

STARTERS

(a choice of one)

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chilli, avocado

HAMACHI TIRADITO ^{GF}
truffle soy, seasonal black truffle
SUPPLEMENT +\$10

SALMON TIRADITO
orange ponzu, crispy quinoa, shio kombu,
kizami wasabi, avocado

WAGYU CARNE MOIDA TAQUITO ^D
smoked eggplant, sour cream, tomato

CALAMARI ^E
yuzu mayo, dry miso, shichimi, jalapeño

SEA BASS SEVICHE ^{GF}
leche de tigre, corn, red onion, sweet potato
SUPPLEMENT +\$10

ASEVICHADO ^{GF}
tuna, salmon, white fish, cancha corn,
aji amarillo, leche de tigre

BAHIA ROLL ^E
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca
SUPPLEMENT +\$10

BEEF TENDERLOIN ANTICUCHO ^{GF}
aji panca
SUPPLEMENT +\$10

EGGPLANT ANTICUCHO ^{V, VG, GF}
white miso, crispy rice

MAIN COURSE

(a choice of one)

SEAFOOD CAZUELA RICE ^{GF, D}
shrimp, squid, black cod, scallop, clam, octopus,
aji amarillo sauce

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom, crispy tofu, coconut milk

SPATCHCOCK CHICKEN
koji miso, ginger, garlic, asparagus

CHILEAN SEA BASS ^{GF}
white miso, hajikami, shichimi, broccolini
SUPPLEMENT +\$18

AUSTRALIAN ANGUS TENDERLOIN ^{GF}
200g tenderloin, spicy soy, foie gras, chives, broccolini
SUPPLEMENT +\$18

CHEF MORIAWASE SAMBA NIGIRI SUSHI / MAKI
4 kinds of nigiri sushi and futomaki

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI
7 kinds of nigiri sushi, sake, madai, suzuki, hotatekai,
botan ebi, chu-toro, aburi engawa
SUPPLEMENT +\$18

DESSERT

(a choice of one)

CARAMELISED PINEAPPLE ^{E, V, GF, D}
coconut crème brûlée and sorbet
SUPPLEMENT +\$5

PISTACHIO ICE CREAM ^{E, V, GF, D, N}