

CEVICHE

Mango VG|GF|
Thai mango, maíz chulpe, ají panca, leche de tigre

Clásico de la Casa VG|SO|
Edamame, avocado, charred corn, cherry tomato, leche de tigre

Mushroom VG|GF|SO|MU|
Assorted mushrooms, avocado cream, citrus dashi, edamame, water chestnut, leche de tigre

Watermelon SW|SO|VG|
Miso, soy, nori, maíz chulpe, rocoto leche de tigre

TIRADITO

Avocado & Corn GF|
Smoked chipotle, crisp lotus root, green apple, quinoa pops

Tofu VG|SO|SW|
Silken tofu, yuzu-soy, hot sesame oil

Lotus Root VG|SO|
Pomelo segments, chilled citrus dressing, microgreens

COLD PLATES

Avocado Tartare

VG|SO|SW|

Avocado, miso, tamari, balsamic caviar

Malanga Root Salad

GF|NU|

Taro, pickled onion, vegetables, raspberry vinaigrette

Aona no Goma-ae

SO|DA|

Spinach, sesame dressing, chilli oil, tangerine tuile

Oi Muchim

SO|SW|

Cucumber, gochujang, sesame, shiso

Mixed Greens & Berries

GF|

Fresh berries, crisp greens, honey mustard dressing
Can be served with quinoa

NIGIRI

Cream Cheese

2 PCS|

GF|DA|

Velvety cream cheese, chimichurri

Avocado

2 PCS|

VG|GF|SW|

Hass avocado, quinoa puffs

Bell Pepper

2 PCS|

VG|GF|SW|

Charred red & yellow peppers

SUSHI

Inka 8 PCS| MU|DA|SO|SW|
Shiitake, pickled carrot, cucumber, red pepper,
huancaína sauce

Acevichado 8 PCS| SW|SO|DA|
Avocado, asparagus, cucumber,
leche de tigre mayo, togarashi

Amano 8 PCS| SW|SO|DA|
Sweet potato, asparagus, carrot,
kimchi, furikake, leche de tigre mayo

Kumo 8 PCS| VG|SW|SO|
Panko tofu, konjeenaro sauce, nori, iceberg

Andean Crunch 4 PCS| VG|
Quinoa crispy rice, avocado tartare, balsamic caviar

Inari 2 PCS| VG|SO|
Tofu skin, spicy mayo, tanuki, asparagus, orange
caviar

Entourage 8 PCS| GF|DA|SW|NU|
Buffalo mozzarella, oriental pesto, sun-dried tomato

