



RAW

Citrus Cured Fish & Peruvian Sashimi Style

*** Kingfish Ceviche 23 GF**

Kingfish, Leche de Tigre, Cancha, Avocado, Cucumber

Salmon Ceviche 23 GF

Salmon, Yellow Pepper Leche de Tigre, Avocado

TAYTA TACOS (2pcs)

*** Beef Tacos 19**

Eye Fillet Tacos, Sushi Rice, Avocado Crema

Pork Tacos 18

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

SUSHI ROLLS

Tempura roll 24

Tempura Prawns, Kingfish, Acevichado Sauce

Aburi Salmon Roll 23

Avocado, Torched Salmon, Mayo, Teriyaki Glaze

APETIZERS

Edamame 8/9 GF V

Salt OR Spicy

* 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

Squid 22

Sansho Pepper, Black Mint Sauce

HIBACHI GRILL (2pcs)

Pork Belly 18

Slow Cooked Pork Belly Skewers, Soy Glaze, sesame

* Beef 18 GF

Eye Beef Fillet Skewers, Peruvian Spice

FISH AND SEAFOOD

Miso Cod 45 GF

48hr Marinated Miso Cod, Aji Amarillo & Lime Risotto

Kingfish Collar 15 GF

Charcoal Grilled, Aji Miso, Sesame Ponzu

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

VEGETABLES

Broccolini 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

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

GF – Gluten free VO – Vegan Option V – Vegetarian ✳ - Signature Dish

Menu 2 \$89 per person

Minimum 2 people

Edemame VO

Salt

Kingfish Ceviche GF

Kingfish, Leche de Tigre, Cancha, Avocado, Cucumber

Truffle Beef Tataki

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



Beef 18 GF

Eye Beef Fillet Skewers, Peruvian Spice

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