

To Share

FRESH OYSTERS 🍽️	
LEMON, MIGNONETTE SAUCE	
3 UNITS	14
6 UNITS	26
OCTOPUS CARPACCIO 🍽️	24
VINAIGRETTE, DEHYDRATED PARSLEY	
ANGUS CARPACCIO 🍽️	22
PESTO, ARUGULA, PECORINO	
SEEN SEA BREAM CARPACCIO 🍽️	38
THINLY SLICED WHOLE SEA BREAM, LEMON & DILL VINAIGRETTE, PONZU SAUCE, CHILLI OIL	
ORGANIC BEETROOT CARPACCIO 🍽️	21
FETA CHEESE, DILL, CAPERS, ORANGE AND LIME JUICE, SWEET MACADAMIA	
TRUFFLE TARTAR 🍽️	23
3 UNITS	
CRISPY POTATOES, OLIVIER-STYLE STEAK TARTARE, HORSERADISH MAYONNAISE, BLACK TRUFFLE	
DEEP FRIED TAPIOCA & CURED CHEESE 🍽️	13
2 UNITS	
TAPIOCA FLOUR, CURED CHEESE, SPICY GUAVA JAM	
LAMB CROQUETTES	14
2 UNITS	
DIJON MUSTARD AND MANGO CHUTNEY	
NUGGETS N' CAVIAR 🍽️	45
HOMEMADE CHICKEN NUGGETS, 30G OLIVIER SPECIAL SELECTION CAVIAR, CRÈME FRAÎCHE AND CHIVES	
BEEF GYOSA 🍽️	18
5 UNITS	
LEEK, MUSHROOMS	
CRISPY PURURUCA 🍽️	19
CRISPY PORK BELLY, APPLE BBQ, POTATO AND MUSTARD SALAD	
SEEN EGG 🍽️	20
SEASONAL MUSHROOMS, TRUFFLED PURÉE, GLAZED EGG	
CAVIAR 🍽️	
BLINIS, RED ONION, GRATED EGG, SOUR CREAM	
50GR	262
100GR	499
250GR / 500GR - PRE-ORDER (3 DAYS)	

Anytime

SEEN TACO 🍽️	16	LOBSTER BUN 🍽️	45
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE		COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO, CHIVE	
TRUFFLED LOBSTER SALAD 🍽️	45	SPAGHETTI CAPRESE 🍽️	27
ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVE, TRUFFLE		BURRATA, TOMATO, PESTO	
CRUNCH SALAD 🍽️	21	TRUFFLED LINGUINI 🍽️	33
ICEBERG LETTUCE, NORI KIZAMI SEAWEED, SUNFLOWER SEEDS, CRUNCH SAUCE		TRUFFLE SAUCE, PARMESAN, CHIVE	

Meat

SLICED WAGYU 300G	79
RUMP STEAK, CHIMICHURRI SAUCE	
SURF & TURF 🍽️	82
BEEF TENDERLOIN, LOBSTER, CAVIAR	
SEEN MILANESE 🍽️	68
MILK-FED VEAL SIRLOIN, EGG, TRUFFLE, PARMESAN CHEESE	
CHEF'S TENDERLOIN 🍽️	43
BEEF TENDERLOIN, OLIVIER SAUCE	
STEAK TARTAR 🍽️	39
CHEF'S CLASSIC	
FRANGINHO SEEN 🍽️	37
MISO MARINATED CHICKEN, KIMUCHI	
RIB EYE 300G	45
CHARCOAL-GRILLED RIB EYE WITH CHIMICHURRI SAUCE	

Chef's Special

FOR 2 PEOPLE OR MORE

<p>SPAGHETTINI DE LAGOSTA</p> <p>CONFIT TOMATO, DILL</p> <p>🍽️</p> <p>179</p>	<p>KING OF KINGS BURGER W/ DRY MARTINI ON THE SIDE</p> <p>WAGYU, SECRET SAUCE, CHEESE, CARAMELIZED ONION, WHOLEGRAIN MUSTARD, DRY MARTINI COCKTAIL</p> <p>🍽️</p> <p>38</p>	<p>TOMAHAWK</p> <p>125</p>
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Fish Market

