

SUSHERÍA RESTAURANT WEEK

WINTER MENU 2021

\$35.00. PER PERSON DINNER

\$22.00 PER PERSON LUNCH

APPETIZERS

EDAMAME OR MISO SOUP (COMPLIMENTARY)

TUNA TATAKI

Seared Saku Tuna with sesame seeds and ponzu sauce served with seaweed salad

CEVICHE PERUANO

Mahi Mahi with Limo peppers, lime juice, red onions, cilantro, sweet potatoes

EMPANADA AJI DE GALLINA

Chicken in a creamy aji amarillo, served with salsa criolla

SOLTERITO NIKKEI SALAD

Peruvian white corn, red peppers, red onions,

ENTREES

LOMO SALTADO

Peruvian staple dish, smokey and flavorful steak, cherry tomatoes, onions and fried potatoes

ARROZ CON POLLO

Green cilantro rice, fried chicken served with salsa criolla

PESCADO A LO MACHO

Crispy Mahi Mahi with aji panca cream, vinegar, oregano, onions and tomatoes

MAR DEL PLATA ROLL

Avocado, cucumber, jalapeno crunch, torched NY steak with chimichurri sauce

TUNA NIKKEI ROLL

Avocado and Tuna Ceviche with Japanese dressing

VEGGIE NIKKEI BOWL (COLD)

Red peppers, red onions, broccoli, Brussel sprouts,



DESSERTS

CREMA VOLTEADA

Traditional Peruvian dessert, vanilla, whip cream, strawberries

CHICHA MORADA SORBET

Served with caramelized pineapple, cinnamon

LAVA CHOCOLATE CAKE

Served with Vanilla Ice cream and raspberry sauce