## Course 1: Appetizer

Chicken Karaage Taco (SY) (S)

Seaweed Taco Shell, Teriyaki Sauce, Hajikami

#### Course 2: Starter

Sea Bass Ceviche (SF)

Leche De Tigre, Sweet Potato Puree, Chulpi Corn

#### Course 3: Intermediate

Anticucho Beef Tenderloin (SY) (S)

Anticuchero Marinade, Chimichurri, Fried Yuca

## Course 4 : Main Course

Hotate Chaufa (SF) (S) (SY)

Hokkaido Scallops, Fried Rice Of Shitake Mushrooms, Beansprout, Pachikay Sauce

### Course 5: Desserts

Matcha Cheesecake (D)

Whipped Coconut Cream, Matcha Dust

₱ 289 per person

(A) Contains Alcohol, (N) Contains Nuts, (V) Suitable for Vegetarians, (D) Contains Dairy Products, (P) Contains Peanuts, (SY) Contains Soy, (S) Contains Sesame, (GF) Free From Gluten, (VG) Suitable For Vegans

\* Contains Raw Fish/Raw Eggs Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness and are marked with a star

# ISSEI