



APPETIZERS

****Ceviche Nikkei***

marinated tuna, leche de tigre, cilantro, sesame oil, red chili

Banh Trang Summer Roll ✓

rice paper, red beet, fried tofu, pineapple, mango, Boston lettuce, coriander, peanut sauce

Vietnamese Pork Spring Roll

sweet & sour fish sauce

Caramelized Prawns

onions, chili-garlic sauce, scallions

Crispy Ginger Calamari

cilantro, garlic chips, shallots, sweet chili sauce

****Tuna Tataki***

sesame crust, wasabi cream

Chicken Anticuchos

huancaína sauce

****Causa Cevichera***

mediterranean sea bass, leche de tigre, causa

****Sushi Chef's Selection***

as described by your waiter

✓ lacto-ovo vegetarian

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



TO SHARE

****Skewers, Sushi & Tempura (for 2 to 4 persons)***

skewers: chicken, beef, shrimp

sushi: chef's selection

tempura: rock prawn, calamari

SOUPS

Tom Kha Gai

lemongrass, coconut milk, chicken

Miso Soup ✓

shiro miso, wakame, scallions, silken tofu, edamame, baby spinach

SALADS

Spicy Duck & Watermelon Salad

crispy duck, watermelon, cashews, mint, basil, sweet fish sauce

****Avocado Lobster Salad***

crispy lotus, lobster, avocado, tuna, hamachi, den miso, shiso vinegar

Asian Greens ✓

mixed greens, peanut dressing



MAIN COURSES – MEAT

Thai Red Curry Chicken

coconut milk, eggplant, mushroom, lime leaves, basil

Peruvian-style Beef Short Rib

lomo saltado sauce, miso sweet potato mousseline

****Beef Teriyaki***

carrots, lotus, asparagus

****Beef Yaki Udon***

marinated beef, stir-fried noodles, scallions, white sesame seeds

****Seven Spice-Crusted Lamb Rack***

wasabi-lamb jus, shiitake mushrooms, snow peas

Sake-Soy-Braised Pork Belly

chili-pineapple salsa, chimichurri rice

MAIN COURSES – VEGETARIAN

Thai Vegetable Curry

sweet potatoes, aubergine, fried tofu, mushrooms,
basil, cherry tomatoes, green curry sauce

Stir-Fried Udon Noodles

broccoli, asparagus, carrots, ginger,
bean sprouts, chili-garlic sauce



MAIN COURSES – SEAFOOD

****Miso-Glazed Sea Bass***

den miso, hoba leaf

****Soft Shell Crab Tempura Bao Buns***

nikkei zarza

****Lobster Pad Thai***

rice noodles, bean sprouts, lime, tamarind, peanuts

****Cazuela de Arroz Nikkei***

miso scallops, bomba rice, chalaquita

Moqueca Mista

shrimp, squid, salmon, mussels, clams, coconut milk

SIDES ✓

Chimichurri Rice

Steamed Jasmine Rice

Red Ginger Stir-Fried Rice

Miso Aubergine

Broccoli & Shiitake Mushrooms

Green Asparagus, White Miso Glaze