



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



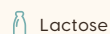
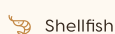
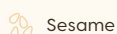
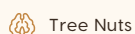
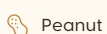
ANTICUCHO _____ RM 38

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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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



Peanut

Soy

Tree Nuts

Sesame

Fish

Shellfish

Eggs

Lactose

Gluten

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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



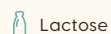
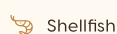
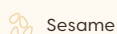
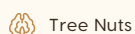
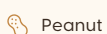
STONE CEVICHE _____ RM 185

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



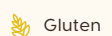
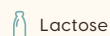
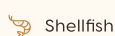
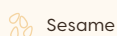
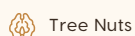
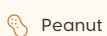
VEGETALES _____ RM 36

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  

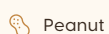
Hokkaido Milk  

Lychee and Passion Fruit  

Chocolate  

Matcha  

Yuzu Sorbet



Peanut



Soy



Tree Nuts



Sesame



Fish



Shellfish



Eggs



Lactose



Gluten

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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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Torito Peruvian Japanese Kitchen

Level 53 Banyan Tree Kuala Lumpur,
2 Jalan Conlay, 50450 Kuala Lumpur,
Malaysia

www.banyantree.com

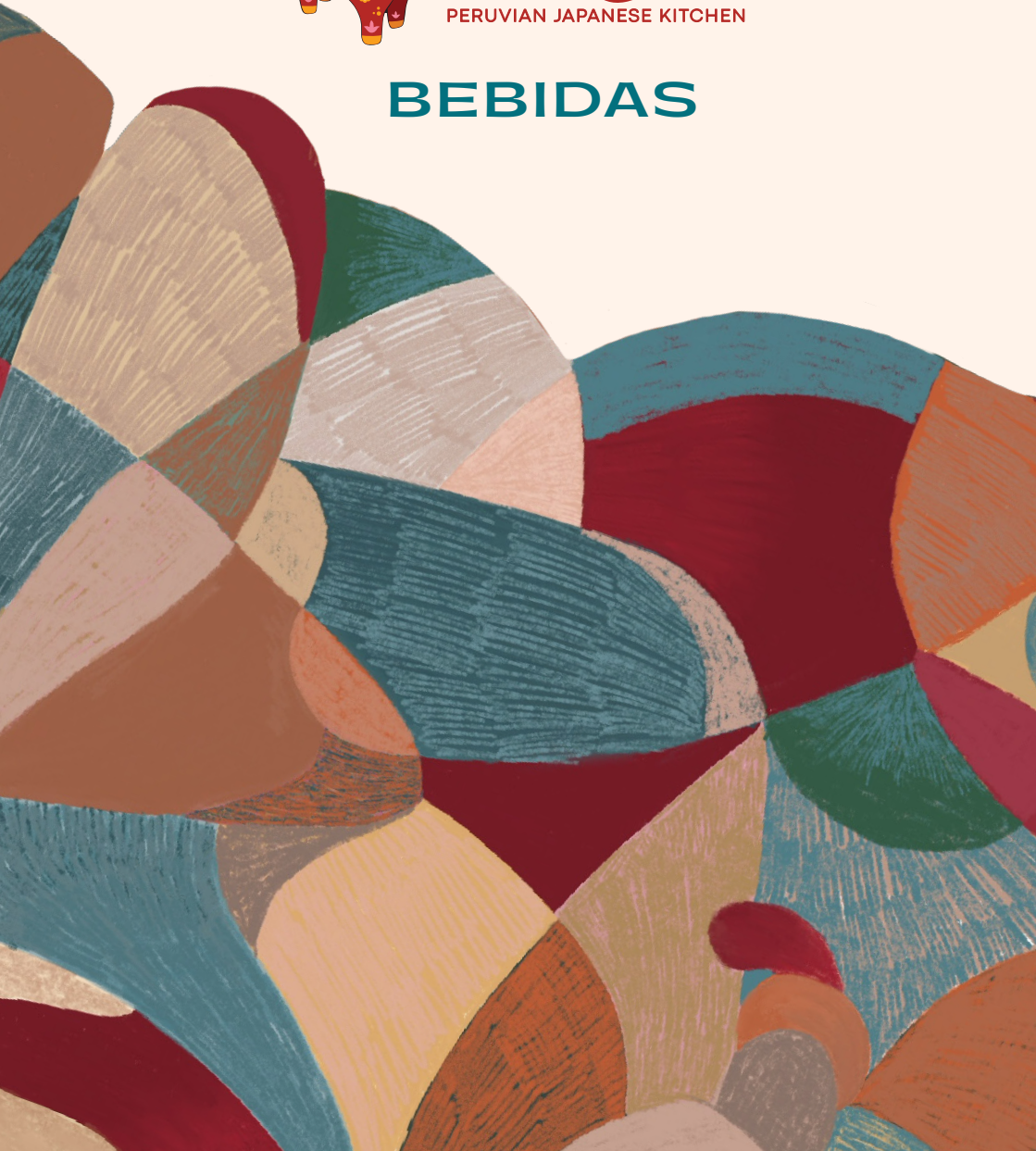
 +6016 313 2968 (WhatsApp)

