

CANAPÉ MENU

HOT

- JAPANESE A5 KOBE BEEF GYOZA 🐮 kabocha purée, sweet soy
- MUSHROOM CHAUFA black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans ^{VG GF}
- PAO DE QUEIJO miso-truffle-honey-butter ^{GF}
- CHICKEN A LA BRASA aji amarillo aioli ^{GF}

BUNS

- KOBE white cheddar, truffle aioli, crispy onion
- SOFT SHELL CRAB wasabi mayo, pickled cucumber, cabbage
- MUSHROOM ginger & soy marinated lion’s mane, pickeld daikon & carorot, aji amarillo aioli, arugula ^V

TEMPURA

- SHRIMP spicy mayo, black truffle dressing
- EGGPLANT peruvian pepper ^V

ANTICUCHOS

- peruvian skewers
- CHILEAN SEA BASS miso ^{GF}
- RIBEYE* aji panca ^{GF}
- ASPARAGUS sweet soy ^{VG}

COLD

TOSTADAS

- YELLOWTAIL avocado, miso
- MUSHROOM tofu truffle crema, heirloom tomato chimichurri ^{VG}
- KOBE truffle mushroom soy, cilantro, sweet red onion salsa

SEVICHES

- SALMON tamarind, sesame, seaweed, macadamia
- TUNA pomegranate leche de tigre, cancha, wasabi peas
- YELLOWTAIL ginger, garlic soy

TIRADITOS

- SALMON garlic ponzu, crispy garlic, kinkan honey
- TORO yuzu dressing, pickled wasabi, black truffle
- YELLOWTAIL jalapeño and lemongrass ^{GF}
- KANPACHI yuzu, truffle oil, garlic, chive

SALADS

- BABY GEM LETTUCE basil miso, pistachio ^{GF VG}
- HERITAGE TOMATO pomegranate molasses, pickled onion, mint ^{GF VG}
- YOUNG COCONUT spicy cashew hummus, taramind dressing ^{GF VG}

CHEF STATIONS

ICE BAR

- SHRIMP lemon, cocktail sauce ^{GF}
- LOBSTER lemon, truffle ponzu ^{GF}
- OYSTER* apple ginger mignonette ^{GF}

**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, heirloom tomato chimichurri, balsamic soy reduction
- KARI KARI crispy rice, spicy tuna, tobiko, avocado, spicy mayo, eel sauce
- ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre
- TIGER MAKI crab meat, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce, furikake
- AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}

TEMARI SUSHI

- TUNA* yuzu powder, wasabi onion soy
- YELLOWTAIL* avocado salsa
- SALMON* yukari, yuzu miso

CIASSIC ROLLS

- CALIFORNIA KING CRAB
- CALIFORNIA SNOW CRAB
- TUNA* ^{GF}
- SPICY TUNA* ^{GF}
- YELLOWTAIL SCALLION* ^{GF}
- NEGI TORO* ^{GF}
- SALMON AVOCADO* ^{GF}
- CUCUMBER ^{GF, VG}
- UNAGI AVOCADO ^{GF, VG}

SWEETS

- SATA ANDAGI dulce de leche japanese doughnuts, red fruit coulis ^V
- MOCHI soft japanese rice cakes filled with ice cream, white chocolate ganache ^V
- MACARONS assorted flavors ^V