



FLNT



RAW BAR SASSORTED SASHIMI

CHEF'S SELECTION OF 3 KINDS - 30
CHEF'S SELECTION OF 6 KINDS - 60

CEVICHE

CEVICHE DE YELLOWTAIL - 25
Leche De Tigre | Corn | Shallots | Coriander
Hazelnut | Cherry Tomatoes
Yuzu Wasabi

CEVICHE DE PULPO - 25
Octopus | Leche De Tigre | Wasabi Stem
Corn | Shallots | Cherry Tomatoes
Onion Sauce

TIRADITO

SCALLOP - 22
Ikura | Wasabi Tobiko | Seaweed | Shallots |
Onion Shiso Sauce

SEABREAM - 22

Torched Seabream | Ají Amarillo Pickled
Daikon | Citrus Onion Sauce

TUNA - 25

Avocado & Sweet Potato | Shio Kombu
Sweet Citrus Sauce

YAKIMONO

SWEET PEPPERS (V) - 16
Grilled Assorted Sweet Peppers | Sesame
Shio Kombu

TOMOROKOSHI (V) - 16

Grilled White Corn | Gruyère Cheese
Shoyu Butter

TSUKUNE - 16

Grilled Japanese Meatball | Chicken
Cartilage | Rocoto Mayonnaise
Onsen Egg Yolk

IKAYAKI - 22

Grilled Squid | Nikkei Spice
Anchovy Pesto

LUNCH SET MENU

Served with

CABBAGE SALAD (V)

Carrots | Cabbage | Cucumber | Sesame & Onion Dressing

APPETISER (Select 1)

GYOZA

Chicken Dumpling | Ponzu

or

MUSHROOM CHAWANMUSHI (V)

Shimeji Mushrooms | Chives | Mushroom Dashi

YASAI DON (V) - 25

STEAMED JAPANESE RICE

Grilled Zucchini | Mixed Peppers | Asparagus | Eryngii
Mushrooms | Gruyère Cheese | Corn

TEMPURA DON - 28

STEAMED JAPANESE RICE

Tiger Prawns | Cherry Blossom Shrimps | Oba
Balsamic Teriyaki Sauce

YAKINIKU DON - 32

STEAMED JAPANESE RICE

Sliced Short Rib | Pickled Tomatoes
Ají Amarillo

HAMBURG DON 160g - 34

STEAMED JAPANESE RICE

House-Made Wagyu Patty | Leeks
Pasteurized Egg Yolk

NIKKEI BARA CHIRASHI DON - 38

STEAMED SUSHI RICE

Chef's Selection of Fresh Sashimi | Ají Amarillo
Ikura | Corn Nut

PERUVIAN CHICKEN ANTICUCHOS - 26

TORTILLA

Ají Panca | Oba | Palermo | Onions | Lime
Cilantro | Cheese Sauce

PLUMA - 28

TORTILLA

Grilled Spanish Pork | Grilled Sweet Peppers
Onions Cilantro | Achiote Sauce

ANTICUCHO RAMEN - 30

HAND-PULLED FRESH RAMEN NOODLES

Anticucho Chicken Skewers | Jalapeño | Ají Panca
Ajitsuke Tamago | Leeks | Black Fungus | Spring
Onions | Black Sesame Oil

CITRUS COLD RAMEN (V) - 25

HAND-PULLED FRESH RAMEN NOODLES

Lime | Corn | Leeks | Shio Kombu

SEAFOOD RAMEN - 32

HAND-PULLED FRESH RAMEN NOODLES

Grilled Scallops and Tiger Prawns | Black Fungus
Leeks | Ajitsuke Tamago

DESSERTS

TRES LECHES

Sesame Sponge Cake
Shiso Ice Cream | Triple Milk

16

BANANA SEMIFREDDO

Coconut | Kinako Crumble

16

CHOCOLATE TORTA

Rich Chocolate Cake
Ají Amarillo | White Chocolate Cream
Passion Fruit Sauce | Sesame Brittle

16

SNACKS

SHIRO EBI - 12

Fried White Baby Shrimps | Nikkei Spice

SAKURA CABBAGE SALAD - 12

Cabbage | Cucumber | Carrots
Sakura Shrimps | Sesame Seeds
Sesame Onion Dressing

SAKURA KAKIAGE - 15

Onions | Carrots | Butternut
Beetroot | Sakura Shrimps
Balsamic Teriyaki

AORI IKA KARAAGE - 15

Fried Bigfin Reef Squid | Kaffir Lime

MOMOTARO (V) - 16

Japanese Fruit Tomato | Shiso |
Corn Nut | Parmigiano Reggiano Cheese
Anchovy Pesto

SATSUMAIMO HUMMUS (V) - 22

Sweet Potato | Crispy Taco | Curry Spice

FOIE GRAS TACO (2pcs) - 22

Hojiso | Flying Fish Roe
Rocoto Yoghurt

MAIN PLATES

GINDARA (160G) - 42

Grilled Miso Cod | Ají Verde | Eryngii
Mushroom Tempura

KOHITSUJI YAKI - 58

Grilled Lamb Rack | Lime | Grilled
Zucchini | Gruyère Cheese | Red Pepper
Garlic Sauce

RIBEYE STEAK (200g) - 60

Grilled Grass Fed Black Angus Ribeye Steak
Sweet Peppers | Black Garlic Sauce

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.