

CANAPÉ MENU

APERITIVOS

EDAMAME soybean, volcanic salt, lime
MAIZ CANCHA lime spice
PLANTAIN CHIPS aji amarillo
CHORIZO POPCORN spring onion

COLD CANAPÉS

SCALLOP SEVICHE mandarin leche de tigre, shiso, pickled mandarin
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil
KANPACHI TIRADITO yuzu, black truffle oil, sea salt
YELLOWTAIL TIRADITO jalapeño and lemongrass
KOBE TIRADITO yuzu, sesame, ponzu
NIKKEI salmon, tamarind, sesame, seaweed, macadamia
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar
OSCIETRA CAVIAR 10g crispy nori

CRISPY TAQUITOS

YELLOWTAIL avocado and roasted corn miso
LOBSTER avocado, aji amarillo, jalapeño, lime, maiz morado
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms
WAGYU avocado and shichimi mayo

HOT CANAPÉS

VEGETABLE GYOZA kabocha purée, sesame snow
WAGYU GYOZA kabocha purée, sesame snow
BLACK COD GYOZA crispy shallots, sesame powder
SHRIMP TEMPURA spicy mayo
SEASONAL VEGETABLE TEMPURA sunomono vegetables, shichimi togarashi, yuzu
BOLINHOS DE BACALHAU salted cod, lime and shichimi togarashi mayo,
aji amarillo, purple peruvian potato
KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori
PORK HIRATA BUN spicy mayo, aji amarillo mustard, pickled onion, pork crackling
PÃO DE QUEIJO chorizo
PASTEL DE CHORIZO sofrito, huancaína
PASTEL DE WAGYU ginger, sesame, huancaína
SEA BASS TEMPURA peruvian potato crisp, aji verde

ROBATA

MEAT

KOBE ANTICUCHOS ají panca
PICANHA ANTICUCHO ají panca
CHICKEN ANTICUCHO aji amarillo
PORK BELLY butterscotch miso

VEGETABLES

EGGPLANT mustard miso
HERITAGE CARROTS smoke emulsion
ASPARAGUS sweet soy

*This is a sample menu. Menus are subject to change and can be customized to suit taste and pricing preferences.

ROBATA cont'd

SEAFOOD

BLACK COD miso

SCALLOPS vanilla aji amarillo

OCTOPUS ají panca, smoke, peppers, nori

SUSHI

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion,
hishiho miso, crispy yuba, yuzu dressing

NEO TOKYO spicy tuna, tempura crunch, lotus root, ají panca, spicy mayo

EZO soy-marinated salmon, asparagus, onion, chive, sesame, tempura crunch,
soy paper, wasabi mayonnaise

LOBSTER MAKI lobster, nashi pear, grilled white asparagus, truffle aji amarillo,
10g oscietra caviar, 5g black truffle, crispy nori

SALMON SKIN avocado, cucumber, smoked mayo, sesame

EL TOPO® salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion

NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso leaf

VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura crunch

SASA shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion

CALIFORNIA MAKI snow crab, cornish brown crab, cucumber, avocado, sesame,
japanese mayo, truffle oil

SUSHI NIGIRI & SASHIMI

KOBE (beef)

AKAMI (tuna)

TORO (tuna belly)

HAMACHI (yellowtail)

SAKE (salmon)

HOTATE (scallop)

DESSERT

MOCHI soft japanese rice cake filled with ice cream

YUZU MACARON

BRIGADEIROS

PASSION FRUIT CAKE green tea ganache

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