

NIKKEI LUNCH SETS

BRISA

BREEZE — LIGHT, FRESH,
AND SIMPLE YET SATISFYING.

A REFINED LUNCH, THOUGHTFULLY DESIGNED TO BE SAVORED IN
JUST **45 MINUTES**— IDEAL FOR A TIME-CONSCIOUS MIDDAY ESCAPE.

\$45.00

TO SHARE

Miso Soup GF

Edamame GF

Chotto Maki 4pc

BBQ Huacatay Broccoli

CHOOSE ONE

Pollo Picante + Arroz Blanco GF

Chicken, red and yellow anticucho, yuzu, chives

OR

Salmon Teriyaki + Arroz Blanco GF

Teriyaki Sauce, Yuzu, Scallions

OR

Nasu Miso + Arroz Chaufa GF

Eggplant miso, apricot, puffed soba, sesame seeds
with Peruvian vegetable fried rice, spicy sesame soy

ALMA

SOUL— EXPRESSIVE, BALANCED,
AND DEEPLY SATISFYING.

\$55.00

TO SHARE

Miso Soup GF

Edamame GF

Chotto Maki 4pc

BBQ Huacatay Broccoli GF

CHOOSE ONE

Pollo Den Miso + Arroz Chaufa GF

Miso marinated chicken, carrot, daikon,
yellow chilli yogurt with Peruvian vegetable
fried rice, spicy sesame soy

OR

Salmon Anticucho + Arroz Chaufa GF

Coriander causa, red and yellow anticucho,
yuzu, chives with Peruvian vegetable
fried rice, spicy sesame soy

OR

Asado De Tira + Arroz Chaufa GF

Slow cooked braised beef, purple potato
purée, teriyaki jus, chives with Peruvian
vegetable fried rice, spicy sesame soy

OR

King Oyster Mushroom

+ Arroz Chaufa GF

Pulled mushroom, smoked aji panca
chilli with Peruvian vegetable fried rice,
spicy sesame soy

FUEGO

FIRE— INTENSE, INDULGENT,
AND UNFORGETTABLE.

\$69.00

TO SHARE

Miso Soup GF

Edamame GF

Sato Maki 4pc

Wedge Salad GF

CHOOSE ONE

Truffled Pollo Nipon + Arroz Chaufa GF

Teriyaki Sauce, Yuzu, Scallions with Peruvian
vegetable fried rice, spicy sesame soy

OR

Black Cod Aji Miso + Arroz Chaufa GF

Chilli miso marinade, yuzu,
chives with Peruvian vegetable fried rice,
spicy sesame soy

OR

Barraguita de Chanchito

+ Arroz Chaufa GF

Crispy Pork Belly, red and yellow Anticucho,
yellow tomato salsa, coriander with Peruvian
vegetable fried rice, spicy sesame soy

OR

NY Striploin 10 oz + Arroz Chaufa GF

served with Anticucho sauce and Jalapeno
Emulsion and Peruvian vegetable fried rice,
spicy sesame soy

OR

Nasu Miso + King Oyster

Mushroom Chaufa GF

Eggplant miso, apricot, puffed soba,
sesame seeds with Peruvian vegetable
fried rice, spicy sesame soy

BENTO BOXES

DELUXE BENTO BOX

\$88.00

Miso Soup GF

Bonito, tofu, seaweed, spring onion

Yellowtail “Nikkei Sashimi” GF

Cherry tomatoes, jalapeño, cilantro,
yuzu truffle soy

Chotto Ceasar Salad V GF

Baby gem lettuce, red radicchio,
cashew, lemon queso dressing

Nigiri Selection GF

Maguro, Sake, Hamachi

Chotto Maki GF

Salmon, tuna, branzino,
tobiko, spicy mayo

Black Cod Aji Miso GF

Chili miso marinade,
yuzu, chives

Arroz Chaufa VG GF

Peruvian vegetables fried rice,
spicy sesame soy

Asado de Tira GF

Slow cooked braised beef,
purple potato purée, teriyaki jus, chives

VEGETABLE BOX

\$49.50

Edamame VG GF

BBQ soy beans, sea salt

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet
potato, Peruvian corn, cilantro

Nigiri Selection VG

Takuan / Avocado

Truffled Avocado Maki

Cucumber, Sesame seeds,
Yuzu truffle soy

Chotto Ceasar Salad V GF

Baby gem lettuce, red radicchio,
cashew, lemon queso dressing

Arroz Chaufa VG GF

Peruvian vegetables fried rice,
spicy sesame soy

BBQ Huacatay Broccoli VG GF

Peruvian black mint, red chilli, cilantro

Nasu Miso VG GF

Eggplant miso, apricot, puffed soba,
sesame seeds

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 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. Prices don't include HST.