

PIAZZA TERRACE MENU

12pm – 8pm

APERITIVOS

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6
GREEN BEAN TEMPURA black truffle aioli	7

SMALL PLATES

WAGYU GYOZA kabocha purée and sweet soy	16
KOBE BUN 🐮 horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	8
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	15
LOBSTER avocado, aji amarillo, jalapeño, lime, maiz morado	17
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13

RAW

SEVICHE	
SCALLOP mandarin leche de tigre, pickled mandarin, shiso	14
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	15
SALMON tamarind, sesame, seaweed, macadamia	14
CORN white cusco corn, dried white and mixed cancha, lime, red onion	11
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	14
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	17
YELLOWTAIL jalapeño and lemongrass	13

SAMBA ROLLS

NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo	16
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo	13
SASA shrimp tempura, quinoa, padron pepper, coriander, spicy mayo, red onion	12
CALIFORNIA MAKI snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	13
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	10
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	17

NIGIRI & SASHIMI

	NIGIRI 2 pcs	TEMAKI (handroll)
	SASHIMI 3 pcs	1 pc
TORO (tuna belly)	14	16
AKAMI (tuna)	11	12
HAMACHI (yellowtail)	11	12
SAKE (salmon)	8	9
ZUWAI GANI (snow crab)	10	11
SUZUKI (sea bass)	8	9
EBI (shrimp)	6	7
SABA (mackerel)	8	9
UNAGI (freshwater eel)	11	13
HOTATE (scallop)	12	13
IBODAI (butterfish)	11	12

SASHIMI OMAKASE

assortment of 3	25
assortment of 5	39

NIGIRI OMAKASE 7 pieces of nigiri 29

VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15

COCKTAILS

LYCHEE COOLER	14
Grey Goose vodka, elderflower and vanilla sugar. Shaken with lychee juice and coconut milk. Served long.	
COCONUT BATIDA	13
Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long.	
KAFFIRINHA	13
Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaça, churned with lime and sugar and served short, over crushed ice.	

BOTTLE CONDITIONED COCKTAILS & MOCKTAILS

COCKTAILS (70cl)	45
CHERRY BLOSSOM NEGRONI	
Bombay Sapphire gin, Martini Reserva Speciale Rubino & Martini Reserva Speciale Bitter. Infused with cherry blossom.	
PINA COLADA OLD FASHIONED	
Bacardi Añejo Cuatro and Carta Negra rums. Infused with pineapple and burnt coconut with a touch of salted maple.	
COFFEE AND CHOCOLATE BOULEVARDIER	
Monkey Shoulder Scotch whisky, Campari, Punt e Mes & chocolate bitters. Slow dripped through roasted Asháninka Peruvian coffee.	
MOCKTAILS (70cl)	19
TONKA ICE COFFEE	
americano coffee, milk, mint, salted caramel, tonka bitter	
SAFFRON-SHISO 'CAIPIRINHA'	
ginger beer, limes, saffron, shiso	
LYCHEE-LEMONGRASS 'COLLINS'	
lychee, lime juice, lemongrass, chilli, soda	
AMORA	
blackberries, blueberries, peach puree, apple juice, pineapple juice, red paprika, soda	

CHAMPAGNE, WINE

CHAMPAGNE	125 ml	Bottle
NV TAITTINGER, BRUT RESERVE, REIMS	12.5	75
NV TAITTINGER, PRESTIGE ROSÉ, REIMS	16	96
WHITE		
2017 KELLEREI-CANTINA ANDRIAN, PINOT BIANCO, ALTO ADIGE, ITALY	9	54
ROSÉ		
2017 DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	7.5	45
RED		
2016 GARZÓN, TANNAT, MALDONADO, URUGUAY	9	54

BEER

ASAHI, JAPAN 5.2%		6
ASAHI DRAFT, JAPAN 5.2%	1/2 pint	3.75
BRAHMA, BRAZIL 4.8%		6