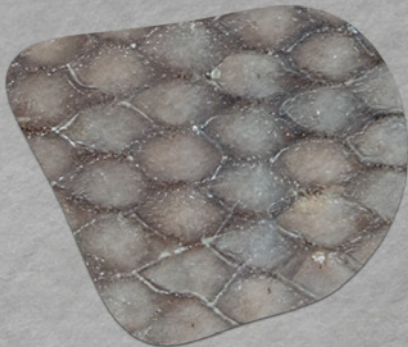
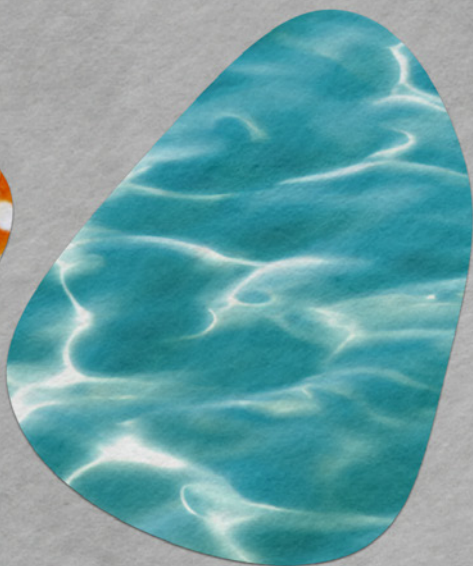


ELEMENTS OF CHOTTO



LUNCH MENU

Monday - Friday / 12pm - 5pm

\$45.00 (per person)



FIRE

Miso Soup GF

Wagyu Beef Gyoza

Shiitake, sesame, teriyaki veal jus

Lamb Karaagi

Seasoned buttermilk marinade,
Nikkei rub, gochujang, lime, cilantro

Pollo Nipon GF

Chicken, yuzu teriyaki

Arroz Blanco Al Vapor VG GF

Steamed rice

EARTH

Miso Soup GF

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, cilantro

King Oyster Mushroom

Tostadas VG GF

Pulled mushroom, smoked aji panca
chili, guacamole, lime, cilantro

Tofu Donburi VG GF

Picante garlic vegetables,
steamed rice, yuzu, cilantro

WATER

Miso Soup GF

Maguro Nigiri (four pieces)

Tuna

Nobashi Ebi Tempura (three pieces)

Shrimp

Amazonian BBQ Salmon GF

Goji berries, pecans, cilantro, jungle
curry, smoked purple potato purée

Arroz Blanco Al Vapor VG GF

Steamed rice

LAND & SEA

Miso Soup GF

Tuna Tataki GF

Seared tuna, Karashi su miso, red
jalapeño herb salsa

Nikkei Gyoza

Pork & shrimp dumplings, yuzu sweet
potato purée, red pepper ponzu

Pollo Picante GF

Chicken, red and yellow anticucho,
yuzu, chives

Arroz Blanco Al Vapor VG GF

Steamed rice

V vegetarian / VG vegan / GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices don't include HST.