



# A La Carte

## Ozone Snacks (available from opening till late)

### **Roasted potato cake**

lentil, tamarind sauce

### **Vegetable samosa**

mango chutney, mint yoghurt

### **Crispy basil calamari**

basil crumbs, spicy pepper aioli

### **Mini Wagyu beef burger**

marinated Kalbi style

## Sesame Cones

### **Tuna tartare**

chickpea, oscietra caviar, basil snow

### **Salmon tartare**

cauliflower mousse, salmon roe

### **Alaska king crab**

tomato aioli, mango coulis, tomato cone

## Soup

### **Lobster consommé**

duck foie gras, tarragon, fennel, tomato

## Sushi and Sashimi (2 pieces)

**Tuna**

**Fatty tuna**

**Yellowtail**

**Salmon**

**Octopus**

**Scallop**

**Sea urchin**

**Sweet shrimp**

## Maki and Temaki Rolls

**Salmon**

**Tuna**  
**California**  
**Soft shell crab**  
**Avocado**  
**Cucumber**

## **Ozone Sushi (2 pieces)**

**Sweet shrimp with sharp cheddar**  
**Seared salmon with mango**

## **Tempura (2 pieces)**

**Bamboo Shrimp**  
**Asparagus**  
**Pumpkin**  
**Shiitake mushroom**

## **Omakase**

**(Chef's choice selection of sushi and sashimi)**

5 sushi selections

7 sashimi selections

3 sushi selections and 3 sashimi selections

## **Caviar**

### **Italian Caviar**

Oscietra  
30 gm

### **Iranian Caviar**

Black Beluga  
30 gm

### **Chinese Caviar**

Hybrid  
30 gm

## **Oysters - United States**

### **Kumamoto**

These oysters are originally from the Kumamoto area of Kyushu, Japan. Kumamoto oysters are rich in flavor, almost buttery and slightly salty. The finish is sweet, mildly fruity with a light metallic flavor.

### **Shigoku**

Shigoku oysters are raised along the coast of Willapa Bay and Northern Puget Sound's Samish Bay they have smooth shells with deep cups and firm meat, clean, sweet flavor with a hint of cucumber and melon finish.

### **Wildcat Cove**

Wildcat Cove is located in southern Puget Sound, Washington just inside the Little Skookum Inlet. It is a nutrient rich area that enables oysters to have very plump, full meats. Their flavor begins with a mild saltiness, followed by sweetness and fruity aftertaste.

## **Oysters - Europe**

### **Gillardeau**

Gillardeau oysters are farmed on Marennes-Oleron, France, they have plump meat with crispy, sweet, creamy finish and salty after taste.

### **White pearl**

White Pearl oyster is the only type of oyster that produces in South West of France, and it has deep cupped shape with moderate taste of seawater, sweet with firm texture.

