

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

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

CEVICHERS

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

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

PO-CAY BOWLS

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

MAKI ROLL - 8 PIECES

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

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

SASHIMI - 6 PIECES

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

NIGIRI - 4 PIECES

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

DRINKS & COCKTAILS

Karibu no Yume	CI\$14
pisco, grand marnier, lime juice, blueberry syrup	

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

SPECIALITY BEERS

Asahi	CI\$7
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