SEEN SEA SCALLOPS 🍽️	39
CAULIFLOWER PURÉE, GREEN APPLE, PARSNIP, DEHYDRATED SMOKED HAM	
BLACK COD 🍽️	46
MISO MARINATED COD, VEGETABLES, CELERY PURÉE	
CHIMICHURRI OCTOPUS 🍽️	42
GRILLED OCTOPUS, CAULIFLOWER PURÉE, SWEET POTATO, SUN-DRIED TOMATO CHIMICHURRI	
GRILLED SEA BASS WITH ROYAL BEURRE BLANC SAUCE 🍽️	39
180G GRILLED SEA BASS FILLET, BEURRE BLANC SAUCE, SALMON ROE, DILL, CAPERS	

Sides

OLIVIER TRUFFLED PURÉE 🍽️	12
POTATO PURÉE, MILK, NUTMEG, TRUFFLE	
SWEET POTATO PURÉE 🍽️	10
FRENCH FRIES 🍽️	8
TRUFFLE FRIES 🍽️	15
TRUFFLE, PARMESAN, TRUFFLE MAYONNAISE	
CONFIT VEGETABLES 🍽️	10
EXTRA VIRGIN OLIVE OIL, SEA SALT	
RICO RICE 🍽️	10
DATES, FILET BEAN, ASPARAGUS, ALMONDS	
SPINACH À LA CRÈME 🍽️	12
SPINACH, NUTMEG, CREAM	

Desserts

YUZU CHEESECAKE 🍽️	18
RASPBERRY GRANITA, BLACK SESAME	
TARTE SEEN (2 PEOPLE) 🍽️	26
WILD BERRIES, VANILLA ICE CREAM	
DULCE DE LECHE SOUFFLÉ 🍽️	18
GUAVA SORBET	
COOKIE À LA MINUTE 🍽️	17
VANILLA ICE CREAM	
BANANA & PEANUTS 🍽️	17
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE	
SEENDAE 🍽️	17
CREAM ICE CREAM, DARK CHOCOLATE SAUCE, SALTED CARAMEL SAUCE, ASSORTED TOPPING	
SLICED SEASONAL FRUIT 🍽️	12



Starters

- SEEN TACO** 16
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE
- NEW STYLE SASHIMI** 32
8 UNITS
YELLOWTAIL, JALAPEÑO, PONZU SAUCE, TRUFFLE OIL, SALAD, CRISPY ONION
- EDAMAME** 12
TRUFFLED OIL, SEA SALT
- HOT SEEN ROLL** 19
8 UNITS
SALMON, CREAM CHEESE, TERIYAKI, TOASTED SESAME, CHIVE
- WAKAME SALAD** 16
WAKAME, LOTUS ROOT, SESAME SEEDS

Seen Specialities

- TRUFFLED GUNKAN** 23
2 UNITS
SALMON, SHRIMP, QUAIL EGG, TRUFFLE, FLEUR DE SEL, LEEK
- GUNKAN HOTATE** 19
2 UNITS
SALMON, SEA SCALLOPS, JAPANESE SAUCE, LA YU, TOBIKO
- GUNKAN PADRON** 17
2 UNITS
TUNA, PADRON PEPPERS, TOGARASHI, CRISPY ONION, TOBIKO
- GUNKAN SHIROMI** 20
2 UNITS
GOLDEN SEA BREAM, CONFIT GINGER AND ONION, LA YU, GRATED LIME
- K.O.B GUNKAN** 29
2 UNITS
WAGYU PICANHA, FOIE GRAS, CONFIT RED ONION
- IMPERIAL TORO GUNKAN** 27
2 UNITS
TORO, AKAMI, CAVIAR, GOLD FLAKES

