



Alina offers an elevated izakaya-style Japanese dining experience centered around sharing delicious dishes over a wide selection of exclusive sakés, wines, and carefully crafted cocktails.

Alina transcends the typical Japanese sushi restaurant, it's an experience for the epicureans. Executive chef and owner Chef Ken bodes a global culinary pedigree. His skills and knowledge have been honed in renowned Japanese establishments worldwide, from his beginnings in Taipei and Tokyo to prestigious positions in Mauritius, Moscow and London.

At the sushi bar, Chef Ken offers the Omakase dinner: an exclusive Japanese fine dining experience, during which he crafts a multi-course meal using only the freshest and most exquisite ingredients of the day. Join him and embark on a culinary journey highlighting his creativity and mastery.

Chef Ken has assembled a dynamic and passionate team, ready to cater to your needs and guide through an exceptional night of delicacies.

It begins now, at Alina ...

## CRAFT COCKTAILS

### CLOUD 9 \$12

KAFFIR LIME VODKA, UNFILTERED SAKE, OOLONG TEA INFUSED LYCHEE LIQUEUR  
Bright, citrus forward, refreshing.

### BASIL ATTACK \$14

BASIL INFUSED MEDITERRANEAN GIN, FRESH BASIL, ELDERFLOWER LIQUEUR  
Mediterranean botanical notes, tastes like Spring.

### THE 'AKAI KAKUTERU' \$15

HOMEMADE RED BERRIES LIQUEUR, JUNMAI SAKE, ROSE WATER  
Barman's favourite, Vibrant.

### MEXICAN RABBIT \$14

JALAPEÑO INFUSED MEZCAL, PASSION FRUIT, HOMEMADE SPICE MIX  
Tropical, Smoky with a hint of Spice

### SUNSET LOVER \$14

GINGER INFUSED TEQUILA, ORANGE LIQUEUR, PASSION FRUIT, CLUB SODA  
Tropical, sweet with a gentle kick .

### GUAVA BAY \$15

HOMEMADE WHITE & PINK GUAVA LIQUEUR, SPICED TEQUILA  
Silky, thick & complex, a generous one for the adventurous.

### ASIAN MARTINI \$13

CITRUS VODKA or GIN, JUNMAI SAKE, OOLONG TEA INFUSED LYCHEE LIQUEUR  
Alina's own variation on a classic, bold yet subtle.

### TRUFFLE MARTINI \$17

TRUFFLE INFUSED VODKA, CLASSIC ITALIAN VERMOUTH, GOLD LEAVES  
Decadence in a drink - a must try.

Please let us know if you have any food allergies or intolerances  
15% service charge fees will be added to your final bill

# GIN & TONIC

## TANQUERAY SEVILLA \$12

11 BOTANICALS - Garnished with Orange peel & Black pepper - ENGLAND

## CITADELLE \$14

18 BOTANICALS - Garnished with Green Cardamone & Lemon peel - FRANCE

## THE BOTANIST \$13

22 BOTANICALS - Garnished with Strawberry, Basil & Black pepper - SCOTLAND

## IRISH GUNPOWDER DRUMSHANBO \$14

23 BOTANICALS - Garnished with Lemon peel & Black pepper - IRELAND

## MONKEY 47 \$18

47 BOTANICALS - Garnished with Orange peel - GERMANY

## KI NO BI \$17

11 BOTANICALS - Garnished with Ginger & Lime peel - JAPAN

## ALKEMIST \$14

20 BOTANICALS - Garnished with Black Pepper & Lemon peel - SPAIN

## GIN MARE \$14

11 BOTANICALS - Garnished with Thyme and olives - SPAIN

## HENDRICKS \$14

15 BOTANICALS - Garnished with Cucumber & Black pepper - SCOTLAND

## ETSU \$14 - ETSU YUZU \$16

12/13 BOTANICALS - Garnished with Kaffir lime leaves - JAPAN

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## SAKE BAR

MOMO KAWA - JUNMAI GINJO NIGORI	\$28 - \$68
CLOUDY SAKE WITH NOTES OF TROPICAL FRUITS & STAR ANIS	
SHO-UNE - JUNMAI DAIGINJO	\$32 - \$86
FLORAL & SMOOTH	
DASSAI 45 - JUNMAI DAIGINJO	\$48 - \$99
ROSE AND WHITE FRUITS AROMAS	
DASSAI 39 - JUNMAI DAIGINJO	\$165
MINERAL, LEMONGRASS, WHITE FLOWER & STAR ANIS NOTES	
DASSAI 23 - JUNMAI DAIGINJO	\$240
MINERAL, ALMOND TOBACCO	

