

BRUNCH COCKTAILS

El Jardín Margarita \$20.00
Barsol Quebranta pisco,
Lobos Tequila Reposado,
double syrup, lime juice,
cilantro leaves, spicy bitters

Cucumber Breeze \$20.00
Roku gin, St. Germain,
lime juice, double syrup,
cucumber, mint leaves

Cherry Bloom Fizz \$19.00
Junipero gin, prosecco,
lime juice, cherry juice

Nikkei Bloody Mary \$19.00
Shochu, bloody mix, olive juice,
yuzu, ají amarillo tincture,
spiced rim

Mocha Martini \$20.00
Tito's Vodka, cold brew,
coffee, chocolate liqueur,
double syrup, Baileys

Rose Sangria \$19.00
Rosé, brandy, orange liqueur,
soda water

Traditional Mimosa \$17.00
Prosecco, fresh
squeezed orange juice

Verde Musa Matcha Mojito \$20.00
Panama Pacific rum,
elderflower liqueur, lime,
double syrup, matcha float



STARTERS

Wagyu Sliders 3 pc \$22.00
Truffled cheese,
picked salsa

Craffles & Berries v \$18.00
Croissant waffles,
strawberries, blueberries,
raspberries, blackberries
*Served with Chantilly cream
and red berry coulis*

Cornbread v \$15.00
Jalapeño & honey
whipped butter

BRUNCH SIGNATURES

Smoky Breakfast Burrito \$20.00
Scrambled eggs,
paprika-roasted potatoes,
avocado, baby spinach, roasted
red peppers, black beans, fresh
greens, coriander lime dressing
*Served with red pepper sauce
Add braised beef short rib +\$10.00*

Aji Panca Shakshuka
Tobanyaki v GF \$27.00
Poached eggs, black beans,
tomato and red pepper sauce
with smoked red chilli, parmesan
cheese, coriander, avocado
Served with crispy tostadas

Spicy Sweet Potato
Hash Tobanyaki v GF \$24.00
Crispy sweet potatoes,
poblano peppers, kale, chili,
goji berry, fried eggs, avocado,
fresh coriander

TERRAZA BRUNCH MENU

Chotto English Breakfast \$30.00
Fried eggs, Kurobuta
smoked bacon and sausages,
roasted tomatoes, sautéed
mushrooms, BBQ baked beans,
roasted sweet potato,
sourdough toast

Chicken & Craffles \$27.00
Panko-crusted chicken,
bacon, Yamazaki whisky
maple syrup

Karashi Su Miso
Steak & Egg \$55.00
BBQ mustard miso-marinated
fillet steak, fried eggs, fried
potatoes, watercress salad,
yuzu dressing

SUSHI BAR

Shrimp Cocktail Salad GF \$17.00
Romaine lettuce, red chili,
avocado, red onion,
candied cashew, parmesan
Served with cocktail sauce

Vegan Crispy Sushi VG GF \$18.00
Picante miso vegetables,
takuan, shiso cress

Chotto Ceviche GF \$25.00
Sea bass sashimi, leche de tigre,
chive oil, sweet potato,
Peruvian corn, cilantro

Tuna Tostadas \$26.00
Premium Tuna,
aji amarillo caviar, red jalapeno,
herb salsa cilantro

Salmon Tostadas \$18.00
Ama su ponzu, wasabi root
emulsion, crispy yam

Dragon Roll \$27.00
Shrimp tempura, salmon,
avocado, unagi sauce

Sato Maki GF \$27.00
Yellowtail, salmon tartare,
red pepper, Chotto soy

SIDES

Kurobuta smoked bacon \$7.00

Kurobuta sausages \$7.00

Sautéed mushrooms \$7.00

BBQ baked beans \$5.00

Sourdough toast \$5.00

Two fried eggs \$5.00

Fried potatoes \$5.00

Crispy sweet potatoes \$5.00

DESSERT

Matcha Crêpe Cake v \$16.00
Hazelnut chocolate,
dulce de leche, raspberry crunch

Warm Cinnamon
Churros v \$14.00
Dulce de leche,
chocolate hazelnut sauce

Passion Fruit
Crème Brûlée v GF \$15.00
Sake poached pineapple

v vegetarian / VG vegan / GF gluten free



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TERRAZA BRUNCH