NF)(DF)(GF)* — 19
6 pcs. Tuna / kimchi / crispy onion / shiso / tobiko red / ponzu

Sashimi Roll *(NF)(DF)(GF)* — 22
5 pcs. Tuna / salmon / shrimp / fresh wasabi / finger lime / avocado / daikon / green chili sauce

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SUSHI PHILOSOPHY · CONTINUED

Ebi Unagi Roll *(NF)(DF)* 22
8 pcs. Shrimp tempura / eel / avocado / cucumber / chives / tempura crumbs / spicy mayo

Crispy Salmon Tartar Roll *(NF)(DF)(GF)* 19
5 pcs. Salmon tartar / guacamole / spicy lemon dressing / fresh truffle

NIGIRI

Wagyu Nigiri *(GF)(NF)(SF)* 18
2 pcs. Black garlic / aged parmesan / nikiri glaze

Aburi Nigiri *(GF)(DF)(NF)* 18
2 pcs. Shrimp / shiso / caviar / shrimp glaze / tuna toro

Tuna Toro Nigiri *(GF)(DF)(NF)(SF)* 12
2 pcs. Tuna / fresh truffle / pickled shiitake / sansho pepper / nikiri glaze

Sake Nigiri *(DF)(NF)(SF)* 11
2 pcs. Salmon / honey miso / ginger / bubu arare / chives

Scallop Caviar Nigiri *(GF)(NF)* 19
2 pcs. Ossetra caviar / shiso butter (fire cooked)

Creamy Sea Bass Nigiri *(GF)(DF)(NF)(SF)* 11
2 pcs. Charred Sea Bass / chives / spicy mayo

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DESSERT MENU

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DESSERTS

Choco Spices Bar 14
Namelaka Guanaja Valrhona with Miso / Japanese Whisky Caramel / Caramel Ice Cream

Raspberry & Milk Textures 12
Milk Siphon / Fresh Berries / Caramelized Milk / Raspberry Sorbet / Streusel / Raspberry Glass

Kakigori Tropical 13
Coconut Montée / Caramelized Pineapple / Passion Fruit Sauce / Mango Sorbet

NYX Combo Pleasures 16
Mochi & Ice Cream Selection / Seasonal Fruits / Mignardises

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COCKTAIL LIST

NYX Rooftop

COCKTAILS

Purple Rain 14
Bacardi Carta Blanca / Banana / Coconut / Ube

Forbidden Greens 15
Bombay Sapphire / Horseradish / Lemongrass / Ginger / Celery

Blossom Breeze 15
Grey Goose / St. Germain Elderflower / Sakura Tea / Spices

Yugen 15
Martini Riserva Bitter / Martini Rubino / White Chocolate / Raspberry / Mint

Klondike Touch 16
Patron Silver / Pink Grapefruit / Mango / Pandan

Koan 15
Dewar's White Label / Milky Oolong Tea / Vanilla / Lemon

Harmony's Essence 10
Watermelon / Passion Fruit / Ginger. Spirit free.

Jasmin Blush 9
Strawberry / Basil / Jasmine Tea. Spirit free.

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