



# game day menu

## food

<b>Maíz Tostada Chips</b> <b>VG GF</b> Guacamole, yellow tomato salsa	\$14.50
<b>Shishito Peppers</b> <b>VG GF</b> Asian sweet peppers, den miso	\$13.50
<b>Yuca Fritas</b> <b>VG GF</b> Cassava fries, aji panca dip	\$12.00
<b>Yasai Miso Crispy Sushi</b> (five pieces) <b>VG GF</b> Picante miso vegetables, takuan, shiso	\$15.00
<b>Yellowtail "Nikkei Sashimi"</b> <b>GF</b> Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy	\$30.50
<b>Dragon Roll</b> Prawn tempura, salmon, avocado, unagi sauce	\$25.00
<b>Pulled Asado Beef Taco</b> (three pieces) Jalapeno Huacatay, pickled vegetables, chives	\$25.00
<b>King Oyster Mushroom Tacos</b> (three pieces) <b>VG GF</b> Pulled mushroom, smoked aji panca chili, guacamole	\$18.00
<b>SLIDERS</b>	
<b>Chicken Sliders</b> (three pieces) Crispy chicken, Nikkei buffalo sauce, pickles, lettuce	\$20.00
<b>Wagyu Sliders</b> (three piece) Truffled cheese, pickled salsa	\$33.00

V vegetarian / VG vegan / GF gluten free

## cocktails tokyo to lima

INSPIRED BY THE INNOVATION OF NIKKEI CUISINE, OUR COCKTAIL COLLECTION IS DESIGNED TO SHOWCASE AN ARRAY OF UNIQUE, UNLIKELY FLAVOURS. EACH SIP HAS BEEN CAREFULLY CRAFTED TO HONOUR THE ORIGINAL JOURNEY FROM TOKYO TO LIMA, TAKING GUESTS ON AN ADVENTURE FOR ALL OF THE SENSES.

 <b>The Story Of Jade</b> 2 <sup>nd</sup> oz Tanqueray London Dry Gin, Junmai Sake, cardamom, wasabi, curcuma, cucumber, lemon, ginger ale (Fresh / Floral / Aromatic)	\$19
 <b>Kakigori</b> 1 <sup>1/4</sup> oz True Theory Vodka, aperitif, lychee, yuzu, raspberry (Frozen / Fruity / Floral)	\$19
 <b>Wabi-Sabi</b> 2oz Canvas Gin, Sapaq Italia Pisco, dry vermouth, aji inca, acacia honey, kumquat, grapefruit, sprite (Zesty / Herbal / Peppery)	\$19
 <b>Kintsugi</b> 2oz Bearface Triple Oaked Whisky, Crown Royal North Rye Whisky, sherry, tawny port (Punchy / Aromatic / Musky)	\$19
 <b>El Camino</b> 2 <sup>nd</sup> oz El Jimador Blanco Tequila, Del Maguey Vida mezcal, vermouth blend, peche liqueur, hibiscus, celery, rocoto, lime (Floral / Earthy / Fresh)	\$21
 <b>La Chakana</b> 2 <sup>nd</sup> oz Del Maguey Vida mezcal, Chotto vermouth blend, Hennessy VS cognac, D.O.M. Benedictine, bitters (Earthy / Smoky / Complex)	\$23
 <b>Chicha Sagrada</b> 2oz True Theory Vodka, Cocchi Rosa vermouth, fino sherry, peach, chicha orgeat, lemon, soda, bitters (Fresh / Fruity / Nutty)	\$19
 <b>Aleteo</b> 2oz Diplomatico Mantuano, Appleton V/X, Islay whisky, pineapple shrub, lime, bitters (Tropical / Tangy / Smoky)	\$17

## beer \$9.00

**Asahi Super Draft** | 16oz  
(Japanese Lager / Draught)

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.