

Vivo Lunch Menu

2-courses | 39.50

EDAMAME
for the table

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

PLANTAIN CHIPS ^{VG GF}

wasabi guacamole, aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayo, black truffle
supplement + 8

JAPANESE A5 KOBE GYOZA 🐼
kabocha purée, sweet soy
supplement + 10

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

ROCK SHRIMP BURGER

spicy mayo, coleslaw, fries

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

STEAK & FRIES*

prime ribeye, cachaça
peppercorn sauce, fries
supplement + 15

MUSHROOM TOBANYAKI* ^V

poached organic egg, assorted
mushrooms, yuzu soy, garlic chip

CHICKEN A LA BRASA

steamed rice, asparagus,
aji amarillo aioli

POKE BOWL*

tuna, salmon, yellowtail, whitefish, sushi
rice, avocado, wakame, quinoa furikake,
candied ginger, sanbaizu, spicy mayo

TIGER MAKI & NIGIRI (3pcs)

tuna, salmon, yellowtail
supplement +30

ASSORTED MOCHI ^V

soft japanese rice cakes filled with ice
cream, white chocolate ganache
supplement + 8

CHOCOLATE BANANA CAKE ^V

maple butter, plantain chip,
vanilla rum ice cream
supplement + 8

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