



STARTERS

WAKAME SALAD	8
Combination of seaweed, soy, roasted sesame seeds, sesame oil, rice wine vinegar and yuzu juice	
EDAMAME	8
Steamed young soy beans, furikake, sesame oil	
SASHIMI (5PCS)	20
<ul style="list-style-type: none"> • Yellowfin tuna (Maguro) • Atlantic salmon (Sake) • Red snapper (Kurodai) • Eel (Unagi) • Shrimp (Ebi) 	
NIGIRI (2PCS)	14
<ul style="list-style-type: none"> • Yellowfin tuna (Maguro) • Atlantic salmon (Sake) • Red snapper (Kurodai) • Eel (Unagi) • Shrimp (Ebi) 	

SPECIALTY ROLLS

THE RITZ-CARLTON ROLL	29
King crab, shrimp tempura, cucumber, topped with tuna, avocado, yuzu aioli, eel sauce and tobiko	
VOLCANO ROLL	28
Shrimp tempura, mango, avocado, topped with torched spicy king crab, pica di papaya aioli and eel sauce	
CALIFORNIA LIGHTHOUSE	20
Crab, cucumber, avocado, topped with spicy crab salad and tobiko	
IGUANA ROLL	21
Shrimp tempura, cream cheese, cucumber, eel, topped with avocado, tobiko and eel sauce	
MADAME JEANETTE ROLL	21
Spicy tuna, cucumber, avocado, topped with mango, sriracha and sriracha aioli	

CEVICHE BAR

THE CLASSIC	20
Red snapper, cancha (Peruvian corn), onion, cilantro, leche de tigre, chili and sweet potato	
TUNA NIKKEI TIRADITO	22
Tuna, soy sauce, sesame oil, leche de tigre, scallions, red onion, avocado, mango, tobiko and cilantro	

BOWLS

POKE BOWL	25
Sushi rice, quinoa, wakame, avocado, cucumber, edamame, tuna, sesame, pickled ginger and soy-ginger vinaigrette	
STEAK BOWL	25
Skirt steak, sweet potato, cilantro, quinoa, sushi rice, avocado, sweet corn, nori and chimichurri	
SALMON BOWL	25
Seared salmon, quinoa, carrot, avocado, cucumber, wakame, sesame, furikake and nori	
VEGGIE BOWL	23
Sushi rice, quinoa, carrot, avocado, cucumber, corn, edamame, wakame, sweet potato, nori and soy-ginger vinaigrette	

INDULGE

CHICKEN QUESADILLA	16
Cheddar cheese, mozzarella cheese, charred tomato salsa, guacamole, sour cream	
STEAK QUESADILLA	18
Cheddar cheese, mozzarella cheese, charred tomato salsa, guacamole, sour cream	
DIVI BURGER	22
8 Oz. Black Angus beef patty, caramelized onions, bacon, melted aged cheddar cheese, crispy onion, local grown lettuce, tomato, pickle, served with twister fries	

DIVI WINGS (8 PCS)	19
Asian BBQ, sesame, green onion, pickled cucumber, cilantro ranch	
GARDEN SALAD	15
Local grown lettuce, cucumber, onion, tomato, carrot, radish	
GYOZA (8 PCS)	18
Chicken and lemongrass, sesame oil, soy dip	

DESSERTS

HÄAHEN-DAZS ICE CREAM CUPS	5
PIZZOEKIE	15
Vanilla ice cream, berries, and caramelized almond	
MATCHA CHEESE CAKE	15
Crumble, yuzu sorbet, and vanilla sponge	
10 LAYERS CHOCOLATE CAKE	15
Raspberry gel, chocolate cream, and berries	
BANANA SPRING ROLLS	15
Vanilla ice cream, caramel, and banana sauce	

CHAMPAGNE

L'HOSTE, BRUT	84
NICOLAS FEUILLATTE, BRUT	25 110
VEUVE CLICQUOT, BRUT	175
MOËT & CHANDON, BRUT	175
MOËT & CHANDON, ROSE IMPERIAL	200
MOËT & CHANDON, ICE IMPERIAL	210
KRUG, GRANDE CUVÉE, BRUT	583
DOM PERIGNON, BRUT	530
DOM PERIGNON, ROSE BRUT	795

SPARKLING

RUFFINO, PROSECCO	16 60
BELSTAR ROSE, PROSECCO	15 56

ROSE

WHISPERING ANGEL	18 25 66
Cotes de Provence, France	

PORT

TAYLOR FLADGATE, FIRST STATE	14
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SAKE

TANREI	300 ML / 720 ML	33 / 67
SUGIDAMA	300 ML / 720 ML	38 / 71
G-JOY	300 ML / 720 ML	33 / 67

WHITE WINES

BOLLINI, PINOT GRIGIO	16 22 59
Trentino, Italy	
GRANS-FASSIAN, RIESLING	17 24 63
Mosel, Germany	
KIM CRAWFORD, SAUVIGNON BLANC	17 24 63
Marlborough, New Zealand	
BOGLE PHANTOM, CHARDONNAY	15 21 56
Clarksburg, California USA	
LOUIS JADOT, CHARDONNAY	63
Burgundy, France	
LA CREMA, CHARDONNAY	75
Sonoma Coast, California USA	
SIMI, CHARDONNAY	21 29 75
Somoma Coast, California USA	
PASCAL JOLIVET, SANCERRE	78
Loire Valley, France	