 +603 2113 1823



TORiTO
PERUVIAN JAPANESE KITCHEN

BEBIDAS



PISCO

A vibrant selection of Pisco-based cocktails, where bold flavors blend with the smooth Peruvian spirit, perfect for any occasion.

PISCO SOUR _____ **RM 54**

Lime

LUISA SOUR _____ **RM 54**

Lemongrass

CANELA SOUR _____ **RM 54**

Cinnamon and apple

CHILCANO MARACUYA _____ **RM 54**

Passion fruit and ginger ale

MARACUYA SOUR _____ **RM 54**

Passion fruit

FRESA SOUR _____ **RM 54**

Strawberry and raspberry

NARANJITA SOUR _____ **RM 54**

Orange and yuzu

CHILCANO MANGO _____ **RM 54**

Mango, sage and ginger ale

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NIKKEI COCKTAILS

TORITO _____ RM 54

Shochu, chilli liquor, tamarind, apple and honey

PERUJILLO _____ RM 54

Pisco, plum liquor and coffee

GOLDEN FUJI _____ RM 54

Sparkling sake, Fuji apple-infused gin, edible gold and ginger syrup

LADY NIKKEI _____ RM 54

Nigori sake, vodka, lychee and rose syrup

MIDORI _____ RM 54

Melon liqueur, coconut rum, pineapple, coconut foam

TOKIO FIZZ _____ RM 54

Japanese Gin, plum jam and ginger ale

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SIGNATURE MOCKTAILS

HEALING _____ RM 35

Sprite, assam boi, kiwi purée

GINGER TEMPLE _____ RM 35

Ginger Ale, lime juice, grenadine

CUCUMBER GIMLET _____ RM 35

Soda, lime juice, cucumber, sugar syrup

ROSEMARY SMASH _____ RM 35

Blueberry, honey, lemon juice, soda

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SAKE SELECTION

720ML

Kizakura Junmai Daiginjo _____	RM 280
Suishin Inaho Junmai Ginjyousyu _____	RM 330
Ozeki Osaka-ya Chobei Daiginjo _____	RM 355
Koikawa Junmai Ginjo _____	RM 380
Takara KR-S Kinpaku _____	RM 385
Taketsuru Aigamo Junmai _____	RM 401

BOTTLED BEER

Tiger _____	RM 35
Heineken _____	RM 38
Kirin Ichiban _____	RM 39
Corona Extra _____	RM 53
Asahi Super Dry _____	RM 62

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SOFT DRINKS

Coca – Cola	_____	RM 24
Coca – Cola Zero	_____	RM 24
Ginger Beer	_____	RM 24
100 Plus	_____	RM 24
Sprite	_____	RM 24

FRESHLY SQUEEZED JUICES

Apple	_____	RM 32
Carrot	_____	RM 32
Orange	_____	RM 32
Watermelon	_____	RM 32

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WATER

Crystal Pure Water	_____	RM 20
Acqua Panna 500ml	_____	RM 32
San Pellegrino 500ml	_____	RM 32
Acqua Panna 1000ml	_____	RM 42
San Pellegrino 1000ml	_____	RM 42

