

NIKKEI SOUL

LUNCH

45 (per person)

Miso Soup **GF**

Wagyu Spring Roll

Amazonian banana,
black bean mole

Dragon Roll

Shrimp tempura, salmon,
avocado, unagi sauce

Pollo Picante **GF**

Chicken, red and yellow anticucho,
yuzu, chives

Arroz Blanco Al Vapor **VG GF**

Steamed rice

Dessert

Passion Fruit Brûlée

GREEN NIKKEI

LUNCH VEGETARIAN

35 (per person)

Edamame **VG GF**

BBQ Soy Beans, Sea Salt

Lychee Ceviche **VG GF**

Leche de Tigre, Chive Oil, Sweet Potato,
Peruvian Corn, Cilantro

BBQ Huacatay Broccoli **VG GF**

Peruvian black mint, red chili, cilantro

Arroz Chaufa **V GF**

Peruvian vegetable egg fried rice,
spicy sesame soy
(Vegan option available)

Robata Butter Corn

Leche de Tigre, Chive Oil, Sweet Potato,
Peruvian Corn, Cilantro

Dessert

Passion Fruit Brûlée

FIRE & FLAVOR

DINNER

75 (per person)

Edamame **VG GF**

BBQ Soy Beans, Sea Salt

Chotto Ceviche **GF**

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

Shrimp Tempura Bites

Chopped chives,
spicy huacatay salsa

Dragon Roll

Shrimp tempura, salmon,
avocado, unagi sauce

Pollo Peruano + Arroz Blanco

Baby chicken, coriander,
canchas, pomegranate

Tentáculos de Pulpo

Octopus, spicy yuzu,
purple potato purée

Dessert

Passion Fruit + Alfajor

EARTH & ESSENCE

DINNER VEGETARIAN

60 (per person)

Shishito Pepper **VG GF**

Asian sweet peppers,
den miso

Lychee Ceviche **VG GF**

Leche de Tigre, Chive Oil,
Sweet Potato,
Peruvian Corn, Cilantro

El Jardín Roll **VG GF**

Sake Soy Bok Choy, Broccoli,
Cauliflower, Pea Purée

Wedge Salad **V GF**

Baby gem lettuce, radicchio,
candied cashews,
lemon queso dressing

Maíz a la Parrilla **V**

Robata butter corn, rocotto
chilli butter, coriander

Nasu Miso **VG GF**

Eggplant miso, apricot,
puffed soba, sesame seeds

Dessert

Passion Fruit + Mochi

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

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.