

SUSHI SATURDAYS

290 PER PERSON | MINIMUM 2 GUESTS

SMALL PLATES

LOBSTER TAQUITO
garlic aioli

CORN SALAD^V
smoked sweet corn, chulpe, creamy coriander leche de tigre, goma dressing

WAGYU GYOZA
kabocha purée, sweet soy

SAMBA ROLLS

YAKI SAKE
robata salmon, cucumber, tempura flakes, japanese mayo,
pineapple soy reduction

LOBSTER
avocado, cucumber, togarashi, mix cress, sesame aioli

ABURI HAMACHI
seared yellowtail, baby gem, avocado, lemongrass sauce, parmesan chips, aji
amarillo leche de tigre

ASEVICHADO^{GF}
tuna, salmon, yellowtail, sea bass, avocado, cucumber, red onion, sweet potato,
cancha, aji amarillo leche de tigre

EBI ARARE
spicy shrimp, baby gem, avocado, black truffle aioli

TIGER MAKI
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI

WAGYU TE AMO^{GF}
torched wagyu beef, aji date
jam, sweet potato

EBI
jalapeño sauce

DESSERT

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream