

# nikkei brunch

## small plates

<b>Lemon Edamame</b> VG GF BBQ soybeans, sea salt	\$10.00
<b>Shishito Peppers</b> VG GF Asian sweet peppers, den miso	\$13.50
<b>Japanese Egg &amp; Potato Salad</b> GF Wakame, ponzu, chives	\$17.00
<b>Avocado Toast Sushi</b> V GF (two pieces) Olive oil, shichimi, parmesan snow	\$16.00
<b>Yuca Frita</b> VG GF Peruvian cassava fries, aji panca dip	\$12.00
<b>Chotto Caesar Salad</b> GF Baby gem lettuce, red radicchio, cashew, lemon queso dressing	\$20.00
<b>Dulce de Leche Pancakes</b> V Seasonal fruit, candied pecans, orange maple syrup	\$20.00

## sushi bar

<b>Smoked Salmon Sashimi</b> GF Yuzu dressing, furikake	\$9.00
<b>Spicy Tuna Crispy Sushi</b> GF (five pieces) Tuna tartare, Peruvian chilli	\$23.00
<b>Sea Bass Ceviche</b> GF Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$24.00
<b>Yellowtail "Nikkei Sashimi"</b> GF Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy	\$30.50
<b>Dragon Roll</b> Shrimp tempura, salmon, avocado, unagi sauce	\$25.00
<b>Truffled Avocado Maki</b> V GF Cucumber, sesame seeds, yuzu truffle soy	\$17.50
<b>Sushi Doughnut</b> (two pieces) Salmon, yellowtail, tuna, avocado, ikura	\$30.00

## toban yaki

<b>Shrimp &amp; Lobster Udon Carbonara</b> Japanese udon noodles, aji amarillo, queso fresco, rich egg yolk	\$32.00
<b>Shakshuka</b> V Eggs, tomato miso sauce, cilantro, parmesan, black beans, sour dough toast	\$18.00
<b>Truffled Mushroom Rice</b> V GF Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives	\$23.00

## robata

<b>Crispy Chicken Croissant</b> Bacon, orange maple syrup, kumquats	\$24.00
<b>Wagyu Beef Sliders</b> (three pieces) Eggs, truffled cheese salsa	\$33.00
<b>Amazonian BBQ Salmon &amp; Furikake Rice</b> GF Jungle curry, goji berries, pecans, smoked potato purée	\$33.00
<b>Pollo Peruano &amp; Arroz Chaufa</b> GF Cilantro, canchas, pomegranate, Peruvian vegetable egg fried rice, spicy sesame soy	\$33.00
<b>Wagyu Steak &amp; Arroz Chaufa</b> GF Australian wagyu, Peruvian vegetables, egg fried rice, spicy sesame soy, rocoto teriyaki	\$45.00
<b>Black Cod Aji Miso</b> GF & <b>Furikake Rice</b> GF Chili miso marinade, yuzu, chives	\$59.00

## dessert

<b>Sorbet</b> VG Mango, yuzu, guava passion fruit	\$15.00
<b>Soft Serve Ice Cream</b> Hazelnut chocolate sauce, Japanese candy	\$7.00
<b>Warm Cinnamon Churros</b> V Dulce de leche, chocolate hazelnut sauce	\$18.00
<b>Chotto Matte Celebration Platter</b> V Indulge in our much-loved dessert selection	\$52.00

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.



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brunch**