

Pop-up

A Limited Seating
Curtain Raiser
Peruvian Japanese

5 Course Meal
Curated by Chef Umesh Kapoor

Paired with:
Sake / Wine / Whisky/
Cocktails & Kombucha

Sunday May 28th 2023,
7 PM onwards

Rs 3500 All inclusive per head



Parapick- Small plates

(Choose any one)



PAN DE CORDERO

Lamb & Cheese Bread, Bonito Sour Cream

TACOS ATUN

Tuna Tacos with Dry Miso and Prawn Cocktail Salsa

SPICY FRIED CHICKEN

Soy Tossed Chicken with Habanero Chillies,
Caramelised Cashews, Miso, Togarashi & Lime

OR

YUCAS & HUANCAINA

Homemade Cassava Fries with Amarillo Chilli & Feta Dip

INKA TOFU

Crispy Amaranth Tofu, Nitsuke Sauce / Dashi,
Nikkei Salsa

PEPPER TACOS

Roasted Shishito Peppers in Miso Glaze, Streety Sticky Rice,
with Cilantro-Jalapeno Salsa

Dimsum & Sushi

(Choose any one)

SPICY ROASTED CHICKEN DUMPLING

Pink Sheet with Minced Chicken and Basil

SNOW WHITE ROLL

Kanikamaboko, Avocado, Watercress, topped with Torched
Sea Bass & Cheddar, Scallion, Teriyaki

OR

CHIVE VEGETABLES DUMPLING

Green Sheet with Exotic Vegetable

CRAZY PANKO ROLL

Truffled Cream Cheese, Shiitake Mushroom, Cucumber,
Onion Leeks, Korean chili sauce

Anticuchos & Casuelas

(Choose any one)



TORI LEMON MISO YAKI

Pandanus & Shiso roasted baby chicken with
Chilli and Lemon

PATO SAMPA

Roasted duck breast with Ume Plum Sauce,
served on a bed of Rice,
Creamy Buckwheat Risotto

OR

HIRATAKE NO YAKI

Oyster Mushrooms with Truffle Butter Ponzu

PAPA SECA

Peruvian Potatoes, Black Truffle Mushrooms
over Soy Butter Risotto

Curry

(Choose any one)

LAMB RENDANG CURRY

Seared Lamb and Baby Potatoes

OR

MASAMAN CURRY

Spring Vegetables

ACOMPANANTES - SIDE DISHES

QUINOA

Stir-Fry Quinoa, Soy, Green Vegetables

YAKI UDON

Stir Fried Flat Rice Noodles, Garlic, Onion,
Bell Peppers, Tomatoes, Green Beans

YASAI CHAHAN

Japanese Fried rice with Garlic, Onion, Bell Peppers,
Green Beans and Soy Butter

GOHAN

Japanese Sticky Rice



Bandeja De Postres

Select one of three signature desserts

MATCHA SAN SEBASTIAN CHEESECAKE
with Gold Nutella Coulis, Exotic fruits &
Apricot compote (CONTAINS EGG)

UP IN THE CLOUDS
Bergamot White Chocolate Mousse,
Sake Cream Sauce, Aerated Mugicha

MOCHI ROLLS
Mango Mochi - Blueberry & Oreo