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

Watercress 19
Charred Avocado, Red Radish, Wasabi Dressing, Wasabi Gel

Kuro Edamame 14
Smoked Spanish Sea Salt

Roasted Cauliflower 20
Cashew Sauce, Nutritional Yeast, Mint, Togarashi, Dill Oil

Snow Peas 17
OIA Balsamic, Candy Pistachio

Roasted Cabbage 20
Canadian Maple Braised Cabbage, House Made Chili Crisp, Greek Olive Oil, Dill

Grilled Maitake 20
Chermoula, Almonds, Chives

Veggie Roll 18
Takuan, Avocado, Cucumber, White Asparagus, Yamogobo

Avocado Roll 18
Avocado & Avocado

Compressed Watermelon 20
Shitake, Takuan, Yamogobo, Bubuarare, Vegan Artichoke Aioli, Mint

Baby Carrots 20
Hummus, Mint Pesto, Pumpkin Seeds, Honey, Zaatar, Mint

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 Wanton, 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, Parmigiano Reggiano, 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 belive the most delicious bites possible on any given day. Trust us.

Sashimi or Nigiri 2pcs

Akame 28
Lean Part, Tuna

Chu-Toro 36
Medium Fatty Tuna

0 - Toro 44
Fatty Tuna

Sake 18
King Salmon

Sake Belly 20
Fatty Part of Salmon

lkura 22
Salmon Roe

Hamachi 19
Yellowtail

Hamachi Belly 20
Fatty Part of Yellowtail

Kampachi 20
Greater Yellowtail

Madai 22
Sea Bream

Amaebi 26
Sweet Shrimp

Hirame 20
Fluke

Hokkaido Scallop 24
Sweet Scallop

Japanese Uni 38
Sea Urchin

Tako 18
Japanese Octopus

Oysters East Coast 40/80
Cabernet Mignonette, Cocktail Sauce

Sea Bream Crudo 34
Lemon Zest, Greek Olive Oil, Chives, Smoked Spanish Sea Salt

OIA Ceviche 32
Roasted Satsumaimo, Crispy Shallots, Leche De Tigre, Cilantro

Spanish O-Toro 64
Lychee Chutney, Black Truffle, Ponzu, Serrano, Mint

Salmon Carpaccio 30
Charred Shishito, Ginger Miso, Green Apple, Orange Zest,
Salmon Roe, Dill

Mediterranean Blue Fin Tuna 38
Kizami Wasabi, Ponzu, Shiso oil

Tunagi Roll 30
Tuna Sashimi, Unagi, Cucumber, Takuan, Eel Sauce

Hamachi Wasabi Roll 30
Hamachi, Wasabi, Cucumber, Avocado, Fresno, Shiro Ponzu

Hokkaido Scallop Roll 34
Snow Crab, Hokkaido Scallop, Cucumber Avocado,
Yuzu Kosho Yogurt

Sea

Octopus Carpaccio 28
Wasabi Pesto, Lemon Aioli, Pecarina Cookies, Basil Oil

Eleuthera Stone Crab 50/lb
Mustard Aioli, Garlic Butter

Crab Salad 26
Snow Crab, Cucumber, Takuan, Amazu, Jalapeno Gel

Miso Salmon Roll 32
Miso Glazed Salmon, Salmon Sashimi, Cucumber, Avocado, Serrano, Yuzu Ginger Vinaigrette

OIA Roll 30
Shrimp Tempura, White Tuna, Cucumber, Avocado, Oia Aioli

Cracked Conch Roll 32
Spicy Kani, Conch, Cucumber, Avocado, Aji Amarillo Aioli

Goldwynn Roll 64
Garlic Lobster, A-5 Striploin, Chives, Negi, Sauce

Crispy Rice 32
Tuna Tartare Serrano, Jalapeno Ponzu Gelee, Sweet Yuzu Gelee

Crab Croquettes 24
Lump Blue Crab, Fontina, Shallots, Thyme, Mustard Aioli

Gambas & Garlic 36
Pil Pil Sauce, Garlic, Paprika, Chilly Oil, Basement Bakery Sour Dough

Frito Misto 30
Squid, Prawns, Nassau Grouper, Zucchini, Sweet Potato, Aioli Verde

PEI Mussels 40
White Porto Wine, Garlic, Chili Flakes, Basement Bakery Sourdough

Charred Spanish Octopus 38
Kalamata Tapenade, Candy Walnut, Grapefruit Gastrique, Dill Oil, Dill

Spanish Sole 72
Lemon, Greek Olive Oil

Greek Branzino 59
Romesco Sauce, Arugula, Cherry Tomato, Shallots, Black Garlic Vinaigrette

Seabass 56
Cleric Sauce, Ash Oil, Leek Mosaic, Citrus Gelee

Seared Hokkaido Scallops 40
Parsnip Pure, Snow Peas, Balsamic, Chili Tuile, Pistachio

Branzino Milanese 62
Arrabiata Sauce , Watercress, Parmigiano Reggiano

Bakkafrost Salmon 46
Caper Beurre Blanc, Bok Choy, Trout Roe, Dill Oil

Maine Lobster Linguine 52
Lobster Bisque, Lobster Butter, Parmigiano Reggiano, Lemon Zest, Parsley

Alaskan King Crab Rice 74
Grilled King Crab, Crab Jus, Kura Edamame, Onion, Cherry Tomato, Thai Style Fried Egg, Yuzu Aioli, Negi

Land

Charcuterie Board 44
Chef's Selection

Beef Tartar 28
Capers, Shallots, Anchovies, Egg Yolk, Takuan, Chives

Cured Carpaccio 32
Bresaola, Parmigiano Reggiano, Arugula, Capers,
Black Truffle, Shallot

Jamon De lberico Croquettes 32
Manchego 1 Year, Shallot, Panko

Kurobuta Pork Belly 28
Fennel Apple Slaw, Pistachio Miso, Green Onion

Duck Rillette 26
Pistachio, Grand Marnier, Duck Fat, Orange Zest,
Basement Bakery Sourdough

Chicken Karaage 20
Aji Amarillo Aioli, Togarashi

Jamon De Iberico & Manchego 69
Manchego 1 year, Asian Pear

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

Abaco Big Bird 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

Heritage Berkshire Kurobuta 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

Guilty Pleasures

Goldwynn Signature 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
Stracciatella
Madagascar Bourbon Vanilla Bean

Tea & Coffee

LIGHTS OUT 10
Our caffeine-free sleepy tea is specially formulated with delicious organice botanicals to help you unwind and find peace of mind.

LADY LAVENDER 10
Earl grey with a sprinkle of lavender, vanilla,orange peel and more citrus.

MOROCCAN MINT 10
A strong and smoky rolled green gunpowder tea with bright uplifting spearmint leaves. Makes a delicious digestif, or after dinner drink.

FLU FIGHTER 10
Flu Fighter is aromatically grounding, sweet, and nourishing in its taste. Many of the herbs in this tea were used in ancient times to make wellness broths for recovery and building strength.

AMERICANO 5
CAFE LATTE 6.25
CAPPUCINO 6.25
ESPRESSO 5

Nightcaps

Irish Coffee 16
Americano, Brown Sugar, Jameson, Whipped Cream

Monte Cristo 16
Americano, Kahlua, Grand Marnier, Whipped Cream

Baileys Americano 15
Americano, Brown Sugar, Baileys

Carajillo 15
Americano, Licor 43