

RESTAURANT WEEK

LUNCH MENU

\$35 per person

Chotto Ceviche **GF**

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

Nikkei Gyoza

Pork & shrimp dumplings, yuzu sweet potato purée, red pepper ponzu

Dragon Roll

Shrimp tempura, salmon, avocado, unagi sauce

Pollo Picante **GF**

Chicken, red and yellow anticucho, yuzu, chives

Passion Fruit Crème Brûlée **V GF**

Sake poached pineapple

DINNER MENU

\$60 per person

Purple & White Tostada Chips **VG GF**

Guacamole

Spicy Tuna Crispy Sushi **GF**

Tuna tartare, Peruvian chili

Dragon Roll

Shrimp tempura, salmon, avocado, unagi sauce

Wagyu Beef & Plantain Spring Rolls

Amazonian banana, black bean mole

King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked aji panca chili, guacamole, lime, cilantro

Pollo Den Miso **GF**

Miso marinated chicken, carrot, daikon, yellow chili yogurt

Panela Caramelized Apple Dream **V**

Caramelized Asian pear, vanilla ice cream

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.

Exclusively available Monday through Friday.

