



JAPANESE
PERUVIAN
CUISINE

by Chef Executive Creator Santiago Vargas

STARTERS

*NC Shrimp Tempura panco, sesame
seed*

*Purple sweet potato causa with nikkei
trout ceviche*

*Sautéed Edamame with garlic, butter &
ají mirasol*

THE TIRADITO

Lu - San Tiradito

*(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

*Ramen a la Criolla with pork belly,
chicken and shrimp, bok choy, seaweed
& quail boiled egg*

CHEF SPECIALTY ROLL

*Maki Surf & turf Saltado 2.0
(stir wok) HNG Filet Mignon, Tomatoes,
Onions, with scallions, sliced Local Aji
amarillo, Yuca fries shoestrings*

MAIN

*Sea Scallops Lima beans (Habas) puree
, yuca frita and Torio (trio) Sauces,
carrots seaweed salad*

DESSERT

*Mousse de Maracuya (Pasion Fruit), 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.