RED WINES

BOGLE, MERLOT	16 22 60
California, USA	
MEIOMI, PINOT NOIR	20 28 73
California, USA	
LA CREMA, PINOT NOIR	78
Sonoma Coast, California USA	
BODEGAS CATENA ZAPATA, MALBEC	60
Mendoza, Argentina	
689 CELLARS, RED BLEND	18 25 66
Sonoma County, California USA	
THE PRISONER, RED BLEND	132
Napa Valley, California USA	
JOSH CELLARS, CABERNET SAUVIGNON	16 22 60
Clarksburg, California USA	
DECOY BY DUCKHORN, CABERNET SAUVIGNON	20 28 75
Sonoma County, California USA	
ST. FRANCIS, CABERNET SAUVIGNON	78
Sonoma County, California USA	
CHATEAU SMITH, CABERNET SAUVIGNON	80
Washington State, USA	

CRAFTED COCKTAILS

Sunset Celebration: Join us for the "Bahada di Solo" as we cheer to the sunset with a refreshing and delicious Cadushi cocktail

CADUSHI	21
Our signature cocktail, locally inspired, prepared with cactus puree, local rum, orange liqueur, and lime juice	
DIVI BASIL BLUEBERRY	21
Nothing better under the sun than the supreme chill cocktail of raspberry vodka, fresh blueberries, and basil on a hot day to get you into the spirit of "One Happy Island"	
JAPANESE OLD FASHIONED	22
A Japanese treat! A smooth delight with Japanese whiskey, fresh ginger syrup and bitters	
SPARKLING PINK	18
Think pink! This cocktail is made with hope and love by carefully shaking sparkling wine together with cranberry juice, ginger ale and fresh strawberries	
JALAPENO MARGARITA	18
A classic cocktail spiced up with the intense flavor of jalapeno	
CRYSTAL SUNSET	21
Enjoy a colorful, refreshing and bubbly drink, prepared with premium Casa Noble Crystal tequila, orange juice, prosecco, and a splash of red grenadine	
PERFECT SERVE	22
Trial and error pays off! A perfect cocktail that's so refreshing in a hot summer day calls for the Perfect Serve. Using the renowned Canaima gin, Q grapefruit soda and passion fruit puree.	
CARIBBEAN OLD FASHIONED	20
A spirit, sugar, bitter and fruits - the new Caribbean Old Fashioned is simple to make yet timeless in taste... Crafted with Aruba's only Premium Rum, angostura bitters, fresh strawberry and blueberries.	
BOURBON SMASH	21
the spicy snap of ginger beer and rye whiskey, together make a simple cocktail seem complex! Prepared with High West bourbon, blackberry puree and fresh lime juice.	
TEMPTATION	21
Always run away from temptations, but sip it slowly so they can catch up to you...Carefully crafted with Canaima gin, St Germain liqueur and fresh lime juice.	
PASSION PALOMA	20
Indulge yourself into Mexico's most beloved cocktail, made with smoked mezcal, fresh passion fruit, grapefruit juice, and soda water.	

All prices are in US dollars and include government tax



MOJITO

18 *Enjoy the authentic mojito flavor, made with premium white rum, fresh lime juice, fresh mint and soda water*

Enhance your mojito experience by indulging yourself into the tropical and refreshing flavors of:

PASSION FRUIT, RED BERRIES OR CUCUMBER

DAIQUIRI

16 *Beat the heat with a refreshing, mouth-watering selection of our frozen daiquiris*

MANGO, LIME, BANANA, STRAWBERRY, AND PINA COLADA

COOLERS NON ALCOHOLIC COCKTAILS

10 **GINGER LEMONADE**
Ginger syrup, fresh lime juice, pineapple juice, honey, fresh mint leaves and club soda

10 **RED FAIRY**
Fresh mixed berries puree, fresh lime juice, cranberry juice and Indian Fever Tree ginger beer

10 **PEACH SQUEEZE**
Peach syrup, orange juice, grapefruit juice and club soda

10 **STRAWBERRY-MINT SPRITZER**
Fresh strawberries, mint syrup, fresh lime juice, fresh mint leaves and club soda

10 **CUCUMBER FEVER**
Fresh cucumber, fresh lime juice, mint syrup and Indian Fever Tree tonic water

Enhance your experience and add a shot of gluten free FAIR Quinoa vodka for 8

GIN & TONIC

It is our pleasure to serve you a delicious twist on gin with Indian Fever Tree tonic water

21 **HENDRICK'S**
The botanical signature consists of flowers, roots, and seeds from the world over! Served with a slice of cucumber

22 **THE BOTANIST**
Sweet delicate menthol, juniper, coriander, lemon, orange peel are some of the flavors that you can taste in The Botanist gin. Served with a dried grapefruit slice, cucumber, mint and dried lime

