

# CHANCA

## BANQUET

### YOUKOSO

#### SPICY EDAMAME (GF, DF, V)

Steamed whole edamame beans,  
yuzu sesame dressing, hakata salt

### SMALL PLATES

#### OYSTERS (GF, DF)

Freshly shucked oyster,  
red citrus ají panca granita

#### EMPANADAS DE QUESO (V)

Crispy pastry, cheese,  
capsicum, corn, aji criollo

#### AZTEC STREET CORN (V)

Grilled street corn, parmesan, coriander

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

Kingfish, Peruvian leche de tigre, cancha,  
escabeche, coriander, red chilli, corn chips

#### ACEVICHADO (DF)

Sushi rice, avocado, torched salmon,  
tuna, acevichado, togarashi, furikake,  
spring onion

→ Wine Pairing:  
Skipjack Sauvignon Blanc 2025  
Marlborough, NZ +\$10/gl

### MAINS

#### TOMORI (GF, DF)

Teriyaki chicken, crispy sweet potatoes

#### THICK POTATOES ON FINE HERBS (GF, DFO, V)

→ Wine Pairing:  
Block Cuttings Shiraz Reserve 2021  
South Australia, AU +\$10/gl



WED - THURS 12PM - 8PM  
FRI - SAT 12PM - 6PM  
8 COURSE SET MENU  
59PP

SUN 12PM - 8PM  
2 HR BEVERAGE +  
8 COURSE SET MENU  
79PP

Beverages Include: House Sparkling,  
Rosé, Pinot Grigio, Sauvignon Blanc,  
Shiraz and Revel Beers

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

Quarterly changing. A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge for groups of 8 and more. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.