



JAPANESE
PERUVIAN
CUISINE

by Chef Executive Creator Santiago Vargas

STARTERS

*Wonton chips with sunburst Trout
tartar*

Homemade pork fried

*Gyoza (empanadas) with lime ponzu
sauce*

Yuca Frita with Huancaína Sauce

THE TIRADITO

Green Iku Tiradito

*(Sunburst Trout sashimi style Green Iku
tiger milk sauce)*

*Garnish: Canchita (fried corn) with sweet potato chips,
cilantro & edible flowers from Asheville microgreens*

TO WARM YOUR SOUL

Chicken Aguadito Nikkei

*Classic Peruvian Soup, a flavor of
cilantro, Peruvian pepper, Mirin, local
beer, chicha de jora, miso, red pepper,
seaweed, carrots and rice*

CHEF SPECIALTY MAKI

*Crazy Peruvian maki (nikkei Lobster salad,
mango, scallions and NC shrimp tempura)
green iku sauce*

MAIN

*Seared trout, oyster sauce, edamame
puree, Fried rice (Yakimeshi)*

DESSERT

*Passion Fruit cheesecake, Aji amarillo
Jam, wonton chips, cinnamon & sugar*

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