

VEGAN MENU

APERITIVOS

EDAMAME sea salt and lime	5
SHISHITO grilled spicy pepper, sea salt, lime	9
PLANTAIN CHIPS aji amarillo	6

SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion	11

ROBATA

EGGPLANT sweet soy	9
ASPARAGUS sesame, sweet soy	14

LARGE PLATES

MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips	18
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	27

NIGIRI & MAKI

KAPPA MAKI cucumber, truffle tofu crema, mustard cress	7
OSHINKO MAKI pickled radish, shiso, sesame seeds	8
AVOCADO MAKI sesame seeds and coriander cress	8
VEGETABLE SASA avocado, asparagus, padron pepper, coriander, red onion, quinoa, soy paper	12
SELECTION OF VEGGIE NIGIRI AND MAKI	15

SIDES

JAPANESE STEAMED RICE	5	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	7	HERITAGE TOMATO SALAD	7

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

Corporate Chef John Um

Regional Executive Chef Lee Bull