

Vivo Lunch Menu

2-courses | 39.50

choose one from each section

SALT & PEPPER SQUID

dry miso, shichimi, sea salt, crispy garlic, su-shoyu

SEAWEED SALAD ^{VG GF}

goma dressing

YELLOWTAIL TAQUITOS*

avocado, miso

supplement + 5

JAPANESE A5 KOBE GYOZA 🍡

kabocha purée, sweet soy

supplement + 10

PLANTAIN CHIPS ^{VG GF}

wasabi guacamole, aji amarillo

GREEN BEAN TEMPURA ^V

black truffle aioli

MUSHROOM TAQUITOS ^V

truffle tofu crema,

heirloom tomato chimichurri

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayo, black truffle

supplement + 8

WAGYU SLIDERS (2pcs)

sharp white cheddar, sherry caramelized

onions, crispy shallots, mayo,

sweet & spicy ketchup, fries

SALMON TERIYAKI*

steamed rice, sautéed green beans,

crispy sweet potato

STEAK & FRIES*

prime ribeye, cachaça

peppercorn sauce, fries

supplement + 15

MUSHROOM TOBANYAKI* ^V

poached organic egg, assorted

mushrooms, yuzu soy, garlic chip

ROCK SHRIMP BURGER

spicy mayo, coleslaw, fries

CHICKEN A LA BRASA

steamed rice, asparagus, aji amarillo aioli

GREEN SALAD ^{VG GF}

baby gem, avocado, asparagus,
pistachio, basil miso

*choice of chicken or salmon**

SAMBA SALAD ^{VG GF}

baby spinach, honey truffle ponzu,
heritage carrot, radish, candied
macadamia, apple and mango dressing
*choice of chicken or salmon**

MISO BLACK COD ^{GF}

steamed rice

supplement + 15

SUSHI SELECTION*

chef's choice

supplement + 30

ASSORTED MOCHI ^V

soft japanese rice cakes filled with ice
cream, white chocolate ganache

supplement + 8

SEASONAL SAMBA PARFAIT ^V

vanilla chiffon, diplomat cream,
seasonal fruit & sorbet

supplement + 10

VG: Vegan GF: Gluten Free V: Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies as not all ingredients are listed on menu