

restaurant week menu

lunch menu

\$35.00 per person

Chotto Ceviche **GF**

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

Shrimp Tempura

Chives, jalapeño huacatay salsa

Acevichado Roll

Tuna, prawn tempura, tobiko, ceviche crema

Pollo Den Miso **GF**

Miso-marinated chicken, carrot, daikon, aji chili yoghurt

DESSERT

Passion Fruit Crème Brûlée **V GF**

Sake-poached pineapple

dinner menu

\$60.00 per person

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Wagyu & Plantain Spring Rolls

Amazonian banana, jalapeño & huacatay sauce

Sato Maki **GF**

Yellowtail, salmon tartare, asparagus, Chotto soy
flambéed table side

Pollo Picante with Furikake Rice **GF**

Cilantro causa, anticucho, yuzu, chives

*Upgrade to 5oz Australian Wagyu
with truffle purple potato mash +\$30.00*

DESSERT

Warm Cinnamon Churros **V**

Chocolate-hazelnut sauce

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

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server or bartender of any specific allergies or dietary restrictions. In support of San Francisco's Health Initiative, we add 7% to all bills. A gratuity of 20% will be added to groups of 6 or more guests.

SF RESTAURANT
week