

SIGNATURE

\$75 per person


COLD CANAPÉS

HERITAGE TOMATO SALAD ^{VG GF}
pickled onion, mint, pomegranate molasses

YELLOWTAIL TIRADITO*
jalapeño and lemongrass

SALMON SEVICHE* ^{GF}
seaweed, sesame, macadamia, sweet potato chips,
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

BOSSA NOVA*
japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato
chimichurri, balsamic soy reduction

DESSERT

MACARON ^V
assorted flavors

CREAM PUFFS ^{V GF}
yuzu and raspberry crèmeux

SUPPLEMENTS

price per piece
available for the entire party

H O T

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

RIBEYE aji panca ^{GF} 8

ASPARAGUS sweet soy, sesame ^{VG} 5

CHAUFA

JAPANESE A5 KOBE* 🐮 vegetable assortment, egg, farofa, grated truffle, truffle soy ^{GF} 14

MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa ^{VG GF} 9

C O L D

TUNA SEVICHE* cancha, wasabi peas, pomegranate leche de tigre 10

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

MUSHROOM truffle tofu crema, heirloom tomato chimichurri ^{VG} 5

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

BOSSA NOVA* japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato chimichurri, balsamic soy reduction	6
SAMBA LA* golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanibaizu, yuzu 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 shallots, 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
SNOW CRAB CALIFORNIA ROLL ^{GF}	3.25
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 SUSHISAMBA dipping sauces	35
CHORIZO add-on	8

TAQUITO STATION

includes all four options below

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

35