

V E G A N M E N U

A P E R I T I V O S

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	9
SHISHITO grilled spicy pepper, sea salt, lime	11

S M A L L P L A T E S

CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji mushrooms	14
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16
KOHLRABI SEVICHE green apple leche de tigre, bubu arare, mixed micro cress	12

SALADS

HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	13
SEAWEED SALAD sesame, yuzu caviar	15
SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16.5

R O B A T A

SWEET POTATO ANTICUCHOS ginger miso	16
EGGPLANT sweet soy	14
ASPARAGUS sesame, sweet soy	16
SWEET CORN smoked jalapeño garlic oil, chives	12

L A R G E P L A T E S

MUSHROOM TOBANYAKI assorted mushrooms, truffle, yuzu soy	24
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	36

S U S H I

VEGETABLE SASA avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper	20
VEGGIE cucumber, avocado, sweet gourd, sesame, yamagobo, spinach	13
OSHINKO pickled radish, shiso, sesame seeds	8
AVOCADO sesame	8
CUCUMBER sesame	8
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki	17

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	7
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	20
PAPAS FRITAS	10	GREEN SALAD	13