

## Entradas

Flamed Edamame • 9 / 8 with yuzu

Rubia Tartare Tacos / 16 (2 pcs) with kimchi sauce

**Steamed Bao** / 14 (2 pcs) with dry aged beef burger and aji amarillo aioli

Chicken Yakitori / 12 (2 pcs) kimchi sesame

Tsukune / 14 (2 pcs) with yellow anticucho

Gyoza / 18 with beef, parmesan cream and black truffle

Beetroot Gyoza ∜ / 11 with eggplant tofu cream

# Ceviche & Salads

Ceviche Classico / 17 with seabass and crispy calamari, quinoa cracker

Nikkei Ceviche / 19 with tuna, ponzu & mango

Green Salad ♥ / 11 with daikon, cucumber, fennel pickled jalapeño pickled citrus dressing

Crab Salad / 29 with mizuna, roasted sesame dressing and crispy tapioca cracker

## Sides

Pok Choi **№ %** / 9 with burnt butter

Baked Sweet Potato **№** / 9 with shiso butter

Yuca chips 🕈 🐿 / 🤈

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PLEASE REFER TO OUR STAFF FOR MORE VEGAN or VEGETARIAN OPTIONS AND IN CASE OF ANY ALLERGIES or DIETARY RESTRICTIONS

### Tiraditos Nigiris Sushi Rolls

Tuna Tiradito / 22 with green chili sauce and wafu sauce

Rubia Tataki / 24 with caramelized hazelnuts and praline ponzu

Beef Nigiri / 22 (2 pcs) with kabayaki sauce and sansho pepper

Scallops-hamachi Tartar Roll / 24 (8 pcs) with chives and ginger jalapeño dressing

Crispy Salmon Tartar Roll / 16 (5 pcs) with pico de gallo, ikura and teriyaki sauce

Hamachi Roll / 22 (8 pcs) with ponzu truffle sauce

Ebi Tempura Roll / 18 (8 pcs) with smoked eel

# Platos Principales

**Grill Salmon Donburi** / 24 with ginger jalapeño sauce

Tagliata Steak / 36 with sake yuzu jus

Grille Chicken Breast / 33 with sweet glaze on fried rice

Udon Noodles / 17 with cabbage, shiitake mushrooms and oyster sauce



#### Desserts

Choux with Chocolate Creamaux / 12 praline ice cream and dulce de leche sauce

Yuzu Tart / 12 with vanilla ice cream

