



TOKYO NIGHTMARE MENU

FIRST COURSE

BBQ Edamame VG GF

BBQ soy beans, sea salt

SECOND COURSE

Chotto Ceviche GF

Branzino Sashimi, Leche de Tigre,
Chive Oil, Sweet Potato,
Peruvian Corn, Cilantro

THIRD COURSE

Lobster Truffles

Truffled Shiitake mushroom,
spring onion

FOURTH COURSE

Spicy Tuna Sato Maki GF

Yellowtail, salmon tartare,
red pepper, Chotto soy

FIFTH COURSE

New York Striploin 10oz

Angus steak served with anticucho
sauce and jalapeno emulsion

SIXTH COURSE

Mushroom Truffled rice V

Japanese mushrooms, rich egg yolk,
queso fresco, parmesan, chives

SEVENTH COURSE

BBQ Huacatay Broccoli V GF

Peruvian black mint, garlic butter
red chilli, coriander

DESSERT

The Final Bliss

Pumpkin mousse, chocolate soil,
spiced ganache, yellow gooseberries,
raspberries, edible flowers

\$90.00 per guest

V vegetarian / VG vegan / GF gluten free



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MENU