

NIKKEI LUNCH SETS

BRISA

BREEZE —
LIGHT, FRESH,
AND SIMPLE YET
SATISFYING.

\$45.00

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

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

Salmon Teriyaki
+ Arroz Blanco GF
Teriyaki sauce, yuzu,
scallions

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

Salmon Anticucho
+ Arroz Chaufa GF
Coriander causa, red and
yellow anticucho, yuzu, chives
with Peruvian vegetable
fried rice, spicy sesame soy

Asado De Tira
+ Arroz Chaufa GF
Slow cooked braised beef,
purple potato purée, teriyaki
jus, chives with Peruvian
vegetable fried rice, spicy
sesame soy

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 V GF

CHOOSE ONE

Truffled Pollo Nipon
+ Arroz Chaufa GF
Teriyaki sauce, yuzu, scallions
with Peruvian vegetable fried
rice, spicy sesame soy

Black Cod Aji Miso
+ Arroz Chaufa GF
Chilli miso marinade, yuzu,
chives with Peruvian vegetable
fried rice, spicy sesame soy

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

NY Striploin 10 oz
+ Arroz Chaufa GF
Served with anticucho sauce
and jalapeño emulsion and
Peruvian vegetable fried rice,
spicy sesame soy

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 VG
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.