

# terraza brunch

## brunch cocktails

<b>El Jardín Margarita</b> Barsol Quebranta Pisco, Lobos Tequila Reposado, double syrup, lime juice, cilantro leaves, spicy bitters	\$20.00
<b>Cucumber Breeze</b> Roku Gin, St. Germain, lime juice, double syrup, cucumber, mint leaves	\$20.00
<b>Cherry Bloom Fizz</b> Junipero Gin, Prosecco, lime juice, cherry juice	\$19.00
<b>Nikkei Bloody Mary</b> Shochu, bloody mix, olive juice, yuzu, aji amarillo tincture, spiced rim	\$19.00
<b>Traditional Mimosa</b> Prosecco, freshly squeezed orange juice	\$17.00
<b>Verde Musa Matcha Mojito</b> Panama Pacific Rum, elderflower liqueur, lime, double syrup, matcha float	\$20.00

## starters

<b>Wagyu Sliders</b> (per piece) Truffled cheese, pickled salsa	\$7.50
<b>Cornbread</b> <b>V</b> Jalapeño & honey whipped butter	\$13.50
<b>Guacamole</b> <b>VG GF</b> Tomato salsa, tostada chips	\$11.00

## brunch signatures

<b>Pan con Chicharrón</b> Crispy pork belly, salsa criolla, honey spicy mayo, sweet potatoes <i>Served in a croissant</i>	\$22.00
<b>Wagyu Empanadas</b> (per piece) Wagyu beef and sweet raisins with smoked yuzu chimichurri	\$7.50
<b>Smoky Breakfast Burrito</b> Scrambled eggs, avocado, spinach, roasted red peppers, black beans, pico de gallo, mozzarella cheese, poblano pepper <i>Served with roasted potatoes and red pepper sauce</i> Add braised beef short rib +\$10.00	\$17.50
<b>Aji Panca Shakshuka</b> <b>Toban Yaki</b> <b>V GF</b> Poached eggs, tomato and red pepper sauce with smoked red chili, queso fresco, arugula, avocado <i>Served with sourdough toast</i>	\$22.00
<b>Sweet Potato Hash</b> <b>Toban Yaki</b> <b>V GF</b> Fried eggs, sweet potatoes, spicy poblano peppers, kale, chili, goji berry, avocado, parmesan cheese <i>Served with crispy tortillas</i>	\$20.00

<b>Chotto English Breakfast</b> Fried eggs, kurobuta smoked bacon and sausages, roasted tomatoes, sautéed mushrooms, BBQ baked beans, roasted sweet potato, sourdough toast	\$30.00
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<b>Crispy Chicken Croissant</b> Panko-crust chicken, sesame seeds, pomegranate, bacon, Yamazaki whisky syrup	\$27.00
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<b>Karashi Su Miso Steak &amp; Egg</b> BBQ mustard miso-marinated fillet steak, fried eggs, fried potatoes, fresh salad, yuzu dressing	\$55.00
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## sushi bar

<b>Chotto Caesar Salad</b> <b>V GF</b> Romaine lettuce, radicchio, cashew, lemon queso dressing	\$20.00
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<b>Vegan Crispy</b> <b>Sushi</b> <b>VG GF</b> (five pieces) Picante miso vegetables, takuan, shiso cress	\$18.00
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<b>Chotto Ceviche</b> <b>GF</b> Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$25.00
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<b>Dragon Roll</b> Shrimp tempura, salmon, avocado, unagi sauce	\$27.50
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<b>Sato Maki</b> <b>GF</b> Yellowtail, salmon tartare, red pepper, Chotto soy	\$27.50
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<b>Smoked Salmon</b> <b>Avocado Toast</b> <b>GF</b> Crispy rice, chili flakes, parmesan snow, olive oil	\$20.00
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<b>Acevichado Roll</b> Tuna, prawn tempura, pickled cucumber, ceviche crema	\$26.00
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## sides

Kurobuta Smoked Bacon	\$7.00
Kurobuta Sausages	\$7.00
Sautéed Mushrooms <b>V GF</b>	\$7.00
BBQ Baked Beans <b>VG GF</b>	\$5.00
Sourdough Toast <b>V</b>	\$5.00
Two Fried Eggs <b>V GF</b>	\$5.00
Fried Potatoes <b>VG GF</b>	\$5.00
Crispy Sweet Potatoes <b>VG GF</b>	\$5.00

## desserts

<b>Matcha Tres Leches</b> <b>VG</b> Milk soaked matcha cake, whipped cream, white chocolate	\$15.00
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<b>Warm Cinnamon Churros</b> <b>V</b> Dulce de leche, chocolate hazelnut sauce	\$14.00
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<b>Passion Fruit Crème Brûlée</b> <b>V GF</b> Sake poached pineapple	\$15.00
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**V** vegetarian / **VG** vegan / **GF** gluten free