

CELEBRATION DINING MENU

PLANTAIN CHIPS aji amarillo

CRISPY WAGYU TAQUITOS avocado and shichimi mayo

SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette

TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar

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LUBINA SEVICHE passion fruit leche de tigre, micro basil, sweet potato, crispy shallots, lime

BLACK COD sweet corn, maiz morada, polenta, popcorn

WAGYU BEEF ISHIYAKI hot stone, dipping sauces, pickled plums

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TRIO OF NIGIRI shrimp, yellowtail, tuna

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

TIGER MAKI tempura tiger prawn, crab meat, takuwan, wasabi tobiko, wasabi mayo

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

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