

# TOKYO BAY

## PERUVIAN CEVICHE & TIRADITO

APRIL 29<sup>TH</sup> TO MAY 14<sup>TH</sup>

<b>TUNA CEVICHE</b> garlic ginger soy, jalapeño, onion, yuzu kosho, cilantro	G	22
<b>SALMON CEVICHE</b> edamame, red onion, celery, cilantro, orange miso sauce	G	22
<b>SHRIMP CEVICHE</b> red onion, cucumber, cilantro, passion fruit lemon	G SF	22
<b>YELLOWTAIL TARADITO</b> citris soy, cucumber hearts, jalapeño garlic chips	G	22
<b>TAI TRUFFLE TARADITO</b> shios leaves, truffle ponzu, fresh truffle	G	22
<b>TUNA TARADITO</b> yuzu apple, serrano pepper, lime zest	G	22
<b>WINE PAIRING BY THE GLASS</b>		
<b>WHITE WINE</b> Chardonnay, Bouchard Pere & Fils, La Vignée, Bourgogne, France 2017		12
<b>ROSE WINE</b> Miraval, Cotes De Provence, France 2020		14
<b>RED WINE</b> Chateau Pey La Tour, Reserve, Bordeaux Superieur, France 2015 Malbec, Felino, Viña Cobos, Mendoza, Argentina 2020		12 18
<b>SAKE SELECTION</b>		
Junmai / Honjozo Full Bodied, Earthy, G Joy Genshu, 750ML		115
Junmai Ginjo/Ginjo Medium Bodied, Fruit Forward, Sôtō Premium, 720ML		110

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please advise of any food allergies or dietary restrictions. Price excludes 18% service charge and 13% GST.