

VEGAN

APERITIVOS

EDAMAME soybean, orange salt, lime	6
PLANTAIN CHIPS pickled onion, ají amarillo	7

SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, macadamia, shavings of heritage carrot, radish, apple and mango dressing	16
CORN SEVICHE white cusco corn, dried white and mixed cancha, red onion	12
INCA TOMATO SALAD aji verde, tofu tomato dressing	12

ROBATA

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

AVOCADO truffle tofu, japanese pickled radish, su shoyo	9
JAPANESE MUSHROOMS su shoyo, sweet soy, sesame	14
ASPARAGUS sweet soy, sesame	14
EGGPLANT mustard miso, hijiki	13

LARGE PLATES

MUSHROOM TOBANYAKI japanese mushrooms, yuzu soy	18
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SAMBA ROLLS, NIGIRI & MAKI

VEGETABLE SASA avocado, asparagus, quinoa, shishito, coriander, red onion	15
KAPPA MAKI	9
OSHINKO MAKI	10
AVOCADO MAKI	10
SELECTION OF VEGGIE NIGIRI AND MAKI	18