

NIKKEI LUNCH SETS

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

ICHI 一 \$45.00

Miso Soup GF

Bonito, tofu, seaweed, spring onion

Edamame VG GF

BBQ soy beans, sea salt

Chotto Caesar Salad V GF

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

CHOICE OF

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro

Dragon Roll

Shrimp tempura, salmon, avocado, unagi sauce

SAN 三 \$69.00

Miso Soup GF

Bonito, tofu, seaweed, spring onion

Shishito Peppers VG GF

Asian sweet peppers, den miso

Salmon Nigiri 2pc GF

Chotto Caesar Salad V GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Arroz Blanco Al Vapor VG GF

Steamed rice

CHOICE OF

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Truffled Pollo Nipon GF

Teriyaki sauce, yuzu, scallions

Asado de Tira GF

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

NI 二 \$55.00

Miso Soup GF

Bonito, tofu, seaweed, spring onion

Edamame VG GF

BBQ soy beans, sea salt

Salmon Nigiri 2pc GF

Chotto Caesar Salad V GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

CHOICE OF

Pollo Den Miso GF

Miso-marinated chicken, carrot, daikon, yellow chilli yoghurt

Sato Maki GF

Yellowtail, salmon tartare, red pepper, Chotto soy

ROBATA RIBEYE \$85.00

Miso Soup GF

Bonito, tofu, seaweed, spring onion

Edamame VG GF

BBQ soy beans, sea salt

Chotto Caesar Salad V GF

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

Anticucho Rib Eye GF (12oz)

Angus steak served with anticucho sauce and truffle teriyaki

Purple Potato Mash V GF

Applewood-smoked purple potato purée

BENTO BOXES

DELUXE BENTO \$88.00

Miso Soup GF

Bonito, tofu, seaweed, spring onion

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Nigiri Selection GF

Maguro / Sake / Hamachi

Chotto Maki GF

Chef's selection fish, tobiko, spicy mayo

Chotto Caesar Salad V GF

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

Asado de Tira GF

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

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Arroz Chaufa VG GF

Peruvian vegetable fried rice

VEGETABLE BENTO \$49.00

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

Arroz Chaufa VG GF

Peruvian vegetable fried rice

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.