



## **RAW**

### **Citrus Cured Fish & Peruvian Sashimi Style**

#### **\* Kingfish Ceviche 23 GF**

Kingfish, Leche de Tigre, Cancha, Avocado, Cucumber

#### **Tuna Ceviche 25 (spicy)**

Yellowfin Tuna, Spicy Leche de Tigre, ponzu

#### **Salmon Ceviche 23 GF**

Salmon, aji Amarillo Leche de Tigre, Avocado

#### **Kingfish Sashimi 23 GF**

Kingfish Sashimi, Torched Avocado, Tobiko, Acevichado Sauce

## **TAYTA TACOS (2pcs)**

### **Salmon Sushi Tacos 22**

Raw Salmon, Sushi Rice, sesame, feta cheese

### **Kingfish Sushi Tacos 22**

Raw Kingfish, Sushi Rice truffle, Avocado

### **\* Beef Tacos 18**

Beef Fillet Tacos, Sushi Rice, Avocado Crema

### **Pork Tacos 18**

Slow Cooked Pork Belly, Sushi Rice, Avocado Crema, Secret Sauce

## APETIZERS

### Edamame 7/8 GF V

Salt OR Spicy

### Tuna Tostadas 20 VO

Crispy Tostada, Tuna Sashimi, Lime Wasabi Crema, Caviar, Grapefruit

### \* Truffle Beef Tataki 23

Tataki Beef Fillet, Truffle, Ponzu, Yuzu Sesame, Spring Onions

### \* Karaage Chicken 18

Japanese Karaage Chicken, Secret Sauce & Spicy Mayo

### \* Gyoza 17

Pork Mix, Ponzu Sauce

### Salt and Pepper Squid 22

Sansho Pepper, Peruvian Black Mint Sauce

## HIBACHI GRILL (2pcs)

### \* Beef 18 GF

Eye Beef Fillet Skewers, Ajipanca

### \* Chicken 18 GF

Chicken Skewers, Miso Aji Amarillo, Chives

### Pork Belly 18

Slow Cooked Pork Belly Skewers, Spiced Glaze, sesame

### Tiger Prawns 22

Tiger Prawns, Spicy Lime Butter

## FISH AND SEAFOOD

### **Miso Cod 45 GF**

48hr Marinated Miso Cod, Aji Amarillo & Lime Risotto

### \* **Octopus 43 GF**

Octopus, Aji Panca, Olive, Potato, Purple olive sauce

## POULTRY AND MEAT

### \* **Tenderloin Eye Fillet 44 GF**

Tenderloin Beef Fillet, Aji Panca, Soy Sprout, Shitake

### **Teriyaki Chicken 34**

Chicken, Teriyaki, Aji Amarillo, Corn, Potato

## SUSHI ROLLS

### **Tempura Fried roll 25**

Tempura Prawns, Kingfish, Acevichado Sauce

### **Aburi Salmon Roll 22**

Avocado, Torched Salmon, Mayo, Teriyaki Glaze

### **Spicy Tuna Roll 23**

Tuna, Avocado, Cream Cheese, Spicy Mayo

### **Vegan Sushi Roll 15 V**

Seasonal Vegetables, sesame seeds, Ao Nori

## VEGETABLES

### **Brocolini 14 V**

Baby Broccoli, Sesame Dressing

### **Patatas Bravas 12 GF**

Potatoes, Brava Sauce, Huancaína

### **Miso Eggplant 15 GF- VO**

Eggplant, Miso, Sesame

### **Corn 14 V**

Charred Corn, Huancaína, Parmigiano

### **King Brown Mushroom 16 V**

Grilled King Brown Mushroom, Aji Panca, Chives

### **Karaage Cauliflowers 16 V**

Japanese Karaage Style Cauliflowers, Secret Sauce

## DESSERT

### **Desserts**

### **Churros 15 V**

Churros, Caramel

### **Coconut Pannacotta 15 GF, V**

Coconut Caramel

**Menu 1 \$60** per person

Minimum 2 people

**Edemame VO**

Salt

**Salmon Ceviche GF**

Salmon, aji Amarillo Leche de Tigre, Avocado

**Kingfish Sushi Tacos**

Raw Kingfish, Sushi Rice Yuzu Soy, Avocado



**Pork Belly**

Slow Cooked Pork Belly, Spiced Glaze, sesame

**Aburi Salmon Roll**

Avocado, Torched Salmon, Yuzu Mayo, Teriyaki Glaze



**Teriyaki Chicken**

Chicken, Teriyaki, Aji Amarillo, Corn, Potato

**Wine Pairing Option 4 wines 100ml each \$45** per person

**Menu 2 \$89** per person

Minimum 2 people

**Edemame VO**

Salt

**Kingfish Sashimi GF**

Kingfish Sashimi, Torched Avocado, Chalaca, Tobiko, Acevichado Sauce

**Truffle Beef Tataki**

Beef Fillet Tataki, Truffled Ponzu, Yuzu Sesame, Spring Onions



**Chicken Skewers GF**

Chicken, Aji Amarillo, Chives

**Squid**

Salt & Pepper squids, Peruvian Black Mint Sauce



**Miso Cod GF**

48hr Marinated Miso Cod, Aji Amarillo & Lime Risotto

**Tenderloin Eye Fillet GF**

Tenderloin Beef Fillet, Aji Panca, Soy Sprout, Shitake

**Wine Pairing Option 4 wines 100ml each \$45** per person