

**WOTO**

## **Dinner Menu**

**Address:** The Westin Grand Cayman, 30620 Seven Mile Beach

**Phone:** 1 (345) 945 3800

**Cuisine:** Sushi, Ceviche and Poke

### **BAIT THE HOOK**

<b>Goma ae Salad</b>	<b>CI\$6</b>
Steamed local callaloo, tahini soy dressing, sesame seeds	
<b>Seaweed Salad</b>	<b>CI\$8</b>
Wakame, nori, kombu, ogo, tamari, sesame seeds	
<b>Edamame beans</b>	<b>CI\$8</b>
Sesame oil, furikake, togarashi, lime, cayman sea salt	
<b>Silken tofu</b>	<b>CI\$8</b>
Ginger, tamari, bonito flakes, green onion	
<b>Miso soup</b>	<b>CI\$8</b>
Wakame seaweed, tofu, green onion	
<b>Sea Scallop</b>	<b>CI\$18</b>
Yuzu wasabi dressing, ginger, tobiko, chives, smoked sea salt	
<b>Hamachi</b>	<b>CI\$20</b>
Jalapeno, orange, pickled red onion, shiso, white shoyu ponzu	
<b>Chilled Market Oysters (5 pieces)</b>	<b>CI\$25</b>
Tobiko, cucumber sunomono salad, wakame	

### **CEVICHERS**

<b>Caribbean Snapper</b>	<b>CI\$18</b>
Leche de tigre, cilantro, red onion, sweet potato, cancha, seasoning peppers	
<b>Yellowfin Tuna</b>	<b>CI\$18</b>
Tiradito, aji amarillo, lime, ginger, cilantro, cancha, sweet potato	

<b>Nikkei Yellowfin Tuna</b>	<b>CI\$18</b>
Tamari, yuzu, mirin, rocoto, radish, toasted corn nuts	
<b>Conch</b>	<b>CI\$18</b>
Cayman coconut, mango, red onion, sweet drop peppers, cilantro, avocado, lime	
<b>Shrimp Aguachile</b>	<b>CI\$18</b>
Red onion, cucumber, jalapeno, avocado, cilantro, lime	
<b>Ceviche Sampler</b>	<b>CI\$26</b>
Snapper, tuna, conch, shrimp, sweet potato, pickled seasoning peppers	

## PO-CAY BOWLS

<b>Yellowfin Tuna</b>	<b>CI\$24</b>
Ogo, kukui nuts, scallions, onion, avocado, edamame, sushi rice	
<b>Spiced Yellowfin Tuna</b>	<b>CI\$24</b>
Sriracha mayo, onion, scallion, daikon, avocado, furikake, sushi rice	
<b>Atlantic Salmon</b>	<b>CI\$20</b>
Soy, ginger, avocado, pickled vegetables, ikura, nori, sushi rice	
<b>Octopus</b>	<b>CI\$18</b>
Kimchi, green onion, cucumber, namasu, sesame oil, chili threads, sushi rice	
<b>Tofu</b>	<b>CI\$16</b>
Tamari, lime, ogo, radish, edamame, avocado, cucumber, pickled local peppers, sushi rice	
<b>Po-cay Sampler</b>	<b>CI\$26</b>
Tuna, spiced tuna, salmon, octopus, tofu, avocado, pickled vegetables, sushi rice	

## MAKI ROLL - 8 PIECES

<b>California</b>	<b>CI\$18</b>
Blue crab, tobiko, cucumber, avocado, kewpie mayo	
<b>Spicy Yellowfin Tuna</b>	<b>CI\$20</b>
Togarashi, sriracha mayo, tempura flakes	
<b>Tempura Shrimp</b>	<b>CI\$18</b>
Cucumber, avocado, kewpie mayo, sesame seeds	

<b>Vegetarian</b>	<b>CI\$12</b>
Carrot, pickled radish, mango, avocado, cucumber, sesame seeds	
<b>Dragon</b>	<b>CI\$20</b>
Panko shrimp, bbq eel, cucumber, avocado, cream cheese, tobiko	
<b>Spiced Atlantic Salmon</b>	<b>CI\$20</b>
Salmon roe, sriracha mayo, scallion, tempura flakes	

## SASHIMI - 6 PIECES

<b>Yellowfin Tuna</b>	<b>CI\$22</b>
<b>Atlantic Salmon</b>	<b>CI\$18</b>
<b>Hamachi Yellowtail</b>	<b>CI\$20</b>
<b>Scallop</b>	<b>CI\$16</b>
<b>Octopus</b>	<b>CI\$18</b>
<b>Sashimi Sampler</b>	<b>CI\$26</b>
Tuna, salmon, hamachi, unagi, octopus, scallop	

## NIGIRI - 4 PIECES

<b>Aburi Salmon</b>	<b>CI\$14</b>
<b>Hamachi</b>	<b>CI\$16</b>
<b>Yellowfin Tuna</b>	<b>CI\$16</b>
<b>Unagi Eel</b>	<b>CI\$16</b>
<b>Aburi Scallop</b>	<b>CI\$16</b>
<b>Nigiri Sampler</b>	<b>CI\$26</b>
Aburi salmon, hamachi, tuna, unagi eel, aburi scallop, salmon rose	

