



TORiTO

PERUVIAN JAPANESE KITCHEN

ALIMENTOS

BIENVENIDO A TORITO



The Torito de Pucará, a symbol of prosperity and protection, originating from the Andean highlands of Peru, is the inspiration behind the naming of our restaurant. Symbolising joy and good fortune, the Torito has been a welcoming sculpture throughout Peruvian households for centuries.

During your dining experience, you will also observe that we have a bold, striking print that appears throughout the restaurant. This unique motif, designed by local artist Miriam Omar, is inspired by the tenacious vibrancy of Peruvian culture and the striking hues of their picturesque landscape. An illustration done by hand and digitally adapted, reflecting our vision to harmonise the traditional with the modern, and synergise Peruvian food culture with Japanese precision while adding a touch of homegrown eclecticism.

Welcome to Torito,
the first authentic Peruvian-Japanese restaurant in Kuala Lumpur.

COMPARTIR / SNACKS

PAN DE YUCA _____ RM 32

Cassava bread with Peruvian chilli sauce



GYOZA _____ RM 38

Wagyu beef, peanuts, wakame seaweed and sesame oil (5 pieces)



TAR - TAR _____ RM 45

Crispy cracker with fish tartare, avocado cream and cucumber



CONCHAS _____ RM 70

Scallop gratin with garlic, butter and parmesan cheese



PLATANITO _____ RM 58

Prawns, creamy yellow chilli sauce and deep fried plantains



BERENJENA _____ RM 38

Fried eggplant in black tempura served with fermented chilli mayo



CALIENTE / HOT APPETIZERS

CHAWANMUSHI _____ RM 40

Japanese-style egg custard, tuna belly, seaweed foam and shimeji mushroom



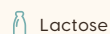
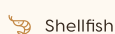
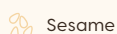
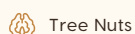
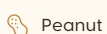
ANTICUCHO _____ RM 38

Chicken skewers marinated in anticucho sauce served with sweet corn and yellow chilli sauce



BAO LOMO _____ RM 58

Steamed bun stuffed with beef brisket, chilli mayo, carrot pickle and almonds (2 pieces)



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ALLERGY NOTICE: The menu items may contain allergen ingredients. Before placing an order, kindly notify our host if you have any food allergy or special dietary requirements.

CRUDOS / RAW BAR

OSTRAS NIKKEI _____ RM 110

Fresh oysters with Peruvian-style ponzu (4 pieces)



TIRADITO CONCHA _____ RM 125

Charcoal grilled Hokkaido scallop, lime and trio creamy sauce



CAUSA _____ RM 48

Cold mashed potato, hamachi, salmon and tobiko



TIRADITO TORO _____ RM 188

Tuna belly, ponzu sauce and Japanese cucumber



SUSHI FRITO _____ RM 82

Selection of fried sushi rice with uni, hamachi, salmon and tuna



ACEVICHADO ROLL _____ RM 65

Prawn, avocado, tuna, acevichado sauce and onion tempura



CEVICHE CLASICO _____ RM 45

Fish marinated in Tiger's Milk, served with fried squid and sweet potato



UNAGI ROLL _____ RM 70

Braised unagi, kanikama, cucumber, sweet sauce and pecan nuts



CEVICHE MIXTO _____ RM 68

Barramundi, prawn, squid and fresh oyster



TAKO KANI ROLL _____ RM 70

Crab meat, seared salmon, avocado and octopus tartar



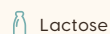
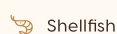
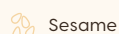
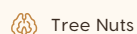
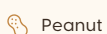
TIRADITO SALMON _____ RM 58

Yellow Tiger's Milk, crispy sweet potato and peanut chilli oil



SALMON ROLL _____ RM 70

Salmon, kanikama, avocado coated with garlic furikake



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PRINCIPALES / MAINS

WAGYU SIRLOIN _____ RM 380

A5 grade Japanese Wagyu served with mix purées and grilled tomato salsa



POLLO QUINOA _____ RM 68

Roasted chicken breast in a house-made blend of creamy Peruvian chilli sauce served with white quinoa salad



LOMO SALTADO _____ RM 125

Australian beef tenderloin sautéed with red onion, tomato and coriander



SALMON BRASA _____ RM 70

Charcoal grilled salmon with mushroom and wakame creamy sauce



PULPO _____ RM 120

Charcoal braised octopus served with potato cake, anticucho sauce and chimichurri



TORITO'S RAMEN _____ RM 65

Chicken miso broth, ramen noodles, beef brisket and soft boiled egg



CAZUELAS / FOR SHARING (2-4 PAX)

Savor rich, flavorful dishes in traditional claypots with charcoal-grilled meats, seafood, and Peruvian specialties.

