

CHINA CHILCANO

by José Andrés

Why Peru, China and Japan together?

In the late 19th century, Chinese and Japanese settlers traveled to Peru and made it their home, bringing with them time-honored cooking traditions that sparked the beginning of the rich, multicultural offering that is Peruvian cuisine.

DIM SUM

HaKao \$10

Steamed glass dumpling, shrimp, soy sauce-rocoto

Kam Lu Wantán \$9

Fried shrimp-pork dumpling, hoisin-tamarind sauce

Pegao Norteño \$9

Lamb pot sticker, aderezo norteño, cilantro, cumin, crispy lace, winter squash sauce

Jiaozi de la Chacra \$8

Yellow potato, rocoto pepper, winter squash, cilantro, black vinegar-ají amarillo sauce

Sánguche de Chanchó \$9

Pork belly, lotus steam bun, pickled daikon, sweet potato, miso, ají limo

Siu Mai \$10 each

with black vinegar-chicha de jora sauce

Tradicional - 6pc - shrimp, pork, jicama, peanut

Concha - 6pc - scallop, pork, heart of palm, shiitake mushroom, tobiko

Rés - 6pc - beef, celery, lemongrass, fried shallots

Lucky 12 \$18

Selection of all three siu mai

CHAUFAS AND TALLARINES

Meaning fried rice and noodles!

Aeropuerto \$14

Fried rice, crispy egg noodle, 20 vegetables, soy sprout, "airplanes"

Concolón \$22

Crispy fried rice pot, pork belly, Nikkei broth, pickled turnip, lap chong sausage, shiitake mushroom, bok choy, chi-racha

Tam Tam \$12

Hand-cut wheat noodle, spicy pork, peanut, ají panca

Tallarín Zhen Fe \$13

Hong Kong-style rice flour noodle, tomato stew, black garlic, egg, five spice

Ajonjolí \$12

Cold wheat noodles, sesame seeds sauce, carrot, cucumber, peanut, star anise

PIQUEOS AND SALSAS

Chifles Chiferos con Salsa \$5

Fried plantain chips, fried lotus root chips, sweet potato-rocoto sauce

Yuqitas Picaronas \$8

Fried yuca dough, chancaca syrup

Nabo Encurtido \$4

Chifa-style pickled daikon

XO Sauce \$2

Extra-special Cantonese sauce

Chi-racha

Spice it up...it's on us!

House-made fermented ají sauce

SALADS AND VEGETABLES

Ensalada de Chonta \$10

Hearts of palm, fried plantain, avocado, tomato, kiwicha seed

Ensalada de Quinoa \$10

Quinoa, bibb lettuce, Peruvian corn, cucumber, Murasaki potato, fresh cheese, tamarind

Zapallo Loche, Yuyo y Aguaymanto \$10

Winter squash, seaweed, cape gooseberry, pumpkin seed, miso

Papas a la Huancaína y Ocopa \$9

Potato, ají amarillo sauce, huacatay sauce, fresh cheese

Choy Sum al Sillao \$10

Chinese flowering cabbage, oyster sauce, shiitake mushroom

Pulpo al Olivo Rosita Yimura \$14

Rosita Yimura, the mother of Nikkei cuisine
Octopus, Botija black olive-mayo, avocado

THE CHINESE CONNECTION

What happens when you mix Chinese and Peruvian cuisines?

Lomo Saltado \$14

Peru meets China

Flat iron steak, tomato, soy sauce, ginger, rice, shoestring potatoes

Camarón Saltado Maestro Wong \$15

Shrimp, fermented soybean, wood ear mushroom, spring onion

Langosta Kung Fu \$32

Whole lobster, chicha de jora, smoked black pepper, ají amarillo

Tacu Tacu de Cola Chifero \$15

Refried canario beans-rice, red-braised oxtail, fried egg, salsa criolla

CEVICHEs AND TIRADITOS

Ceviche Clásico La Mar* \$15

Thank you Gastón Acurio!

Red snapper, leche de tigre, sweet potato, red onion, cancha, cilantro

Ceviche Nikkei* \$18

Bigeye tuna, soy-cured egg yolk, leche de tigre Nikkei, puffed quinoa, avocado, mountain yam, furikake

Tiradito de Concha Abanico con Kumquats* \$16

Seasonal availability
Live scallop in half-shell, kumquat leche de tigre, masago pearls, tobiko

Jaladito Norteño* \$14

Hamachi tiradito-style, ají amarillo leche de tigre, Peruvian corn, huacatay

Nobu Usuzukuri* \$16

Flounder, Japanese-style tiradito, watermelon radish, white soy ponzu, sweet drop pepper, ají limo

Ostras a la Chalaca \$15

Fresh oysters, rocoto, red onion, tomato, corn

CAUSAGIRIS

Causa + Nigiri

California \$16

Potato causa, jumbo lump crab, tobiko, spicy mayo, cucumber, avocado

Uni \$15

Nigiri-style potato causa, fresh sea urchin, fresh wasabi, masago pearls, yuzu

Unagi \$15

Purple potato causa, BBQ eel, hot mustard

SOUPS

Chupe de Camarón* \$12

Shrimp, fresh cheese, Peruvian corn, potato, poached egg, rice

Parihuela de Cangrejo Popeye \$13

Chesapeake blue crab, yuca root, ají panca, chicha de jora

PERUVIAN TO THE BONE

Long before the Chinese and Japanese arrived, there was a colorful, home-style way of cooking that was born in Peru with its native ingredients.

Ají de Gallina \$16

Peru's most precious dish

Chicken, ají amarillo stew, fresh cheese, pecan, rice

Seco de Res \$19

Beef cheek stew, cilantro, winter squash, pallares beans, rice

Arroz a la Cubana* \$11

San Pedro's Market, Cusco

Rice, pork belly, fresh tomato, cucumber, fried banana, fried egg, fried potatoes

Anticuchos

Peruvian street barbecue

Potato, ají sauce

• Shiitake mushroom \$8

• Chicken \$8

• Duck tongue \$10

Sudado de Pescado \$19

Red snapper stew, tomato, potato, red pepper, cilantro

* This item may be served with under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Head Chef
James Gee

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