

# LUNCH MENU

155 (per person)

## CHOOSE ONE

### Miso soup **GF**

Tofu, spring onion, wakame, bonito

### Edamame **VG GF**

Sea salt

### Dressed Edamame **V**

Teriyaki, chilli dressing

## CHOOSE TWO

### Dragon Roll

Shrimp tempura, avocado, unagi sauce

### Crispy Squid Tempura

KZ spice, red chilli, smoked yellow anticucho emulsion

### Truffled Avocado Roll

Cucumber, sesame seeds, yuzu truffle soy

### Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo, spicy emulsion

### Sea Bass Ceviche

Sea bass, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

### Yellowtail "Nikkei Sashimi"

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

### Wedge Salad **V**

Baby gem lettuce, red chicory, candied cashews, lemon queso dressing

### Yasai Miso Crispy Sushi **VG**

Spicy miso vegetables, takuan, shiso cress

### Warm Beef Tataki

Seared beef fillet, smoked aji panca, passion fruit salsa

## CHOOSE ONE

### Salmon Fillet Den Miso

Chilli miso marinade, yuzu, chives

*Served with Egg fried rice, Peruvian vegetables, spicy sesame soy*

### Nasu Miso **VG**

Miso aubergine, apricot, puffed quinoa, sesame seeds

*Served with steamed white rice*

### Black Cod Aji Miso

Chilli miso marinade, yuzu, chives, sweet potato purée

*Served with steamed white rice*

### Pollo Anticucho

Chicken, coriander causa, aji amarillo

*Served with steamed white rice*

### Asado De Tira

Slow-cooked braised beef short rib, purple potato purée, teriyaki jus, chives

### Truffled Mushroom Rice **V**

Japanese mushrooms, queso fresco parmesan, egg yolk

### Black Angus Fillet

Caramelised spicy soy, pomegranate, chives  
*Served with steamed white rice*

### King Oyster Mushroom Tostada **V**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, coriander

## DESSERT

### Warm Cinnamon Churros **V**

Dulce de leche, chocolate hazelnut sauce

*Full a la carte also available*

**V** vegetarian / **VG** vegan / **GF** gluten free

Please kindly note that menu items shown may be subject to change, based on product availability at the time of booking. Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

**CHOTTO**  
MAITE