## BY THE GLASS

HOT SAKE	\$12
UMESHU	\$12

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# THE BAR

## TEQUILA & MEZCAL

DON JULIO REPOSADO	\$14
DON JULIO AÑEJO	\$16
DON JULIO 1942	\$38
CASAMIGOS BLANCO	\$12
CASAMIGOS REPOSADO	\$14
CLASE AZUL REPOSADO	\$48
400 CONEJOS - MEZCAL	\$12
DEL MAGUEY VIDA - MEZCAL	\$14

## WHISKY & BOURBON

J&B	\$11
JAMESON	\$12
BLACK LABEL	\$12
MONKEY SHOULDER	\$12
SAZERAC RYE	\$12
GLENLIVET 12	\$16
MACCALLAN 12	\$18
BLUE LABEL	\$32
JIM BEAM	\$11
BULLIET BOURBON	\$12
SAVAGE & COOKE BOURBON	\$16

## SOFT DRINKS

COKE/COKE ZERO/SPRITE	\$4
GINGER ALE/GINGER BEER/CLUB SODA	\$4
JUICES	\$5
RED BULL	\$5
LEMONADE	\$7
FRUIT PUNCH	\$7

## BEERS

ASAHI	\$7
CORONA	\$5
HEINEKEN	\$5
HEINEKEN DRAUGHT	\$5/\$9

## JAPANESE WHISKY

NIKKA YOICHI	\$14
NIKKA TAKETSURU	\$16
YAMAZAKI 12	\$60

## RUM

CAPTAIN MORGAN	\$11
MOUNT GAY ECLIPSE	\$11
MALIBU	\$11
BACARDI SUPERIOR	\$11
NEISSON	\$11
DIPLOMATICO	\$14
CLÉMENT CANNE BLEUE	\$12
CLÉMENT VIEUX 3YO	\$14
PLANTATION XO	\$16
ZACAPA	\$16

