

terraza brunch

brunch cocktails

El Jardin El Tesoro Reposado, Caravedo Puro Quebranta, lime, cilantro, Fire Water Bitters	\$20.00
Kapa Collins Nikka Coffey Gin, cucumber, lemon, shiso, orange bitters, tonic	\$20.00
Frambuesa Sour Origen Rosé Vodka, Giffard Framboise Liqueur, Briottet Crème de Mûre, lemon, egg white	\$20.00
Nikkei Maria Haku Vodka, Anticucho Bloody Mix, togarashi, lemon, yuzu	\$20.00
SPRITZ	
Lychee Hugo Spritz Giffard Lichi-Li Liqueur, St-Germain, mint, Prosecco, soda	\$19.00
Rosa Aperol Spritz Sarti Rosa, Aperol, orange, Prosecco, soda	\$19.00
Watermelon Campari Spritz Campari, watermelon liqueur, Prosecco, soda	\$19.00

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a little something

Shishito Peppers VG GF Asian sweet peppers, den miso	\$11.00
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small plates

Wagyu Sliders (three pieces) Truffled cheese, pickled salsa	\$28.00
Spicy Chicken Karaage Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro	\$19.50

raw bar

Yellowtail “Nikkei Sashimi” GF Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy	\$32.50
Chotto Ceviche GF Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$25.00
Lychee Ceviche VG GF Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$20.00
Chotto Caesar Salad V GF Romaine lettuce, radicchio, cashew, lemon queso dressing	\$20.00

sushi bar

Dragon Roll Shrimp tempura, salmon, avocado, unagi sauce	\$27.50
Sato Maki GF Sea bass, salmon tartare, miso vegetables, Chotto soy <i>Flambéed tableside</i>	\$27.50
Spicy Tuna Hako Roll Tenkasu tempura, chili garlic mayo	\$25.00
Truffled Avocado Roll VG GF Cucumber, sesame seeds, yuzu truffle soy	\$16.00
Chott “O” Toro Maki Premium fatty bluefin tuna, green onion, yuzu truffle soy	\$24.00
Acevichado Roll Tuna, shrimp tempura, pickled cucumber, ceviche crema	\$26.00

brunch signatures

Smashed Avocado Toast V Avocado on <i>Tartine Bakery Sourdough</i> toast, togarashi, feta crumble, pickled onion rings, aged balsamic <i>Add two poached eggs \$5.00</i>	\$16.00
Crispy Chicken Karaage Butter Croissant Millionaire bacon, pomegranate, orange maple syrup	\$15.00
Japanese Toban Yaki Omelette Hot smoked salmon, yuzu hollandaise, parmesan, chopped chives, sourdough	\$18.00
Buttermilk Pancakes V Maple-glazed plantain, candied sesame cashew, blueberries, hazelnut chocolate, maple drizzle <i>Flambéed tableside</i>	\$17.00
The Millionaire Loaded Tater Tots Truffle parmesan, glazed bacon, black beans, cilantro, guacamole, truffle mayo	\$18.50
Royal Benedict Poached egg, smoked salmon, toasted bagel, orange tobiko caviar, yuzu hollandaise, chopped chives, parmesan	\$18.00
El Gran Plato Two sunny-side-up eggs, baby spinach, avocado, aji panca beans, truffled parmesan tater tots, <i>bacon, Tartine Bakery Sourdough</i>	\$22.00
French Toast V Japanese milk bread, fresh berries, vanilla crème fraîche, passion fruit yuzu honey	\$17.00
Chotto Steak & Eggs Flat iron steak, fried eggs, tater tots, yuzu hollandaise sauce	\$34.00

robata farm

ANGUS STEAKS <i>Served with anticucho sauce and truffle teriyaki</i>	
New York Striploin GF (12 oz)	\$71.00
Rib Eye GF (12 oz)	\$82.00
Tomahawk GF (30 oz)	\$189.00

WAGYU <i>Served with truffle teriyaki</i>	
Australian Grade 8-9 Sirloin GF	
- 5 oz	\$58.00
- 10 oz	\$110.00
- 15 oz	\$160.00
Japanese Grade A5 GF (minimum 2 oz)	
- Per oz	\$37.50

Pollo Den Miso GF Miso-marinated chicken, carrot, daikon, yellow chili yoghurt	\$27.00
Lomo a la Parrilla GF Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crispy	\$35.00

robata sea

Amazonian BBQ Salmon GF Goji berries, cashew, cilantro, jungle curry, smoked purple potato purée	\$32.00
Black Cod Aji Miso GF Chili miso marinade, yuzu, chives	\$51.00

sides

Yuca Fries VG GF Smoked aji panca dip, yuzu	\$13.00
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dessert

Passion Fruit Crème Brûlée V GF Sake-poached pineapple	\$15.00
Warm Cinnamon Churros VG Chocolate-hazelnut sauce	\$14.00

V vegetarian / VG vegan / GF gluten free