

OIA is inspired by Mediterranean and Japanese cultures, embracing the idea of fine casual dining.

Dishes are prepared using unique Japanese techniques and served *kazoku no sutairu*

Born from our dedication to quality, simplicity and purity our approach is to showcase the ingredients with minimal manipulation, creating cohesion between both cultures.

Welcome to OIA, a taste of Mediterr-Asian

# Garden

<b>Watercress</b> Charred Avocado, Red Radish, Wasabi Dressing, Wasabi Gel	19
<b>Kura Edamame</b> Smoked Spanish Sea Salt	14
<b>Roasted Cauliflower</b> Cashew Sauce, Nutritional Yeast, Mint, Togarashi, Dill Oil	20
<b>Snow Peas</b> OIA Balsamic, Candy Pistachio	17
<b>Roasted Cabbage</b> Canadian Maple Braised Cabbage, House Made Chili Crisp, Greek Olive Oil, Dill	20
<b>Grilled Maitake</b> Chermoula, Almonds, Black Truffle, Chives	24
<b>Veggie Roll</b> Takuan, Avocado, Cucumber, White Asparagus	18
<b>Avocado Roll</b> Avocado & Avocado	16
<b>Compressed Watermelon</b> Shitake, Takuan, Yamogobo, Bubuarare, Vegan Artichoke Aioli, Mint	20
<b>Baby Carrots</b> Hummus, Mint Pesto, Pumpkin Seeds, Honey, Zaatar, Mint	20

# Playground

<b>Linguine Pasta</b> Pomodoro Or Alfredo	16
<b>Chicken Fingers</b> Honey Mustard	16
<b>Mac &amp; Chesse</b> Cheddar	16
<b>The Kid's Burger</b> 4oz Patty, Fries	16
<b>Grilled Cheese</b> Tomato, Cheddar	16
<b>Mozzarella Sticks</b> Marinara Sauce	16

# Sweet Treats

<b>Chocolate Cake</b>	12
<b>Sundae</b>	12
<b>Chocolate Chip Cookie</b>	12
<b>Ice Cream Sandwich</b>	12
<b>Fruit Bowl</b>	12



# Guilty Pleasures

**Goldwynn Signature Chocolate Cake** 19

Chocolate Mousse, Vanilla Creme, Hazelnut Praline,  
Chocolate Sponge Biscuit

**Ube Cheesecake** 18

Ube Halaya Cheesecake, Salted Vanilla Whip Ganache,  
Siphon Cake

**Yuzu Key Lime Pie** 17

Yuzu Curd, Almond Cream, Vanilla Sable,  
White Chocolate Ganache, Raspberry Gel

**Galato** 12

Straciatella  
Madagascar Bourbon Vanilla Bean

**Caesar Salad** 21

Romain Lettuce, Parmigiano Reggiano, Crouton, Caesar Dressing

**Dakos Greek Village Salad** 21

Roma Tomato, Cucumber, Red Onion, Kalamata Olives, Capers, Feta

**Seaweed Kaiso** 20

Kaiso Mix, Sesame Seeds, Crispy Wonton, Plum Vinaigrette

**Burrata Salad** 32

Heirloom Tomato, Shallots, Capers, Thai Basil Air, Smoked Salt

**Shishito Peppers** 19

Miso Gorgonzola, Bonito Flakes, Shoyu, Sesame Seeds, Honey

**Brussel Sprouts** 18

Parmigiano Reggiano, Crouton, Caesar Dressing

**Zucchini Tempura** 18

Yuzu Tzatziki Espuma, Dill Oil, Dill

**White Asparagus** 20

Hollandaise Sauce, Paprika, Chives

**Black Truffle Pasta** 38

Maitake, Gorgonzola, Grana Padano, Winter Black Truffle, Chives



# Raw

## Omakase 12pcs 140

Omakase derives from the phrase Omakase shimasu, which translates to “I trust you, Chef.” OIA Omakase is the perfect way to experience what our chefs believe the most delicious bites possible on any given day. Trust us.

## Sashimi or Nigiri 2pcs

<b>Akame</b> Lean Part, Tuna	28	<b>Madai</b> Sea Bream	22
<b>Chu-Toro</b> Medium Fatty Tuna	36	<b>Amaebi</b> Sweet Shrimp	26
<b>O - Toro</b> Fatty Tuna	44	<b>Hirame</b> Fluke	20
<b>Sake</b> King Salmon	18	<b>Hokkaido Scallop</b> Sweet Scallop	24
<b>Sake Belly</b> Fatty Part of Salmon	20	<b>Japanese Uni</b> Sea Urchin	38
<b>Ikura</b> Salmon Roe	18	<b>Tako</b> Japanese Octopus	18
<b>Hamachi</b> Yellowtail	19		
<b>Hamachi Belly</b> Fatty Part of Yellowtail	20		
<b>Kampachi</b> Greater Yellowtail	20		

