

# CANAPÉ MENU

## HOT

JAPANESE A5 KOBE BEEF GYOZA 🍖 kabocha purée, sweet soy

A5 KOBE SLIDER white cheddar, truffle aioli, crispy onion

PAO DE QUEIJO truffle-honey-butter <sup>GF</sup>

CHICKEN A LA BRASA aji amarillo aioli <sup>GF</sup>

**BUNS**

SOFT SHELL CRAB wasabi mayo, pickled cucumber, cabbage

MUSHROOM soy-ginger marinated lion’s mane, pickled vegetables, arugula, aji amarillo aioli <sup>V</sup>

**TEMPURA**

SHRIMP spicy mayo, black truffle dressing

EGGPLANT peruvian pepper <sup>V</sup>

**CHAUFA**

MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa <sup>GF VG</sup>

A5 KOBE assorted vegetables, egg, farofa, black truffle

**ANTICUCHOS**

peruvian skewers

CHILEAN SEA BASS miso <sup>GF</sup>

RIBEYE\* aji panca <sup>GF</sup>

ASPARAGUS sweet soy, sesame <sup>VG</sup>

## COLD

**TOSTADAS**

YELLOWTAIL\* avocado, miso

MUSHROOM truffle tofu crema, heirloom tomato chimichurri <sup>VG</sup>

A5 KOBE truffle soy, cilantro, red onion salsa

**SALADS**

BABY GEM LETTUCE basil miso, pistachio <sup>GF VG</sup>

HERITAGE TOMATO pickled onion, mint, pomegranate molasses <sup>GF VG</sup>

**SEVICHE**

SALMON\* seaweed, sesame, macadamia, sweet potato chip, tamarind ponzu <sup>GF</sup>

TUNA\* cancha, wasabi peas, pomegranate leche de tigre

YELLOWTAIL\* ginger, garlic soy <sup>GF</sup>

**TIRADITO**

SALMON\* kinkan honey, garlic ponzu, garlic chip <sup>GF</sup>

TORO\* black truffle, pickled wasabi, yuzu dressing

YELLOWTAIL\* jalapeño and lemongrass

KANPACHI\* garlic, chives, yuzu, black truffle oil <sup>GF</sup>

TUNA TATAKI\* miso aioli, crispy garlic

ROYAL OSETRA CAVIAR blini, wasabi creme fraiché

IKURA blini, wasabi creme fraiché

## CHEF STATIONS

**ICE BAR**

SHRIMP COCKTAIL lemon, cocktail sauce <sup>GF</sup>

LOBSTER lemon, truffle ponzu <sup>GF</sup>

OYSTER\* apple ginger mignonette <sup>GF</sup>

*\*ice sculpture available at additional cost*

**MEAT CARVING STATION\***

prime rib, served with rice, black beans, collard greens and

**SUSHISAMBA** dipping sauces

**TAQUITO STATION\***

choice of yellowtail, tuna, salmon, and veggie

## SUSHI

**SAMBA ROLLS**

SAMBA LA\* japanese A5 wagyu, soft shell crab tempura, chestnut purée, heirloom tomato chimichurri, balsamic soy reduction

KARI KARI\* spicy tuna, crispy rice, avocado, tobiko, eel sauce

ASEVICHADO\* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre

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

EL TOPO salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy <sup>VG</sup>

**TEMARI SUSHI**

TUNA\* yuzu, wasabi onion soy

YELLOWTAIL\* avocado salsa

SALMON\* red shiso, yuzu miso

**CLASSIC ROLLS**

|                                    |                               |
|------------------------------------|-------------------------------|
| CALIFORNIA KING CRAB <sup>GF</sup> | NEGI TORO* <sup>GF</sup>      |
| CALIFORNIA SNOW CRAB <sup>GF</sup> | SHRIMP TEMPURA                |
| TUNA* <sup>GF</sup>                | SALMON AVOCADO* <sup>GF</sup> |
| SPICY TUNA* <sup>GF</sup>          | CUCUMBER <sup>GF, VG</sup>    |
| YELLOWTAIL SCALLION* <sup>GF</sup> | UNAGI AVOCADO                 |

## SWEETS

MOCHI assorted flavors <sup>V</sup>

MACARONS assorted flavors <sup>V</sup>

SAMBA POPS assorted flavors <sup>GF V</sup>

MISO CARAMEL TRUFFLES <sup>GF V</sup>