restaurant

AZINA

NEO ASIAN AFTER DARK

ALINA

OUR STORY

Welcome to ALINA. Our story brings together nearly thirty years in hospitality,
a life shaped by travel, and a love of bringing people together around the table.

One lasting inspiration began in Japan in 2002, at a robatayaki counter.
The warmth of charcoal cooking and the connection between cook
and guest left an impression that stayed with our founder.
That memory finds a new home here in Sint Maarten.

Our kitchen draws on Tokyo precision, Bangkok energy and Taipei soul,
welcomed with Caribbean hospitality. Charcoal gives our cooking its warmth and depth;
bright acidity, fermentation, fresh herbs and umami bring each dish into balance.
From seafood and sushi to dishes finished over the robata, the menu follows the
flavours we love and the places that have shaped us.

We take a playful approach to familiar Asian flavours.
Some dishes invite you to mix, assemble or share; others
let a carefully cooked ingredient speak for itself.
Ask us about the menu, try something unfamiliar,
and let the evening unfold at your own pace.

For us, hospitality lives in the details: a warm welcome,
a thoughtful recommendation and the feeling that you can settle in.

ALINA is a place for conversation, shared plates and another drink with good company.
Take your time. Share a few plates. Raise a glass.Enjoy your evening at ALINA.

Tokyo Precision × Bangkok Energy × Taipei SoulCaribbean Hospitality

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Dinner Menu

Modern Asian robatayaki shaped by
Tokyo Precision × Bangkok Energy × Taipei SoulCaribbean Hospitality

RAW

HAMACHI CRUDO $24
Mango, pickled jalapeño, yuzu ponzu, olive oil, seaweed

CARIBBEAN CONCH CEVICHE $24
Caribbean conch, grapes, lime, shiso, chilli oil

APPETIZERS

ALINA CRISPY WAGYU LASAGNA $18
Braised Wagyu, pickled mustard greens, Parmesan, crispy wonton

TUNA PIZZA $24
Tortilla, spicy tuna, avocado, truffle ponzu, sesame

WASABI PRAWNS $24
Crispy prawns, wasabi cream, broccoli tempura, lime, toasted sesame

CRAB AND CHEESE SPRING ROLLS $18
Crab, melted cheese, lobster bisque, lemongrass oil

CONFIT DUCK GYOZA $18
Crispy-bottomed dumplings, satay sauce, fermented chilli

DAILY CHEF'S SPECIAL SALAD $24
Seasonal produce, market greens, fresh herbs, chef's daily dressing

SPICY EDAMAME $10
Sea salt, Japanese chilli pepper

V Vegetarian / VG Vegan
Please inform your server of allergies or dietary requirements before ordering.
A 15% service charge will be added to your final bill.

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ALINA SIGNATURE ROLLS

CONFIT DUCK & FOIE GRAS · 8 PCS $36
Seared foie gras, cherry tomatoes, spicy tuna tartare

CARIBBEAN LOBSTER TEMPURA · 10 PCS $45
Caribbean lobster tempura, shrimp tempura, avocado, lobster bisque

WAGYU AND CAVIAR · 10 PCS $39
Soy paper, braised Wagyu, avocado, seared Wagyu, morel sauce

ALINA TUNA TWO WAYS · 10 PCS $26
Kombu & cheese crispy rice, kimchi tuna tartare, hot Sichuan mapo tuna ragù

SALMON LOVER · 8 PCS $26
Fresh salmon, smoked salmon, avocado, mango teriyaki

ALINA GARDEN · 8 PCS VG $24
Rice paper, avocado, pickled vegetables, herbs, peanut-yuzu dressing

HAPPY DRAGON $24
Blue crab, avocado, Japanese BBQ eel

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FROM THE ROBATA - LAND

Live-fire cooking over charcoal

ALINA SIGNATURE DRY-AGED CÔTE DE BOEUF MP
Dry-aged bone-in ribeye, grilled over charcoal, for two to share

CHARCOAL ANGUS RIBEYE $52
Green Sichuan peppercorn–morel cream, charred sweet potato, pickled daikon

CHARCOAL FRENCH LAMB RACK $54
White miso-Parmesan risotto, charcoal-grilled lotus root,
black garlic-cumin lamb jus, pickled shallot

ALINA CHARCOAL CHICKEN $38
Airline breast, crispy sticky rice thigh, green curry jus, charred cabbage, Thai basil

FROM THE ROBATA - OCEAN

CHILEAN SEA BASS $52
Yuzu clam dashi, baby bok choy, pickled daikon, shiso oil

ANGUILLA CRAYFISH MP
Lemongrass brown butter, shellfish oil, charred lime
*Anguilla crayfish is subject to landing and market availability.

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CHEF'S NIGIRI 2 pieces per order

ABURI SALMON BELLY	$18
ABURI HAMACHI BELLY	$18
ABURI BLUEFIN BELLY	MP

RICE AND NOODLES

WAGYU & WILD MUSHROOM BIBIMBAP $42
Wagyu, morel, porcini, kombu dashi, perfect egg, pickled cabbage

LOBSTER TOM YUM RAMEN $45
Charcoal Caribbean lobster, Tom Yum bisque, jammy egg, lemongrass oil

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SIDES

CHARRED ASIAN GREENS VG — $14
Garlic, fermented black bean, sesame

FRENCH FRIES WITH MISO BUTTER V — $12
White miso butter, charred scallion

LEMONGRASS RICE VG — $9
Coconut milk, lemongrass, crispy shallot, charred scallion

CHEF'S SWEET SELECTION

An evolving selection inspired by the season, the islands and
the ALINA kitchen. Please ask your server for tonight's desserts.

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