



JAPANESE  
PERUVIAN  
CUISINE

*by Chef Executive Creator Santiago Vargas*

**STARTERS**

*Okra & Peruvian white asparagus  
tempura with Lu San Sauce*

*Bao filled with Peruvian Criollo Style  
Chicharron, pickled onions and sweet  
potatoes, Kale microgreen.*

*Mikasa Edamame (sautéed garlic,  
butter and Panca Aji)*

**THE TIRADITO**

*Green scallion Yellowfin Tuna Tiradito  
(Yellowfin sashimi style Green tiger sauce)*

*Garnish: Canchita (fried corn) cholo, with cilantro & rom  
Asheville microgreens*

**TO WARM YOUR SOUL**

*Pork Gyoza Soup, boiled quail egg,  
scallions, cabbage*

**POKE**

*Poke Lomo Saltado (Japanese rice, HNF  
Filet Mignon, red onions, tomatoes,  
scallions, yuca shoestrings)*

**MAIN**

- *Miso Panca Marinated Mahi Mahi,  
with sesame seed crust, Papa  
Amarilla puree, and Asian style  
Carrot Salad*

**DESSERT**

- *Lucuma & Dulce de leche Ice cream  
(In Collaboration with The Hop)  
Wonton chips cinamon and sugar  
Microgreens*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness, especially if you have certain  
medical conditions.