- NIGIRI NEW STYLE** 19
2 UNITS
SALMON, CONFIT GINGER, TOGARASHI, LIME ZEST
- NIGIRI TORO CAVIAR** 38
2 UNITS
TUNA BELLY, CAVIAR, GOLDEN FLAKES
- NIGIRI WAGYU** 25
2 UNITS
WAGYU PICANHA, KIZAMI WASABI, FLEUR DE SEL
- TRUFFLED SALMON NIGIRI** 20
2 UNITS
BRAISED SALMON, TRUFFLE, FLEUR DE SEL
- NIGIRI MAGURO KIZAMI WASABI** 23
2 UNITS
BLUEFIN TUNA
- UNAGI KABAYAKI NIGIRI** 18
2 UNITS
EEL, TERIYAKI SAUCE, SESAME
- HOTATE NIGIRI** 26
2 UNITS
SCALLOP, YUKARI MAYONNAISE, LIME

Hossomaki

- HOSSOMAKI SHAKE** 15
6 UNITS
SALMON
- HOSSOMAKI MAGURO** 21
6 UNITS
BLUEFIN TUNA
- KAPPAMAKI** 13
6 UNITS
SWEET CUCUMBER
- HOSSOMAKI OTORO** 25
6 UNITS
TORO, ONION

Makis | Specials

- SPICY TUNA** 24
4 UNITS
SPICY TUNA, SWEET CUCUMBER, LOTUS ROOT CHIPS, FURIKAKE
- HAMACHI ROLL** 20
4 UNITS
YELLOWTAIL, YUZU, CHIVE, SESAME, JALAPEÑO
- SPIDER ROLL** 26
5 UNITS
CRAB TEMPURA, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE
- CALIFORNIA ROLL** 24
4 UNITS
SALMON, WILD SHRIMP, MANGO, CUCUMBER, TOBIKO
- LOBSTER TRUFFLE ROLL** 34
4 UNITS
LOBSTER, YELLOWTAIL, IKURA, TRUFFLE, TAMAGO
- VEGGIE FUTOMAKI** 20
5 UNITS
CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI
- KING CRAB ROLL** 45
4 UNITS
KING CRAB, DILL, YELLOWTAIL, KIZAMI WASABI, JALAPEÑO

- VEGGIE URAMAKI** 18
4 UNITS
DENGAKU EGGPLANT, OKRA, CARROT, LEEK SPROUTS
- UNAGI ROLL** 29
4 UNITS
GRILLED EEL, CONFIT FOIE GRAS, TERIYAKI, GREEN APPLE SUNOMONO
- ROCK AND ROLL WAGYU** 45
4 UNITS
WAGYU PICANHA, PICKLES, SPRING ONION, KIZAMI WASABI, GINGER



Seen Temaki

- SALMON TEMAKI** 19
SALMON, CHIVES
- TORO & CAVIAR TEMAKI** 45
TORO, CAVIAR

Chef's Selection

- SUSHI | SASHIMI COMBO** 69
1 PAX
14 UNITS OF SUSHI & SASHIMI
- MORIAWASE** 90
18 UNITS OF SUSHI
- BLUEFIN NIGIRIS TRILOGY** 32
3 UNITS
AKAMI, CHUTORO, TORO

Nigiri & Sashimi | Traditional

	NIGIRI 2 UNITS	SASHIMI 4 UNITS
SHAKE SALMON	15	18
HAMACHI YELLOWTAIL	19	22
TORO TUNA BELLY	25	27
MAGURO BLUEFIN TUNA	21	24
SHIROMI WHITE FISH	18	22

EXTRA

- FRESH WASABI** 16
8GR

No dish, food item or drink, including the couvert, may be charged unless it has been requested by the customer or consumed by them. Once served, food products cannot be returned.

Prices in Euros, include VAT at the current legal rate.



All items on this menu may contain traces of the listed allergens. Please inform us of any dietary restrictions or allergies.