

## APERITIVOS

EDAMAME v  
sea salt

MAIZ CANCHA v  
lime spice

## SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS  
avocado and shichimi mayo

BOLINHOS DE BACALHAU  
cod, lime and shichimi togarashi mayo,  
aji amarillo, purple peruvian potato

WAGYU GYOZA  
kabocha purée, sesame and su-shoyu  
dipping sauce

POUSSIN  
teriyaki, japanese-style mayonnaise, yuzu kosho

BLACK COD  
sweet corn, maiz morada, polenta, popcorn

## SUSHI

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

NEO TOKYO  
spicy tuna, tempura crunch, lotus root,  
aji panca, spicy mayo

EZO  
soy-marinated salmon, asparagus, onion,  
chives, sesame, tempura crunch, soy paper,  
wasabi mayonnaise

EL TOPO®  
salmon, jalapeño, shiso leaf,  
fresh melted mozzarella, crispy onion

## RAW BAR

KANPACHI TIRADITO  
yuzu, black truffle oil, sea salt

TUNA SEVICHE  
pomegranate leche de tigre, maiz morado,  
wasabi peas, basil

## LARGE PLATES

CHURRASCO RIO GRANDE  
ribeye, chorizo, picanha

COCONUT RICE v  
chives

PERUVIAN CORN v  
micro coriander

## DESSERT

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

MOCHI  
soft japanese rice cake filled with ice cream,  
white chocolate garnache