Oishi 8 PCS| DA|SW|
Avocado cream cheese, inari, jalapeño sauce

Tiger Tear 8 PCS| VG|SW|
Cucumber, bell pepper, avocado, tanuki, spicy mayo

Mame 8 PCS| VG|SO|
Bean curd sheet, avocado, spicy mayo

Périgord Roll 8 PCS| MU|DA|SW|
Asparagus tempura, roasted sesame, truffle butter

Nori Taco 4 PCS| VG|SO|SW|
Rock corn
Eggplant

D I M S U M

Black Garlic

Lotus root, water chestnut, broccoli, carrot, black garlic oil

VG|SO|

Edamame Truffle

Edamame, truffle flavoured broth

DA|SO|MU|

Broccoli Pine Nut

Water chestnut, celery, cheddar

SO|DA|NU|

Mushroom & Cheese

King oyster, shimeji, creamy cheese

DA|MU|

Red Curry

Lotus stem, shiitake, carrot, mountain chilli

SO|SW|MU|

Khao Kriab Pak Moh

Vegetables, peanut, coconut milk

NU|SW|

Asparagus Negi

Asparagus, broccoli, scallions, soy

SO|SW|VG|

Corn & Water Chestnut

Sweet corn, water chestnut, sambal sauce

VG|

Crystal

Lotus root, carrot, celery, water chestnut

VG|GF|

Leeks & Napa Cabbage Gyoza

Burnt garlic, chilli, soy

SO|VG|

Bok Choy & Shiitake Gyoza

Scallion, chilli, garlic, ginger, soy

SO|VG|MU|

CHEUNG FUN

Mushroom Cheung FunVG|SO|MU|

Rolled rice noodle sheet with assorted mushrooms and a crisp inner layer

Vegetable Cheung FunVG|SO|

Rolled rice noodle sheet filled with vegetables and a delicate crisp layer

BAO

Peanut TofuDA|NU|SO|

Sora tofu, Thai peanut sauce

Bulgogi MushroomSO|DA|MU|

King oyster, shiso, bulgogi sauce

Tempura VegetableDA|SO|

Seasonal vegetables, sriracha, sambal oelek

SOUPS

Yuzu Panca SiphonVG|SO|

Carrot, broccoli, yuzu, ají panca served in a siphon

Jjamppong BrothVG|SO|SW|MU|

Korean spiced broth, mushroom, cabbage, zucchini, carrot

Janchi GuksuSO|SW|

Somyeon noodles, zucchini, white miso

Miso TofuVG|SO|SW|

Sora tofu, miso, spring onion, wakame

Goji Herb BrothGF|VG|

Goji berry, vegetables, herb oil

Tamarind Chilli BrothVG|GF|MU|

Bok choy, napa cabbage, king mushroom, sesame

Tom KhaVG|GF|NU|SW|

Coconut broth, zucchini, carrot, broccoli

SMALL PLATES

Purée de Maíz

NU|DA|

Mashed corn, garlic bao, traditional accompaniments

Mock Meat Bokkeum

SO|SW|

Stir-fried seitan, gochugaru, sesame oil

Tofu Jurim

VG|SO|SW|

Braised Sora tofu, gochujang glaze

Radish Cake

VG|MU|

Onion, chilli, pepper salt

Tofu Karaage

MU|SO|SW|VG|

Crispy Sora tofu, citrus soy glaze, nikkei salsa

Curry Pepper Lotus Stem

SO|

Curry leaf, chilli, honey, soya

Edamame

SO|MU|

Choose your style:
Sea salt | Shio chilli garlic | Truffle (beans only)

Seitan Saltado

VG|SO|SW|

Potato, wheat gluten, chilli, cumin soy sauce

Water Chesnut Guilin Chilli

SO|SW|DA|

Crispy water chestnut, sichuan pepper, guilin chilli

Black Pepper Haricot Beans

VG|SO|SW|

French beans, black pepper chilli sauce

Mozzarella Corn Dog

DA|SO|

Mozzarella sticks, mustard, mayo, chogochujang

ANTICUCHO & ROBATA

Miso Mushroom

SO|MU|SW|

Shiitake, ají panca, garlic-lime butter

Broccoli

SO|DA|

Chilli, fried garlic, sweet soy

Mock Meat

VG|SO|SW|

Anticucho marinade, chilli cumin

Gochujang Tofu

VG|SO|

Red chilli, fermented soy

Stuffed Peppers

SO|DA|

Carrot, cheddar, yuzu, teriyaki

Ssamjang Potato

SO|NU|

Fermented bean and chilli glaze, black garlic dip

Eggplant

VG|SO|SW|

Charred eggplant, Chinese-style salsa

LARGE PLATES

Quinotto del Bosque

GF|MU|DA|

Quinoa, mushroom, ají amarillo cheese sauce

Korean Ramen

SO|SW|MU|

Wheat noodles, vegetable broth, mushroom, chilli oil, tofu, greens

Rabokki

SO|SW|DA|

Rice cake, ramen, cabbage, carrot, gochujang, mozzarella

Champiñón Sambal

VG|GF|MU|SO|

Mixed mushrooms, sambal sauce

Tteokbokki

SO|SW|

Rice cake, cabbage, gochujang, garlic

Tofu Huancaína

SO|DA|

Seared tofu, vegetables, creamy amarillo cheese sauce

Toban Chilli

VG|SO|

Stir-fried vegetables, tobanjan sauce

Mapo Tofu

MU|SO|SW|

Silken tofu, mushrooms, fermented beans, Sichuan pepper

Kung Pao Vegetables

SO|NU|SW|

Mixed vegetables, cashew, red and yellow chilli

Yasai Itame

VG|SO|

Stir-fried vegetables, soy, sesame

CURRIES

Served with jasmine rice

Gochujang

DA|SO|SW|

Tofu, zucchini, potato, gochujang, cream

Panang

VG|SO|NU|SW|

Red chilli, coconut milk, kaffir lime

Kaeng Khiao Wan

VG|SO|SW|

Thai basil, coconut milk, coriander

Balinese

VG|GF|

Curry leaves, coconut milk, sweet spice

RICE & NOODLES

Pan-Fried Noodles

so|

Stir-fried with your choice of garlic butter or spicy house sauce

Soba Noodles

so|

Buckwheat noodles, soy dressing

Rice Sticks

vg|so|sw|nu|

Flat rice noodles, garlic, chilli oil

Dan Dan Noodles

so|nu|sw|

Fresh noodles, chilli, Sichuan pepper

Japchae

so|sw|mu|

Sweet potato noodles, shiitake, carrot, pepper, soy

Yasai Donburi

so|sw|da|

Rice, tofu, vegetables, spicy donburi sauce

Bibimbap

vg|so|da|mu|

Hot stone rice bowl with vegetables, chilli paste, kimchi guk

Forbidden Rice

gf|so|da|

Black rice, edamame, water chestnut, asparagus

Kimchi Fried Rice

sw|so|vg|

Fermented cabbage, short grain rice, kimchi guk

Burnt Garlic Fried Rice

vg|gf|

Zucchini, carrot, baby corn

Sticky Rice

Jasmine Rice