SIGNATURE

$75 per person

COLD CANAPÉS

BABY GEM LETTUCE VG GF
pistachios, basil miso

YELLOWTAIL TIRADITO*
jalapeño and lemongrass

SALMON SEVICHE* GF
seaweed, sesame, tamarind ponzu

HOT CANAPÉS

JAPANESE A5 KOBE GYOZA*
kabocha purée, sweet soy

SHRIMP TEMPURA
spicy mayo, black truffle dressing

CHICKEN A LA BRASA GF
ají amarillo aioli

SAMBA ROLLS

AMAZONIA VG
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy

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

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

DESSERT

MOCHI V
assorted flavors

MISO CARAMEL TRUFFLES V GF

PREMIUM

$95 per person

COLD CANAPÉS

BABY GEM LETTUCE SALAD VG GF
pistachio, basil miso

YELLOWTAIL SEVICHE* GF
ginger garlic soy

TORO TIRADITO*
black truffle, pickled wasabi, yuzu dressing

HOT CANAPÉS

JAPANESE A5 KOBE GYOZA*
kabocha purée, sweet soy

SHRIMP TEMPURA
spicy mayo, black truffle dressing

CHILEAN SEA BASS GF
miso

SAMBA ROLLS

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

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

SAMBA LA*
golden eye snapper, yellowtail, crab, avoado, japanese pickeld vegetables, passionfruit sanbaizu, chili garlic crunch, yuzu shiso oil

DESSERT

MACARON V GF
assorted flavors

CREAM PUFFS V
yuzu and raspberry crémeux

SUPPLEMENTS

price per piece
available for the entire party

HOT

WAGYU SLIDER* sharp white cheddar, sherry carmelized onions, crispy shallots, mayo, sweet & spicy ketchup — 13

EGGPLANT TEMPURA peruvian pepper [V] — 4

STEAMED BUNS

SOFT SHELL CRAB wasabi mayo, pickled cucumber, cabbage — 12

MUSHROOM soy-ginger marinated lion's mane, pickled vegetables, arugula, aji amarillo aioli [V] — 8

ANTICUCHOS

ASPARAGUS sweet soy, sesame [VG] — 5

CHAUFA

JAPANESE A5 KOBE* vegetable assortment, egg, farofa, grated truffle, truffle soy [GF] — 14

MUSHROOM black trufle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa [VG GF] — 9

COLD

TUNA TATAKI* miso aioli, crispy garlic — 9

IKURA (SALMON ROE)* served on blini with wasabi creme fraiche — 12

ROYAL OSETRA CAVIAR* served on blini with wasabi creme fraiche — 35

TOSTADA

YELLOWTAIL* avocado, miso — 7

JAPANESE A5 KOBE truffle soy, cilantro, red onion salsa — 10

TIRADITO

SALMON* kinkan honey, garlic ponzu, garlic chip [GF] — 8

KANPACHI* garlic, chives, yuzu, black truffle oil [GF] — 8

SUSHI

price per piece

SAMBA ROLLS

SAMBA LA* golden eye snapper, yellowtail, avoado, japanese pickeld vegetables, passionfruit sanbaizu, chili garlic crunch, yuzu shiso oil	7
KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce	6
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre	5
TIGER MAKI crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	4
EL TOPO®* salmon, jalapeno, shiso, fresh melted mozzarella, crispy onio, spicy mayo, eel sauce	4
AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy VG	4

TEMARI SUSHI

TUNA* yuzu, wasabi onion soy	9
YELLOWTAIL* avocado salsa	8
SALMON* yukari, yuzu miso	8

CLASSIC ROLLS

TUNA* GF	2
SPICY TUNA* GF	2
SALMON AVOCADO* GF	2
YELLOW SCALLION* GF	2
NEGITORO* GF	3.5
KING CRAB CALIFORNIA ROLL GF	MP
SHRIMP TEMPURA	2
UNAGI AVOCADO	1
CUCUMBER VG GF	2.5

CHEF STATIONS

price per piece
available for the entire party

ICE BAR

OYSTER* apple ginger mignonette GF	7
SHRIMP COCKTAIL lemon, cocktail sauce GF	8
LOBSTER lemon, truffle ponzu GF	29

ice sculpture available for an additional charge

MEAT CARVING STATION

PRIME RIB served with rice, black beans, collard greens, and **SUSHI**SAMBA dipping sauces	35
CHORIZO add-on	8

TAQUITO STATION 35

includes all four options below

YELLOWTAIL* garlic-ginger soy
TUNA* yuzu-truffle
SALMON* tamarind ponzu
VEGGIE lemon infused olive oil