

MORENA WARABI

Nikkei: From Japan to Peru

Menu is designed to share | 130 pp

Start your night with something local to drink...

Morena Daiquiri - White rum, spiced rum, lulo, orange bitters +25

Shiso Highball - Shiso-infused gin, lime, yuzu sparkling +25

Southern bluefin tuna sashimi akami, chutoro, otoro

Skull Island prawn, scallop, market fish, ponzu-dashi leche de tigre, ají limo

Southern bluefin tuna nigiri akami, chutoro, otoro

Add-on: Tuna belly slider +15 pp

Add-on: Houraisen Kasumizuki Junmai Sake 90 ml +21

Altair Wagyu MS 5+ fillet, braised shiitake mushrooms, pencil leek

Altair Wagyu MS 5+ braised ribs, beer and Andean sun-dried chilli sauce, sweet potato

Add-on: Fremantle octopus and abalone don, ají panca glaze +25 pp

Side of cucumber, greens and corn

Add-on: Caviar service, 2 g per course across all 5 savoury courses +65 pp or 14 per individual course

Selection of petit fours

Maneki-neko monaka, Alfajores, Pisco Sour sorbet, seasonal fruits

