

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

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 pieces \$22.00
Truffled cheese, pickled salsa

Croissant & Berries v \$15.00
Fresh berries, chantilly cream, red berry coulis

Cornbread v \$13.00
Jalapeño & honey whipped butter

BRUNCH SIGNATURES

Smoky Breakfast Burrito \$17.00
Scrambled eggs, avocado, spinach, roasted red peppers, black beans, pico de gallo
Served with roasted potatoes and red pepper sauce
Add braised beef short rib +\$10.00

Aji Panca Shakshuka Tobanyaki v GF \$22.00
Poached eggs, tomato and red pepper sauce with smoked red chilli, queso fresco, coriander, avocado
Served with crispy tostadas

Sweet Potato Hash Tobanyaki v GF \$20.00
Fried eggs, sweet potatoes, spicy poblano peppers, kale, chili, goji berry, avocado

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

TERRAZA BRUNCH MENU

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 jalapeño, herb cilantro salsa

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

KIDS BENTO BOX \$13.50

YOUR CHOICE OF

Edamame

OR

Fresh Fruit of the Day

YOUR CHOICE OF

Chicken Teriyaki

OR

Broccoli Teriyaki

Served with steamed rice & salmon nigiri (3pc)

v vegetarian / VG vegan / GF gluten free