## DRINKS & COCKTAILS

<b>Karibu no Yume</b>	<b>CI\$14</b>
pisco, grand marnier, lime juice, blueberry syrup	

<b>Fuji</b>	<b>CI\$14</b>
Aperol pisco, lemon juice, orange pear slice, tonic water	
<b>Sakura</b>	<b>CI\$14</b>
Citron vodka, coconut sake, grapefruit juice, coconut cream	
<b>Pear Blueberry</b>	<b>CI\$9</b>
Ginger syrup, pear blueberry syrup, soda water (non-alcoholic)	
<b>Koko Kobito</b>	<b>CI\$14</b>
Malibu rum, coconut sake, pineapple juice, hibiscus syrup	
<b>Over the Rainbow</b>	<b>CI\$14</b>
Vodka, limoncello, lemon juice, fresh strawberry	
<b>Kampai</b>	<b>CI\$14</b>
Gin, sake, canton ginger liqueur	
<b>Hibiscus Lemongrass</b>	<b>CI\$9</b>
Hibiscus syrup, lemongrass syrup, soda water (non-alcoholic)	
<b>Kimona</b>	<b>CI\$14</b>
Kamiky whiskey, ginger liqueur, italicus, lemon juice, cucumber sake	
<b>Kyoto</b>	<b>CI\$14</b>
Cucumber sake, absinthe, limoncello, yuzu, raspberry syrup	
<b>Berry Brumble</b>	<b>CI\$14</b>
Chita whiskey, blueberry, lime juice, peach puree, velvet liqueur	
<b>Sweet Cantaloupe</b>	<b>CI\$9</b>
Cantaloupe juice, condensed milk (non-alcoholic)	

## SPECIALITY BEERS

<b>Asahi</b>	<b>CI\$7</b>
Japanese	

## SPARKLING WINES & CHAMPAGNE

Prices are for a 5oz glass or by the bottle.

**Mionetto - prosecco - Italy**

CI\$13 / CI\$65

**J.Kieffer - sparkling wine - France**

CI\$12 / CI\$60

**Piper-heidsieck Brut - champagne - France**

CI\$22 / CI\$110

**Piper-heidsieck Rosé - champagne - France**

CI\$23 / CI\$115

## WHITE WINE

Prices are for a 5oz glass or by the bottle.

**Raimund Prüm - Essence Riesling, 2019 - Mosel, Germany**

CI\$12 / CI\$54

**Mud House - Sauvignon Blanc, 2020 - Marlborough, New Zealand**

CI\$13 / CI\$65

**La Crema - Chardonnay, 2019 - Sonoma, California**

CI\$15 / CI\$70

**Santa Margherita - Pinot Grigio, 2020 - Italy**

CI\$12 / CI\$60

**Cavit - Moscato, 2020 - Provincia di Pavia, Italy**

CI\$11 / CI\$55

**Chateau d'esclans - Whispering Angel, 2020 - France (Rosé)**

CI\$14 / CI\$65

## RED WINE

Prices are for a 5oz glass or by the bottle.

**Erath - Pinot Noir, 2019 - Oregon**

CI\$15 / CI\$70

**Alta Vista - Malbec, 2020 - Mendoza, Argentina**

CI\$12 / CI\$60

**Chateau Ste Michelle - Merlot, 2018 - Columbia Valley, Washington**

CI\$12 / CI\$60

**14 Hands - Merlot-Syrah Cabernet Sauvignon, 2018 - Columbia Valley, Washington**

CI\$12 / CI\$60

**Justin - Cabernet Sauvignon, 2018 - Paso Robles, California**

CI\$17 / CI\$80

## SAKE & PLUM WINE

Prices are for a 3oz glass or by the bottle (bottle sizes vary).

**Tyku - cucumber-infused sake**

CI\$11 / CI\$88 (720ml)

**Tyku - coconut-infused sake**

CI\$11 / CI\$88 (720ml)

**Tyku - junmai ginjo sake**

CI\$12 / CI\$96 (720ml)

**Gekkeikan Suzaku**

CI\$12 / CI\$96 (720ml)

**Gekkeikan Nigori**

CI\$10 / CI\$35 (300ml)

**Gekkeikan Horin**

CI\$15 / CI\$49 (300ml) / CI\$120 (700ml)

**Hou Hou Shu - Sparkling Pink or Blue**

CI\$15 / CI\$49 (300ml)

**Hiro - Junmai Daiginjo Sake**

CI\$17 / CI\$119 (720ml)

**Kobai - Plum Wine**

CI\$7 / CI\$49 (720ml)

## **Rihei Ginger Shochu**

CI\$8 (1.5oz) / CI\$119 (720ml)

Last updated: Thu 24 Feb, 2022