



### **APERITIVOS**

EDAMAME v sea salt and lime

PLANTAIN CHIPS v aji amarillo

# **SMALL PLATES**

CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive

## **TO SHARE**

PORK BELLY butterscotch miso

COCONUT RICE v chives POUSSIN teriyaki, yuzu kosho, japanese egg mayo

PERUVIAN CORN v

#### SUSHI

EL TOPO®\* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

> NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo

VEGGIE v shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes

ASSORTED NIGIRI yellowtail, salmon, shrimp

## DESSERT

CHOCOLATE BANANA CAKE v maple butter, plantain chip, vanilla rum ice cream

According to the NHS, adults need around 2000 kcal a day. This is a sample menu and may change due to seasonal ingredients and availability. Please inform us should you have any specific food allergies or intolerances. The menu is designed as a sharing concept and dishes are served in no particular order.