



JAPANESE
PERUVIAN
CUISINE

by Chef Executive Creator Santiago Vargas

STARTERS

Onigiri (rice balls filled with Trout nikkei tartar

Chicken Bites (Chicharrón de Pollo)

*Sautéed Edamame with garlic, butter,
Aji amarillo pepper*

THE TIRADITO

*Torio (trío) Trout tiradito cancha y choclo
(Sunburst Trout sashimi style with 3 styles
of tiger milk sauce)*

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

TO WARM YOUR SOUL

Miso Criollo

*Braised Pork belly, Chicken, Shrimp,
Wakame, sesame seed, baby bok choy,
soba noodles &, yuca*

CHEF SPECIALTY ROLL

*Maki de lomo Salado (stir wok
HNG Filet Mignon, Tomatoes, Onions, with
scallions, sliced Local Aji amarillo , Yuca
fries shoestrings*

MAIN

*Fresh Swordfish anticucho skewers
sautéed bok choy , Yuca frita with
Green iku, Lu- San & Shu Shang Sauces*

DESSERT

*Unconstructed Dragon Fruit Cheesecake,
cinnamon Tempura flakes, Aji amarillo
Jam, Dragon Fruit sauce & Sweet wonton
chips*

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