



MIZUNARA

TO SHARE

MIZUNARA EDAMMAMES

Boiled soybean pods served with almond mayonnaise and spicy salt on top.

_____ \$16.900

TIRADITO SALMON MARCO POLO'S TRIP

Salmon slices prepared on a Japanese marinated served with nuts brittle, salted caramel, ocañera onion, coriander and micro-greens.

_____ \$39.900

SPRING ROLLS

2 crunchy vegetable spring rolls served with sweet chili.

_____ \$16.900

BEEF SPRING

2 fried spring rolls with sweet chili sauce.

_____ \$26.900

CRUNCHY PRAWNS

4 shrimps wrapped on a crunchy wheat dough with spicy sauce and togarashi.

_____ \$33.900

TRUFFLED AND CRUNCHY SALMON CUTLETS

3 rice brittles with an avocado montadito and salmon tartare. Microgreens, philadelphia cheese and black caviar on top.

_____ \$25.900



ROBATA

OCTOPUS ROBATA

180 gr grilled octopus served with homemade chimichurri. _____ \$69.000

PORK BELLY BAO-BUNS

2 baos (Soft Japanese steamed bread) filled with crunchy pork belly, sweet onion and pickles _____ \$41.900

BEEF SATAY ROBATA

3 beef skewers with Spring onion marinated and grilled on homemade satay sauce. _____ \$40.900

PRAWNS SATAY ROBATA

3 prawns skewers with mango marinated and grilled on homemade satay sauce. _____ \$40.500

CHICKEN SATAY ROBATA

3 chicken prawns with spring onion marinated and grilled on homemade satay sauce. _____ \$24.500

SPEAR RIBS ROBATA

400 gr Spear ribs glassed with robata teriyaki sauce. _____ \$36.900

CHIKEN BAO BUNS

Soft Japanese steamed bread filled with crunchy chicken, pickles, onion and sweet chili sauce. _____ \$35.900

SALADS

ASIAN SALAD

Asian mix with grilled vegetables served with lychees on a balsamic reduction _____ \$12.900

VERMICELLI SALAD

Rice noodles served with Asian mix, peanuts, cherry tomatoes, carrot and mango dressed with an aromatic sauce and chicken breast. _____ \$30.900

MAIN DISHES

SECHUAN TENDERLOIN

200 gr of Tenderloin prepared on a homemade sauce of wine and sichuan pepper. Served with shitake and a crispy potato nest on top.

_____ \$54.900

NEW YORK HOUSE

175gr of broiled Angus Beef finished on a Thai butter served with crunchy vegetables

_____ \$85.900

SMOKED SALMON

250 gr of salmon served with edamame's hummus, golden berries and glazed tomatoes.

_____ \$56.900

MAKIS

ANDI ROLL

8 sushi bites filled of beef tartare with truffle and chive seared on table with a truffled sauce. _____ \$49.900

PANKO ROLL

10 bites of crunchy maki filled with salmon and Philadelphia cheese served gulupa teriyaki. _____ \$49.900

21/25 ROLL

10 bites filled with crispy prawns covered with masago and black sesame. _____ \$34.900

MACHUPICHU ROLL

10 bites filled with fried panko prawns, avocado and dynamite sauce. Served with yellow Peruvian chili cream and togarashi. Decorated with lemon, coriander and chives. _____ \$37.900

NEW YORK MAKI

10 bites filled with fried panko prawns, avocado and caramelized onions. Sirloin seared slices outside with a citric and truffled sauce. Homemade chimichurri sauce on top. _____ \$54.900

HOMEMADE CRAB ROLL

8 bites filled of a creamy crab sticks on a dynamite sauce avocado and crispy crab served with butter. _____ \$29.900

SEAFOOD TARTARE

10 bites filled with crunchy kanikama, seared on teriyaki with octopus and scallops stir-fried on butter and truffled pesto. Black caviar on top. _____ \$41.900

DESSERTS

CHOCOLATE VOLCANO

Chocolate volcano with a caramel sauce, chocolate soil, _____ \$19.90
icecream and lemon zest.

BANANA TEMPURA

Fried bananas in tempura batter with coconut, served _____ \$26.90
with ice-cream and red fruits sauce.

VUSE

	PRICE
VUSE DEVICE	\$ 25.000
VUSE PODS	\$ 18.000

E-CIGARETTES WITH 0%, 1.6% OR 3% OF
NICOTINE, DIFFERENT FLAVORS AND
COLORS.

FLAVORS: CUCUMBER, STRAWBERRY,
CRANBERRY, WATERMELON, MINT,
MANGO, MINT, CHERRY, VANILLA AND
TABACO.

COLORS: GOLDEN, PINK, BLACK AND
GREY.

AUTHOR COCKTAILS

MIZUNARA COCKTAIL

Chivas Regal Mizunara, Amaretto, Snowy River gold _____ \$48.000

MIZUNARA RUNING

Chivas Regal Mizunara, grapefruit juice, peach elixir, elderberry liquor _____ \$47.000

LOTUS HIGH BALL

Chivas Regal Mizunara, pineapple juice, grapefruit juice, lotus flower tea _____ \$40.000

ON YOUR MIND

Bombay Sapphire London Dry Gin, prosecco, apple shrub, lemon juice, cranberry jelly _____ \$34.000

KRAKEN'S TREASURE

Bombay Sapphire London Dry Gin, elderberry liquor, melon liquor, Kiwi jelly, basil, flambéing fruit on top _____ \$45.000

FYRE FISH

Mezcal, Campari, Pink grapefruit, lemon verbena and pineapple honey, strawberry spheres on top. _____ \$39.000

ROSE SHOWER

Bombay Sapphire London Dry Gin, sake, elderberry liquor, rose syrup, passion fruit, rose foam, petals on top. _____ \$47.000

ALCHEMIST ASIA

Bombay Sapphire London Dry Gin, sake, lillet wine, watermelon juice filtered on a citric mix. _____ \$50.000

TUNA COCKTAIL

Pisco viñas de oro, elderberry liquor, basil sour mix. _____ \$30.000

BLACK SAMURAI

Tequila Patron Silver, Soho lychee liquor, peach elixir, citrus mix _____ \$30.000

KIOTO KUN

Tequila Patron, Soho lychee liquor, citrus mix and peach _____ \$31.000

CURSE

All spice, bacardi carta blanca, limon mandarino, ginger, beer and Rosemary. _____ \$39.000

HOT LULADA

Aguardiente Antioqueño azul,lemon, syrup and lulo juice. _____ \$35.000

HOT TANGERINE

Cazadores blanco tequila, syrup, tangerine juice, hot (chili) honey, tajin and a grapefruit sphere. _____ \$39.000

BLUE LAGOON

Bacardi carta blanca rum, syrup, coconut lemonade, cranberries, hibiscus (Jamaica) flower, coconut and dehydrated pineapple _____ \$39.000

SCOTLAND GARDEN

Chivas Regal Mizunara, peppermint, syrup, lemon and salt. _____ \$45.000

BA SING SE

Grey goose, Baileys, Coffee, finestcall mango and syrup. _____ \$45.000