

# All drinks 2 for 1

## COCKTAILS

**The Pisco Sour** (1 ½ oz) \$18  
Sapaq Italia pisco, lime, egg white, bitters

**Kakigori** (1 ¼ oz) \$18  
Ketel One vodka, aperitif, lychee, yuzu, raspberry

**Sawayaka** (2 ¼ oz) \$20  
Tanqueray London Dry gin, yuzu sake, yuzu, lemon, shiso

## BEER

**Asahi** (16 oz) \$14  
Japanese lager, draught

## SPIRIT AND MIXER (1 oz)

**Ketel One vodka** \$10

**Tanqueray London Dry gin** \$10

**Cazadores Blanco tequila** \$10

**Havana Club 3 Year Old rum** \$10

**Maker's Mark bourbon** \$10

**Crown Royal whisky** \$12

## WINE (5 oz)

**Prosecco, Fiol** \$14  
Aromas of pear, citrus and green apple with notes of white flowers and banana.

**Pinot Grigio, Fontamara** \$13  
Light, clean and crisp with green apple flavours and almond in the finish.

**Leaning Post, Rosé** \$13  
Vibrant strawberry, watermelon, raspberry and orange-peel with lovely notes of honeysuckle and orange-blossom.

**Tempranillo, Más Buscados** \$17  
Brambly fruit characters, augmented with smoky, spicy secondary note

## \* \$4

**Edamame** **VG GF**  
BBQ soy beans, sea salt

**Spicy Edamame** **VG GF**  
Rocoto chilli dressing

**Shishito Peppers** **VG GF**  
Asian sweet peppers, den miso

**Vegetales Tempura** **VG**  
Seasonal vegetables, kz spice, smoked yellow anticucho emulsion

## \* \$8

**Salmon Tostada** **GF**  
Cauliflower crema, queso fresco, red chilli, mango

**Vegan Crispy Sushi** (three pieces) **VG GF**  
Picante miso vegetables, takuan, micro shiso

**Shrimp Spring Roll**  
Shiitake, shiso leaf, ponzu salsa

**Chotto Ceviche** **GF**  
Branzino sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

**Lychee Ceviche** **VG GF**  
Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

**Tiger Roll**  
Flamed eel, avocado, seasoned corn tempura

**Sake Nigiri** **GF**  
Shiso, ikura

**Maguro Nigiri** **GF**  
Tuna, karashi su miso, red jalapeño herb salsa

## \* \$13

**Warm Beef Fillet Tataki** **GF**  
Seared beef, smoked aji panca, passion fruit salsa

**Yellowtail "Nikkei Sashimi"** **GF**  
Yellowtail, cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

**Nikkei Gyoza** (four pieces)  
Pork & shrimp dumplings, yuzu sweet potato purée, red pepper ponzu

**Pollo Den Miso** **GF**  
Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

**Pollo Picante** **GF**  
Chicken, red and yellow anticucho, yuzu, chives

**Corn Ribs** **V**  
Peruvian corn, queso fresco, huancaína, cilantro

**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.



# CHOTTO HOUR

Monday – Friday  
3 - 5pm