



JAPANESE
PERUVIAN
CUISINE

by chef executive creator Santiago Vargas

STARTERS

*Conchas a la parmesan
(sea scallops) with Aji panca pepper,
sesame butter*

*Filet Saltado Dumplings with Lu-San
Sauce base of Aji Amarillo*

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

THE TIRADITO

*Nikkei Tiradito (Sunburst Trout sashimi
style with Aji Amarillo tiger milk sauce)
Canchita (fried corn) garnish with
carrots frito cilantro from Asheville
microgreens*

SOPA MIKASA

*Miso Nikkei Chicken Broth with house
noodles, yellow potato, scallions,
FM quail eggs*

CHEF SPECIALTY ROLL

*Maki roll (shrimp tempura with
avocado and yellowfin tuna with
acevichado sauce finished with touch)*

MAIN

*Tuna steak anticucho with homemade
ponzu, sautéed bok choy with green-ku
sauce*

DESSERT

*Almond crusted, coconut Lucuma
Japanese rice Pudding*

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