

## APERITIVOS

EDAMAME v  
sea salt

MAIZ CANCHA v  
lime spice

GREEN BEAN TEMPURA v  
black truffle aioli

## SMALL PLATES & ROBATA

CRISPY WAGYU TAQUITOS  
avocado and shichimi mayo

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

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

BLACK COD  
sweet corn, maiz morada, polenta, popcorn

## LARGE PLATES

KOBE BEEF ISHIYAKI  
hot stone, dipping sauces, pickled plums

MOQUECA MISTA  
shrimp, squid, sea bass, mussels, clams,  
coconut milk, dendê oil, chimichurri rice

COCONUT RICE v  
chives

PERUVIAN CORN v  
micro coriander

## SUSHI

ASSORTED NIGIRI  
tuna, yellowtail, salmon, uni, kobe

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

TIGER MAKI  
crabmeat, tiger prawn tempura, wasabi  
mayo, beetroot yogurt, eel sauce

## RAW BAR

KANPACHI TIRADITO  
yuzu, black truffle oil, sea salt

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

## 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