

PRIVATE DINING LUNCH MENU

For The Table

Assorted Root Vegetable Chips with Aji Rocoto and Tomato Salsa

FIRST COURSE (Set of)

Chicken Soup- Black Feather Chicken Stock, Tsukune, Ginger, Cilantro

Baby Arugula Salad with Onion - Cilantro, Nori, Cancha, and Lime Ponzu Dressing

House Crafted Tofu with Bonito Flakes, Ikura, Avocado, Dashi Amarillo

MAIN COURSE (Choice Of)

Salmon Kasuzuke - Yuzu Miso Cheese, Maitake Mushrooms, Asparagus

Ton Katsu - Deep Fried Pork Loin, Panko, Japanese Potato Salad, Katsu Sauce

Chicken Nanban - Deep Fried Black Feather Chicken Breast, Quinoa, Black Vinegar Sauce, Aji Tartare Sauce Quinoa

Chaufa- Fried Quinoa and Brown Rice with Pork Belly, Plantains, Mushrooms, Onsen Egg and Smoked Oshinko

VEGETARIAN OPTION

Vegetarian Quinoa Chaufa- Fried Quinoa and Brown Rice with Plantains, Mushrooms, and Smoked Oshinko

Dessert Ice Cream:

Choice of

Chocolate

Green Tea

Lucuma (Peruvian fruit)