



JAPANESE
PERUVIAN
CUISINE

by Chef Executive Creator Santiago Vargas

STARTERS

*Oysters a la parmesana
with Aji panca pepper, sesame butter
Crab Rangoon with Green-iku
Sautéed Edamame with garlic, butter,
Aji amarillo pepper*

THE TIRADITO

*Riku Tiradito (Sunburst Trout sashimi
style with Passion Fruit tiger milk sauce)
Canchita (fried corn) garnish with
carrots frito cilantro from Asheville
microgreens*

TO WARM YOUR SOUL

*Parihuela Miso seafood Broth with NC
Shrimps, Mussels, Little neck clams,
sunburst Trout Frito*

CHEF SPECIALTY ROLL

*Maki roll shrimp tempura with Mango
topped with Lobster Nikkei Salad with
acevichado sauce*

MAIN

*Seared sea scallops anticucho sautéed
bok choy, tricolor quinoa trout tartar
tower with avocado*

DESSERT

*Aji amarillo cheesecake
Tempura & Dumpling style*

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