

SF RESTAURANT week

◆ ◆ ◆ PRIX FIXE DINNER ◆ ◆ ◆ 60 pp

◆ FIRST COURSE ◆

PLEASE SELECT ONE

Hamachi Tiradito

hamachi, aji amarillo, dashi, leche de tigre, navel orange, ikura, citrus salt, cancha, cilantro

Anticucho De Pollo

mary's chicken, potato, choclo, chimichurri, aji amarillo

◆ SECOND COURSE ◆

PLEASE SELECT ONE

Kaiyo Sashimi Set

maguro, umi masu (4pc)

Kaiyo Nigiri Set

maguro, umi masu, kanpachi (3pc)

Futomaki Roll

burdock, takuan, asparagus, avocado, cucumber, cancha, quinoa, bulls blood beet

◆ THIRD COURSE ◆

PLEASE SELECT ONE

Aji Amarillo Salmon

atlantic salmon, aji amarillo, pisco, koshihikari, zucchini, kabocha, pea sprouts, queso fresco

Braised Short Rib

black angus, aji amarillo, aji panca, tomatoes, shoyu, carrots, choclo, edamame, cancha, garlic, miso corn, cilantro

Winter Squash Risotto

zucchini, kabocha, shiitake, king trumpet, brown beech, cremini, peashoots, butternut, aji amarillo, tapioca