



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