

GLUTEN CONSCIOUS

APERITIVOS

EDAMAME soybean, orange salt, lime	6
PLANTAIN CHIPS pickled onion, aji amarillo	7
PÃO DE QUEIJO brazilian cheese bread, aji-tomato, coriander	6

SMALL PLATES

SCALLOP CAUSA purple potato, aji amarillo, cancha baconnaise	13
UMAMI OYSTER (2 pieces) pomegranate leche de tigre, spicy cucumber	16
SAMBA SALAD baby spinach, grilled kabocha, macadamia, heritage carrot, radish, apple and mango dressing	16
INCA TOMATO SALAD aji verde, tofu tomato dressing	12
ROBATA SCALLOP vanilla, jalapeño, mango, aji amarillo	15

RAW

SEVICHE	
SCALLOP mandarin leche de tigre, shiso, pickled mandarin	15
CORN white cusco corn, dried white and mixed cancha, red onion	12
TIRADITO	
KANPACHI yuzu, black truffle oil, sea salt, garlic, chive	14

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

FISH	
HAMACHI KAMA lime, yuzu butter	17
MEAT	
SHORT RIB creamy quinoa, granola, almonds, pickled onion	17
CORAZON ANTICUCHOS beef heart, aji panca	16
VEGETABLE	
AVOCADO truffle tofu, japanese pickled radish	9

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	40
A5 WAGYU NIKUTORI wagyu skewers and yakimeshi, daikon salad, chimichurri, aji panca	65
CHURRASCO RIO GRANDE ribeye, chorizo, picanha	53
MUSHROOM TOBANYAKI poached egg, japanese mushrooms,	19

SAMBA ROLLS

EZO salmon, asparagus, onion, chives, sesame, soy paper, wasabi mayo	17
VEGETABLE SASA avocado, asparagus, quinoa, padrón pepper, coriander, red onion	15
KING CRAB CALIFORNIA MAKI king crab, cucumber, avocado, sesame, japanese mayo, truffle oil	20
VEGGIE MAKI takuwan, cucumber, avocado, sesame, asparagus, spring onion	17
NEGITORO tuna belly, spring onion	22

NIGIRI & SASHIMI

	NIGIRI SASHIMI 1 pc	TEMAKI (hand roll)
TORO (tuna belly)	8	21
WAGYU (japanese beef)	8	21
AKAMI (tuna)	6	16
HAMACHI (yellowtail)	5	15
SAKE (salmon)	5	13
SUZUKI (sea bass)	5	15
EBI (steamed shrimp)	4	12
SABA (mackerel)	4	13
HOTATE (scallop)	6	15
TAKO (octopus)	5	14
AMAEBI (alaskan pink shrimp)	5	14
IKA (squid)	5	13

SASHIMI OMAKASE
assortment of 9 30
assortment of 15 43
assortment of 30 81*
*premium serving

NIGIRI OMAKASE
9 pieces of nigiri 31