## VODKA

STOLICHNAYA	\$11
KETEL ONE	\$11
TITOS	\$12
GREY GOOSE	\$14

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# APPETIZERS

## RAW APPETIZERS

**SZECHUAN HAMACHI SASHIMI \$24**  
SEAWEED, JALAPEÑO, SZECHUAN PEPPER OIL, SESAME, CILANTRO

**LOCAL CATCH TUNA TATAKI \$22**  
SEAWEED, CUCUMBER, PEPPER PURÉE, SESAME, PONZU

**CEVICHE OF THE DAY \$26**  
LIME, SESAME, ONION, CILANTRO, JALAPEÑO, SWEET CORN

## HOT APPETIZERS

**SPICY EDAMAME (V) \$10**  
JAPANESE PEPPER, SEA SALT, SESAME OIL

**ORGANIC MISO SOUP (V) \$15**  
SPRING ONIONS, TOFU, WAKAME SEAWEED

**BBQ SHORT RIB BEEF BAO BUNS \$18**  
SLOW COOKED BEEF SHORT RIBS, COLESLAW, ONION

**WILD SHRIMP & SQUID TEMPURA \$24**  
WASABI SAUCE, PUMPKIN, LIME JUICE

**HOMEMADE DUCK GYOZA \$24**  
CONFIT DUCK FILLING, SWEET CORN PURÉE, SMOKED DUCK, SESAME

**CRISPY RICE & SPICY TUNA \$24**  
SPICY LIME SAUCE, GARLIC, CHEESE, GINGER, SPICY MAYO

**WAKAME SEAWEED SALAD \$24**  
LETTUCE, CUCUMBER, SESAME OIL, TOMATOES, AVOCADO, PONZU

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# ALINA SIGNATURES

8 Pieces

## HAPPY DRAGON \$26

BLUE CRAB MEAT - AVOCADO, CUCUMBER, JAPANESE BBQ EEL,  
TEMPURA ON TOP

## SEXY SEXY SALMON \$26

BLUE CRAB MEAT - AVOCADO, CUCUMBER, SEARED SALMON AND  
KANIKAMA CRAB ON TOP

## DOUBLE CRISPY SHRIMP TEMPURA \$26

AVOCADO, PANKO, PUMPKIN PURÉE, TERIYAKI, SPICY MAYO

## YDI ' EVERYTHING IS POSSIBLE IF YOU DO IT ' \$24

FRESH TUNA & CUCUMBER - AVOCADO, SEARED SALMON & JALAPEÑO

## AMAZING SPIDER-MAN \$26

CRISPY SOFT SHELL CRAB & AVOCADO, SPICY TUNA, TOBIKO, ONIONS

## CONFIT DUCK & FOIE GRAS \$39

AVOCADO, CONFIT DUCK MEAT & CONFIT PINEAPPLE - SEARED FOIE  
GRAS WITH SPICY TUNA, GREEN ONIONS

## SPICY LOBSTER TEMPURA & SALMON TARTARE \$48

SOY PAPER WRAPPED - AVOCADO & SHRIMP TEMPURA - SALMON  
TARTARE WITH GREEN ONIONS - SERVED IN A LOBSTER SAUCE BISQUE

## SEARED WAGYU BEEF & MORELS ROLL \$39

SHRIMP TEMPURA & AVOCADO - GREEN ONIONS, CRISPY NOODLES,  
MOREL SAUCE

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## CLASSIC ROLLS

### CALIFORNIA ORIGINAL \$18

BLUE CRAB MEAT, AVOCADO & CUCUMBER, SESAME - 8pcs

### SPICY TUNA \$16

CUCUMBER, SOY PAPER WRAP, SPICY MAYO - 10pcs

### SPICY SALMON \$16

CUCUMBER, SOY PAPER WRAP, SPICY MAYO - 10pcs

### AVOCADO & CUCUMBER \$14

SESAME, SOY PAPER WRAP 10pcs

### HAMACHI SCALLION \$18

SESAME - 8pcs

### SALMON AVOCADO \$16

SESAME - SOY PAPER WRAP 10pcs

### TUNA AVOCADO \$16

SESAME - SOY PAPER WRAP 10 pcs

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## NIGIRI & SASHIMI

2 Pcs Nigiri - 3 Pcs Sashimi

KING SALMON \$14

LOCAL YELLOWFIN TUNA \$14

HAMACHI \$14

OCTOPUS \$16

SEARED SALMON BELLY \$16

HAMACHI BELLY \$16

UNAGI EEL \$16

BLUE FIN TORO \$MP

UNI \$MP

## ALINA PLATTERS

NINA PLATTER \$52

SEXY SALMON ROLL

NIGIRI - 6 PIECES

SASHIMI - 6 PIECES

ALICE PLATTER \$118

NIGIRI - 8 PIECES

SASHIMI - 12 PIECES

SEXY SALMON ROLL

SHRIMP TEMPURA ROLL

SPICY TUNA ROLL

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## JAPANESE FLAVOR PLATES

### ANGUS RIBEYE 14oz STEAK \$54

MOREL CREAM SAUCE, SEA SALT, BOK CHOY, STIR FRY VEGETABLES

### GRILLED ATLANTIC SALMON STEAK \$42

PUMPKIN PURÉE, BOK CHOY, GARLIC SWEET SOY

### JAPANESE WAGYU RIBEYE 13oz \$195

JAPANESE BBQ GRILL, LEMONGRASS SAUCE, STIR FRY VEGETABLE, FRIED RICE, SEA SALT

## RICE & NOODLES

### CARIBBEAN LOBSTER FRIED RICE \$48

WHOLE LOBSTER TAIL, STIR FRY WITH GARLIC GINGER, VEGETABLES

### TERIYAKI CHICKEN FRIED RICE \$38

CHICKEN BREAST, ONIONS, STIR FRY VEGETABLES

### OXTAIL SOUP RAMEN \$36

SUPER TENDER OXTAIL, CHICKEN DUMPLINGS, SESAME, GREEN ONIONS, CORIANDER

## POKE BOWLS

### SALMON OR TUNA POKE BOWL \$32

SEAWEED, AVOCADO, CUCUMBER, TOMATOES, SESAME SOY SAUCE

### CHICKEN POKE BOWL \$32

SEAWEED, AVOCADO, CUCUMBER, TOMATOES, SESAME SOY SAUCE

### VEGAN POKE BOWL (V) \$32

SEAWEED, AVOCADO, CUCUMBER, TOMATOES, CRISPY VEGGIES TEMPURA  
SESAME SOY SAUCE

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## AFTER DINNER

Ask your waiter for our digestives selection

### ALINA'S COFFEE MARTINI \$16

HOMEMADE COFFEE LIQUEUR, PLANTATION XO RUM, DARK COCOA BITTERS, CINNAMON INFUSED CREAM  
Rich and bold - a must try

### COOKIE CRUMBLE \$14

BAILEYS IRISH CREAM, COOKIE BUTTER SYRUP, HOMEMADE COFFEE LIQUEUR  
Smooth and generous, tastes like Christmas

### LIMONCELLO COCKTAIL N.2 \$14

YUZU INFUSED JAPANESE GIN, HERBAL LIQUEUR, LEMON SORBET, PROSECCO  
Bright & sour, the perfect palate cleanser

## DESSERTS

### HOMEMADE ICE CREAM AND SORBET \$10

GREEN TEA, CHOCOLATE, VANILLA, LYCHEE

### JAPANESE CHEESE CAKE \$14

MATCHA, GREEN TEA ICE CREAM, STRAWBERRIES

### BANANA & CHOCOLATE SPRING ROLL \$12

VANILLA ICE CREAM

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Alina's team thank you for your visit,  
see you next time !