32 **MONKEY 47**
This premium gin contains 47 different botanicals and offers a floral experience, spicy and slightly sour tones. Enjoy Monkey 47 with dried lime

20 **TANQUERAY TEN**
Grapefruit, chamomile and coriander are all notable, but the overall impression is of a very well balanced and rounded gin. Served with dried grapefruit

RUM

DIPLOMATICO RESERVA	17
DIPLOMATICO SINGLE VINTAGE	34
DIPLOMATICO AMBASSADOR	85
APPLETON ESTATE 12	14
APPLETON ESTATE 21	33
HAVANA CLUB 7 AÑOS	14
MOUNT GAY XO	16
RON ZACAPA 23	18
CAPTAIN MORGAN SPICED	12
BACARDI SUPERIOR	12

TEQUILA & MEZCAL

	SINGLE
DON JULIO BLANCO	15
DON JULIO REPOSADO	19
DON JULIO AÑEJO	22
DON JULIO 1942	35
PATRON SILVER	15
PATRON REPOSADO	16
PATRON ANEJO	17
PATRON CAFÉ XO	13
PATRON PLATINUM	55
CASA NOBLE BLANCO	19
CASA NOBLE REPOSADO	21
CASA NOBLE AÑEJO	23
MILAGRO AÑEJO	26
CLASE AZUL	48
VIDA MEZCAL	16
CASAMIGOS MEZCAL	20

BOURBON

	SINGLE	DOUBLE
BASIL HAYDEN'S	20	34
JEFFERSON'S RESERVE	27	48
KNOB CREEK 9	17	30
MAKER'S MARK	15	27
BULLEIT	12	20
WOODFORD RESERVE	15	28
HIGH WEST, AMERICAN PRAIRIE	21	37
HIGH WEST CAMPFIRE		

SINGLE MALT SCOTCH

	SINGLE	DOUBLE
GLENFIDDICH 12	15	27
GLENMORANGIE 18, HIGHLANDS	37	64
GLENLIVET 18, HIGHLANDS	27	48
GLENLIVET 21, HIGHLANDS	54	95
MACALLAN 12, DOUBLE CASK, HIGHLANDS	27	48
MACALLAN 18, TRIPLE CASK, HIGHLANDS	54	95
CARDHU 12, SPEYSIDE	20	34
OBAN 14, HIGHLANDS	24	43

JAPANESE WHISKEY

	SINGLE	DOUBLE
MARS JAPANESE BLEND	32	60
NOBUSHI JAPANESE BLEND	17	30
HIBIKI JAPANESE BLEND	44	83

BLENDED

	SINGLE	DOUBLE
GRAND OLD PARR 12	14	25
BUCHANAN'S 12	15	27
BUCHANAN'S SPECIAL RESERVE 18	22	40
JOHNNIE WALKER BLACK LABEL	14	25
JOHNNIE WALKER BLUE LABEL	52	89
MONKEY SHOULDER	12	20
CHIVAS REGAL 12	12	20
ABERFELDY 12	14	25
JAMESON	14	23
CROWN ROYAL	12	20
JACK DANIEL'S SINGLE BARREL	16	29
TEELING IRISH WHISKEY	20	34

RYE

	SINGLE	DOUBLE
HIGH WEST RENDEZVOUS	24	43
TAP 357 MAPLE RYE	13	20
WOODFORD RESERVE, STRAIGHT RYE	16	29
MICHTER'S, STRAIGHT RYE	19	33
SEAGRAM'S VO	10	17

VODKA

	SINGLE
SKYY	10
ABSOLUT & ABSOLUT FLAVORED	11
TITO'S HANDMADE VODKA	12
GREY GOOSE & GREY GOOSE FLAVORED	12
KETEL ONE & KETEL ONE CITRON	12
STOLICHNAYA	13
CIROC & CIROC FLAVORED	14
BELVEDERE	14
FAIR QUINOA VODKA	14
ULTIMAT	16

COGNAC

	SINGLE
COURVOISIER, VSOP	18
HENNESSY, VSOP	20
HENNESSY, PURE WHITE	20
HENNESSY, XO	60
REMY MARTIN, VSOP	20
REMY MARTIN, XO	60
REMY MARTIN, LOUIS XIII	300

BEER

BALASHI, LOCAL	9
BALASHI CHILL, LOCAL	9
IMPORTED BEER	11
SAPPORO, JAPAN	15
ASAHI, RICE BEER, JAPAN	15

NON-ALCOHOLIC

ACQUA PANNA 250 ML	6
ACQUA PANNA 750 ML	12
SAN PELLEGRINO 250 ML	6
SAN PELLEGRINO 750 ML	12
FEVER TREE TONIC / GINGER BEER	6
RED BULL	7
ICED TEA	5
SODA	5
SHIRLEY TEMPLE	5
JUICES	5
FRUIT PUNCH	6
FRESH LEMONADE	6

COFFEE & TEA

REGULAR	5
CAPPUCCINO	6
LATTE	6
ESPRESSO	4
DOUBLE ESPRESSO	6
HOT TEA	4

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