MARISCOS _____ RM 180

Catch of the day fish belly, scallop, octopus and prawn served with rice and Peruvian-style beans



SECO DE RES _____ RM 165

Australian beef tenderloin, coriander sauce served with Peruvian-style beans



PARIHUELA TIGRE _____ RM 160

Tiger prawn served with braised sweet potato and Nikkei-style bisque



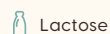
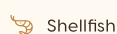
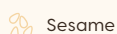
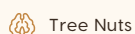
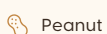
STONE CEVICHE _____ RM 185

Barramundi, prawn, squid and scallop in a sizzling version of the classic ceviche



ARROZ CON PATO _____ RM 145

Duck leg confit and cured duck breast served with coriander rice and red onion pickles



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GUARNICION / SIDES

TORITO RICE _____ RM 40

Sautéed rice, wagyu tallow, garlic chips and poached egg



HUANCAINA _____ RM 32

Double fried potatoes and baby corn with creamy Peruvian yellow chilli sauce



ARROZ NEGRO _____ RM 40

Spicy sautéed rice, charcoal-grilled squid and kanikama



AGUACATE _____ RM 40

Mashed avocado, red onion, tomato and mixed chips



UDON KARE _____ RM 40

Japanese curry udon noodles with enoki tempura



CHOCLO _____ RM 32

Sweet corn, almond, enoki mushroom, cucumber, Japanese seaweeds, and onion dressing



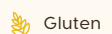
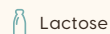
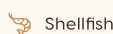
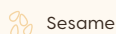
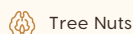
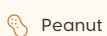
VEGETALES _____ RM 36

Charcoal grilled seasonal vegetables, feta cheese, peanuts and chimichurri



TOMATE _____ RM 32

Heirloom tomato, miso yogurt dressing, olive oil and fava beans



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SWEET TORITO

ZANAHORIA _____ RM 35

Carrot cake, walnuts and orange served with yogurt mousse, honey-infused nuts, caramel sauce and carrot ice cream



PICARON _____ RM 35

Deep fried fermented sweet potato, fig sauce and honeydew ice cream



PERAS AL SAKE _____ RM 35

24-hour slow cooked pear, sake jelly, cheese ice cream and pecan praline

*contains alcohol

Alcohol-free version available upon request



ARROZ CON LECHE _____ RM 35

Rice pudding, mandarin sorbet, coconut foam and edible flowers



CHOCOLATE _____ RM 40

72% cacao tart, trio chocolate ganache, peanut ice cream and citrus gel





CRISTAL CAKE _____ RM 90



Transparent jelly, milky wet cake and gula Melaka sauce



For sharing, 3-4 pax





HOMEMADE ICE CREAM _____ RM 18

Strawberry Yuzu  

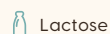
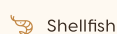
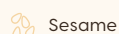
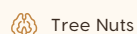
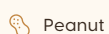
Hokkaido Milk  

Lychee and Passion Fruit  

Chocolate  

Matcha  

Yuzu Sorbet



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ALIMENTOS

VEGETARIAN



ENTRADAS / APPETIZERS

PAN DE YUCA _____ RM 40

Cassava bread with Peruvian chilli sauce



BERENJENA _____ RM 40

Fried eggplant in black tempura served with fermented chilli mayo



VEGGIE CAUSA _____ RM 38

Cold mashed potato with avocado and enoki tempura



GREEN ROLL _____ RM 65

Cucumber, avocado and sesame seeds, acevichado sauce and onion tempura



CHAWANMUSHI EDO _____ RM 48

Japanese style egg custard and edamame, seaweed foam and shimeji mushroom



BAO YASAI _____ RM 62

Steamed bun stuffed with eggplant, chilli mayo, carrot pickle and mint leaf



PRINCIPALES / MAIN COURSE

ARROZ VERDE _____ RM 60









Poached egg served with coriander rice and red onion pickles



TOFU QUINOA _____ RM 50

Marinated tofu with in a house-made blend of creamy chilli sauce served with white quinoa salad



 Peanut  Soy  Tree Nuts  Sesame  Vegan  Eggs  Lactose  Gluten

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GUARNICION / SIDE DISH

AJI RICE _____ RM 38

Sautéed rice with garlic chips and poached egg



VEGETALES _____ RM 38

Charcoal grilled seasonal vegetables with feta cheese, peanuts and chimichurri



UDON KARE _____ RM 42

Japanese curry with udon noodles and enoki tempura



HUANCAINA _____ RM 32

Double fried potatoes and baby corn with creamy Peruvian yellow chilli sauce



AGUACATE _____ RM 42

Mashed avocado with red onion, tomato and mix chips



CHOCLO _____ RM 32









Sweet corn, almond, enoki mushroom, cucumber, Japanese seaweeds and onion dressing



TOMATE _____ RM 32

Heirloom tomato, miso yoghurt dressing and olive oil



 Peanut  Soy  Tree Nuts  Sesame  Vegan  Eggs  Lactose  Gluten

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