

**NIKKEI** ————— \$22  
Miso Soup  
One Donburi Set

**DAICHI** ————— \$35  
Miso Soup  
One Donburi Set  
One Dessert

**KAZE** ————— \$45  
Miso Soup  
One Small Plate  
One Donburi Set  
One Dessert

TEZUKURI BUSINESS LUNCH

## SMALL PLATES

### EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

### AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, huancaína sauce, coriander

### YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

### 'O' SPICY TUNA ON CRISPY RICE (DF)

4 spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

### GENGHIS CHICKEN YAKITORI (DF, GFO)

### 'O' CEVICHE LIMA (GF, DF)

Peruvian leche de tigre, corn, Spanish onion, chilli

## DONBURI SET

### KARAAGE CHICKEN BAO

Soy chicken karaage, spicy mayo, pickles, iceberg lettuce, shichimi togarashi

### TERIYAKI SHIMEJI BAO (VE)

Shiitake mushrooms tempura, teriyaki sauce, iceberg lettuce, shichimi togarashi

### SUSHI & NIGIRI SET

Chefs selection

### AKA TOFU POKE BOWL (VE)

Ginger-soy tofu, rice, cucumber, carrot, edamame, sesame seeds

### 'O' LOMITO AL JUGO BENTO (DF, GF)

Peruvian sautéed wagyu beef, white wine, soy sauce, tomato, onion, yellow chilli, coriander, rice

### CHICKEN KARAAGE BENTO

Soy chicken karaage, yuzu mayo, cucumber, carrot, rice

### SALMON POKE BOWL (DF)

Teriyaki salmon, edamame, cucumber, rice, carrot, sesame seeds

## DESSERT

### ICE CREAM

Homemade selection

### SORBETS

Homemade selection

2% surcharge on all card payments. No split bills.

A 15% surcharge applies on public holidays. A 10% discretionary surcharge applies to groups of 10 and more.

**GF** - Gluten Free **DF** - Dairy Free **V** - Vegetarian **VE** - Vegan

