Sushi & Sashimi

#### SASHIMI (80GR)

Sliced fish, chives, ponzu and cilantro.

#### TEMAKIS (100GR) (2 PZ).

Nori cone, fresh fish, cucumber and avocado.

#### NIGUIRIS (30GR) (3 PZ)

Salmon, Tuna and white fish.

#### CHIRASHIZUSHI (110GR)

Sushi rice with crab salad, fish cubes and chives.

#### MI CALIFORNIA ROLL (110GR)

Shrimp, cucumber, avocado, toasted sesame.

Sushi & Sashimi

#### JANNET TUNA ROLL (110GR)

Kanikama,cucumber,avocado,spicy tuna topping

#### AMAYA ROLL (110GR)

Tempura shrimp, cucumber, cream cheese, avocado, spicy fish roe mayo, chives.

#### PHILADELPHIA ROLL (110GR)

Salmon, cucumber, avocado, cream cheese, rice paper, ginger.

#### TEMPURA TUNA ROLL (110GR)

Salmon tartar, cream cheese, avocado, fish roe chive, el sauce, tempura.

# ENTRADAS

#### AHIRU (130GR)

Mixed Green lettuces, grilled sliced duck, papaya chutney and citric vinaigrette.

#### INDONESIA SATAY (130GR)

Chicken Satay marinated in curry, cilantro, cumin, pepper and turmeric.

#### ROLLO GOI YUU (120GR)

Dehydrated vegetables, glass noodles, fish sauce, shrimp and lychee chutney

#### TATAKI (80GR)

Seared tuna, micro veggie salad with ponzu and creamy avocado

## SOPAS

#### MALASIA (230ML)

Coconut milk, sliced chicken breast (80g), sautéed mushrooms, curry, lemon and citric notes

#### MISO (230ML)

Bean paste + dashinomoto + chives, tofu.



Main Course

TIKA MASALA (180GR)
Curry with coconut milk, sliced chicken, vegetables and traditional Hindi bread.

### PAD THAI (180GR)

Rice Noodles with tamarind sauce, roasted peanuts, shrimp and grated boiled egg.

#### KRATIEM (180GR)

Crispy shrimps with vegetables and black pepper sauce.

Main Course

#### PEKIN (180GR)

Duck breast with char siu sauce, crepe with a hint of turmeric and thai salad.

#### THAO (160GR)

Crispy tempura chicken in spicy orange sauce and rice.