**Kalbi** 42  
Korean Style Short Ribs, Pickled Shimeji Mushrooms,  
Garlic Chips, Kimchee Aioli, Mustard Seed

**Organic Half Chicken** 38  
Kare Marinated Boneless Chicken,  
Canadian Maple Braised Cabbage, Green Harissa

**Fillet Mignon 8 oz** 58  
Watercress Salad, Demi, Micro Cress

**Australian Lamb Chops** 58  
100% Grass Fed, Fingerling Potatoes, Tzatziki Espuma,  
Dill Oil, Dill

**West Holme Australian Wagyu Rib Eye 18 oz** 120  
Fingerling Potato, Watercress Salad, Demi, Micro Cress

**Pork Chop** 58  
Black Eye Peas, Orange Carrot Pure, Pork Jus

**Lumina Lamb Oyster** 74  
Braised Lamb Shoulder, Orzo, Carrot, Cherry Tomato,  
Pecorino, Basil, Mint

**Tomahawk 48 oz** 220  
Fingerling Potato, Demi, Micro Cress

# Land

<b>Charcuterie Board</b> Chef's Selection	<b>44</b>
<b>Beef Tartar</b> Capers, Shallots, Anchovies, Egg Yolk, Takuan, Chives	<b>32</b>
<b>Cured Carpaccio</b> Bresaola, Parmigiano Reggiano, Arugula, Capers, Black Truffle, Shallot	<b>32</b>
<b>Jamon De Iberico Croquettes</b> Manchego 1 Year, Shallot, Panko	<b>32</b>
<b>Kurobuta Pork Belly</b> Fennel Apple Slaw, Pistachio Miso, Green Onion	<b>28</b>
<b>Duck Rilette</b> Pistachio, Grand Marnier, Duck Fat, Orange Zest, Basement Bakery Sourdough	<b>26</b>
<b>Chicken Karaage</b> Aji Amarillo Aioli, Togarashi	<b>20</b>
<b>Jamon De Iberico &amp; Manchego</b> Manchego 1 year, Asian Pear	<b>98</b>

<b>Oysters East Coast</b> Cabernet Mignonette, Cocktail Sauce	<b>40/80</b>
<b>Sea Bream Crudo</b> Lemon Zest, Greek Olive Oil, Chives, Smoked Spanish Sea Salt	<b>34</b>
<b>OIA Ceviche</b> Roasted Satsumaimo, Crispy Shallots, Leche De Tigre, Cilantro	<b>32</b>
<b>Spanish O-Toro</b> Lychee Chutney, Black Truffle, Ponzu, Serrano, Mint	<b>64</b>
<b>Salmon Carpaccio</b> Charred Shishito, Ginger Miso, Green Apple, Orange Zest, Salmon Roe, Dill	<b>30</b>
<b>Mediterranean Blue Fin Tuna</b> Kizami Wasabi, Ponzu, Shiso oil	<b>38</b>
<b>Tunagi Roll</b> Tuna Sashimi, Unagi, Cucumber, Takuan, Eel Sauce	<b>30</b>
<b>Hamachi Wasabi Roll</b> Hamachi, Wasabi, Cucumber, Avocado, Fresno, Shiro Ponzu	<b>30</b>
<b>Hokkaido Scallop Roll</b> Snow Crab, Hokkaido Scallop, Cucumber Avocado, Yuzu Kosho Yogurt	<b>34</b>



# Sea

<b>Octopus Carpaccio</b> Wasabi Pesto, Lemon Aioli, Pecarina Cookies, Basil Oil	28	<b>PEI Mussels</b> White Porto Wine, Garlic, Chili Flakes, Basement Bakery Sourdough	40
<b>Eleuthera Stone Crab</b> Mustard Aioli, Garlic Butter	50/lb	<b>Charred Spanish Octopus</b> Kalamata Tapenade, Candy Walnut, Grapefruit Gastrique, Dill Oil, Dill	38
<b>Crab Salad</b> Snow Crab, Cucumber, Takuan, Amazu, Jalapeno Gel	26	<b>Spanish Sole</b> Lemon, Greek Olive Oil	72
<b>Miso Salmon Roll</b> Miso Glazed Salmon, Salmon Sashimi, Cucumber, Avocado, Serrano, Yuzu Ginger Vinaigrette	32	<b>Greek Branzino</b> Romesco Sauce, Arugula, Cherry Tomato, Shallots, Black Garlic Vinaigrette	59
<b>OIA Roll</b> Shrimp Tempura, White Tuna, Cucumber, Avocado, Oia Aioli	30	<b>Seabass</b> Cleric Sauce, Ash Oil, Leek Mosaic, Citrus Gelee	56
<b>Cracked Conch Roll</b> Spicy Kani, Conch, Cucumber, Avocado, Aji Amarillo Aioli	32	<b>Seared Hokkaido Scallops</b> Parsnip Pure, Snow Peas, Balsamic, Chili Tuile, Iberico Oil	40
<b>Goldwynn Roll</b> Garlic Lobster, A-5 Striploin, Chives, Negi, Sauce	64	<b>Branzino Milanese</b> Arrabiata Sauce, Watercress, Parmigiano Reggiano	62
<b>Crispy Rice</b> Tuna Tartare Serrano, Jalapeno Ponzu Gelee, Sweet Yuzu Gelee	32	<b>Bakkafrost Salmon</b> Caper Beurre Blanc, Bok Choy, Trout Roe, Dill Oil	46
<b>Crab Croquettes</b> Lump Blue Crab, Fontina, Shallots, Thyme, Mustard Aioli	24	<b>Maine Lobster Linguine</b> Lobster Bisque, Lobster Butter, Pecarina, Lemon Zest, Parsley	52
<b>Gambas &amp; Garlic</b> Pil Pil Sauce, Garlic, Paprika, Chilly Oil, Basement Bakery Sour Dough	36	<b>Alaskan King Crab Rice</b> Grilled King Crab, Crab Jus, Kura Edamame, Onion, Cherry Tomato, Thai Style Fried Egg, Yuzu Aioli, Negi	74
<b>Frito Misto</b> Squid, Prawns, Nassau Grouper, Zucchini, Sweet Potato, Aioli Verde	30		