## **Asian Tapas**

### **Cold Asian Tapas**

#### **Homemade smoked Scottish salmon**

rice puree, salmon roe, garlic nougatine

#### **Yellowfin tuna in 3 ways**

tomato-saffron aioli, radish, cucumber, confit shallot

#### **Tuna-hamachi terrine (sashimi style)**

crispy baby sardine, cucumber, ponzu

#### **Pan seared foie gras**

caramelized apple, yuzu sorbet, brioche

#### **Slow cooked organic farm eggs**

hoba miso, crispy ginger, bacon, black truffle

## **Sesame Cones**

### **Tuna tartare**

chickpea, oscietra caviar, basil snow

### **Salmon tartare**

cauliflower mousse, salmon roe

### **Alaska king crab**

tomato aioli, mango coulis, tomato cone

## **Hot Asian Tapas - Taste of Ocean**

### **Halibut en papillote**

tomato-lemongrass broth, saffron, asparagus, razor clams

### **Crispy basil calamari**

basil crumbs, spicy pepper aioli

### **Pan seared diver scallops**

artichoke puree, oscietra caviar, garlic nougatine

## **Hot Asian Tapas - Taste of Land**

### **Roasted free range chicken rolled over mushroom**

morels, cumin, carrot puree

### **Grilled baby lamb loin**

garlic-lemon puree, pine nuts, tomatoes

### **Mini Wagyu beef burger**

marinated Kalbi style

## **Hot Asian Tapas - Taste of Farm**

### **Deep-fried green asparagus**

maitake, rice flakes, eggless pepper mayonnaise

### **Roasted potato cake**

lentil, tamarind sauce

### **Vegetable samosa**

mango chutney, mint yoghurt

## **Dessert**

### **Ozone Dessert**

#### **Warm chocolate tartlets**

#### **Trio of lychee**

gelee, mousse, foam

#### **Mochi**

caramelized pineapple, yoghurt, raspberry

#### **Creamy mango pudding**

mango salsa

#### **Shizuoka melon**

#### **Artisan cheese platter**

nuts, fruits, poilane bread

# Cocktails

## Ozone Cocktails

### **Aria 118**

Orange Vodka, Sake, Coconut Rum, Passion Fruit, Lychee

### **Dragontini**

Vodka, Raspberry Liqueur, Fresh Raspberry, Yuzu and Basil Foam

### **Thai Spritz**

Chili Infused Tequila, Strawberry, Prosecco, Lemongrass

### **Tango**

Gin, Absinthe, Apple Juice, Lemon Juice

### **Sweet Life**

Tequila, Aperol, Passion Fruit, Lime Juice, Pineapple Juice, Bitters

### **Basilic**

Gin, Fresh Basil, Green Apple, Lemongrass, Yuzu and Basil Foam

### **Vanilla Sky**

Bourbon Whiskey, Talisker 10, Vanilla, Pear

### **Blackberry Mojito**

Rum, Blackberries, Lime, Mint, Sugar, Soda

### **Champagne Mojito**

Vodka, Lime, Mint, Sugar, Rosé Champagne

## Champagne Cocktails

### **Pom' Royale**

Fresh Pomegranate Juice, Pom Liqueur, Champagne

### **Lychee Royale**

Lychee Juice, Lychee Liqueur, Rcse Syrup, Lemon Juice, Champagne

### **Edel**

St. Germain, Lemon Juice, Champagne

## Skyline Sunday Brunch

## Champagne and Wines

**Perrier-Jouët Grand Brut**

**Perrier-Jouët Blason Rosé**

**Sauvignon Blanc, Tahuna, New Zealand**

**Cabernet Sauvignon, La Joya Gran Reserve, Chile**

## Cocktails

### **Bloody Mary**

*Vodka, Tomato Juice, Lemon Juice, Salt, Black pepper, Tabasco, Worcestershire Sauce*

### **Aria 118**

*Vodka, Sake, Malibu, Lychee Juice, Passion Fruit, Lime, Syrup*

### **Gin Fizz**

*Gin, Lemon Juice, Syrup, Soda*

### **Mimosa**

*Champagne, Orange*

## Spirits

### **Beefeater 24 Gin**

**Absolut Elyx Vodka**

**Havana Club 3 Years Rum**

**Olmecca Blanco Tequila**

**Soft Drinks and Juices**

## Breakfast

**Egg Benedict, spinach, shaved truffle, English muffin**

**Steamed eggs, bonito-soy, sea urchin, scallion**

**Slow cooked organic farm eggs, hoba miso, crispy ginger, bacon, black truffle**

**Appetizer & Salad**

**Seasonal oyster with plum wine granite (1/2 dozen)**

**Sashimi platter (3 selections)**

**Cauliflower salad, crispy bacon, shimeji mushrooms, curry**

**Poached Hokkaido hairy crab, citrus cream, seaweed, herb salad**

**Pan seared duck foie gras, yuzu sorbet, apple chip, brioche**

## Soup

**Lobster consommé, duck foie gras, tarragon, fennel, tomato**

**Sweet corn soup, chorizo, cilantro, jalapeno**

## Main Course

**Poached Maine lobster, maitake mushroom, pearl onion, duck foie gras**

**Halibut en papillote, tomato - lemon grass broth, razor clams**

**Indian style butter chicken with roasted seasonal vegetables, prantha**

**Pan roasted baby lamb loin and rack, garlic-lemon puree, pine**

**nuts,tomatoes**

**Roasted prime beef tenderloin, Dauphinoise potato, asparagus, beef jus**

## **Dessert**

**Strawberry variation**

**Chocolate passion sphere, sorbet, hot chocolate**

**Shizuoka melon**

**Cheese platter**