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WINE LIST



BY GLASS

BUBBLES

TAITTINGER

Brut Réserve
Reims, France

GLASS

RM 155

BOTTLE

RM 888

MIONETTO

Prosecco
Italy

RM 80

RM 380

WHITE WINE

VERMENTINO

Lupo Meraviglia Uno di Uno
Puglia IGT

RM 46

RM 228

CHARDONNAY

Grant Burge, Fifth Generation
Australia

RM 62

RM 310

RIESLING

Trimbach
France

RM 65

RM 320

SAUVIGNON BLANC

Domaine J. De Villebois, Touraine
France

RM 68

RM 330

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BY GLASS

RED WINE

GLASS

BOTTLE

VALPOLICELA ROSSO

*Botter Valpolicella
Italy*

RM 53

RM 268

CARMÉNÈRE

*Lapostolle
Colchagua, Chile*

RM 56

RM 280

SHIRAZ

*St Hallett Gamekeeper
Barossa, Australia*

RM 57

RM 288

CABERNET MERLOT

*H. Cuvelier & Fils
Bordeaux, France*

RM 68

RM 338

ROSÉ

GLASS

BOTTLE

CHÂTEAU MIRAVAL

*Côtes de Provence
France*

RM 68

RM 350

SWEET WINE

GLASS

BOTTLE

SAUTERNES

*Thomas Barton
France*

RM 68

RM 350

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CHAMPAGNE

<u>CHAMPAGNE</u>	VINTAGE	BOTTLE
NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT <i>Chouilly, France</i>	NV	RM 798
MOËT & CHANDON BRUT <i>Epernay</i>	NV	RM 800
TAITTINGER BRUT RESERVE <i>Reims, France</i>	NV	RM 888
LAURENT-PERRIER LA CUVÉE BRUT <i>Tour sur Mainie</i>	NV	RM 988
BRUNO PAILLARD PREMIER CUVEE BRUT <i>Reims, France</i>	NV	RM 1,088
PERRIER-JOUËT BRUT <i>Reims, Brut</i>	NV	RM 1,188
POL ROGER BLANC DE BLANCS <i>Epernay</i>	2018	RM 1,568
DOM PÉRIGNON BRUT <i>Epernay</i>	2013	RM 2,388

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CHAMPAGNE

ROSÉ

VINTAGE

BOTTLE

POL ROGER ROSÉ

2015

RM 1,438

Epernay

LAURENT-PERRIER CUVÉE ROSÉ

NV

RM 1,569

Tour Sur Main

PROSECCO

VINTAGE

BOTTLE

LA GIOIOSA FLOREAL

NV

RM 428

DOC Rosé

BELSTAR

NV

RM 600

DOC

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WHITE

SAUVIGNON BLANC

VINTAGE

BOTTLE

SIXTY DROP

Marlborough, New Zealand

2022

RM 250

DOMAINE J. DE VILLEBOIS
TOURAINÉ

Loire Valley, France

2022

RM 330

CLOUDY BAY

Marlborough, New Zealand

2022

RM 488

MARQUISE DE GOULAINÉ
SANCERRE

Loire Valley, France

2022

RM 550

FALANGHINA

VINTAGE

BOTTLE

COPPI GUICARDO

Puglia, Italy

2019

RM 318

TOCAI FRIULANO

VINTAGE

BOTTLE

VALCHIARO FRIULI COLLI
OREINTALI

Friuli Venezia Giulia, Italy

2021

RM 398

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WHITE

CHARDONNAY

ALBERT BICHOT
CHABLIS, BOURGOGNE
France

VINTAGE

2022

BOTTLE

RM 388

CHABLIS ALBERT BICHOT
1ER CRU
France

2020

RM 680

ALAIN GRAS MEURSAULT
CRIOTS
France

2021

RM 1,288

RIESLING

TRIMBACH
Alsace France

VINTAGE

2022

BOTTLE

RM 330

DR. LOOSEN KABINETT
Mosel, Germany

2022

RM 338

ALBARINO

PAZO SAN MAURO
Rias Baixas, Spain

VINTAGE

2021

BOTTLE

RM 460

VIURA BLEND

BAIGORRI BLANCO BARREL
FERMENTED
Rioja Alavesa, Spain

VINTAGE

2017

BOTTLE

RM 248

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RED

PINOT NOIR

VINTAGE

BOTTLE

PIONEER BLOCK 14, SAINT
CLAIR

Marlborough, New Zealand

2021

RM 420

Craggy Range Te Muna
Road

Martinborough, New Zealand

2021

RM 544

JEAN-CLAUDE

BOISSET NUITS ST. GEORGES
Bourgogne, France

2019

RM 980

D. LAROZE
GEVREY-CHAMBERTIN

*DIX CLIMATS, BOURGOGNE
France*

2020

RM 1,088

BRUNO CLAIR,
GEVREY-CHAMBERTIN

*CLOS DE BÈZE GRAND CRU
Bourgogne, France*

2014

RM 4,388

MEO-CAMUZET

*CLOS DE VOUGEOT GRAND CRU
Bourgogne, France*

2014

RM 4,888

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RED

SYRAH / SHIRAZ

TWO HANDS FIELDS OF
JOY SHIRAZ
Clare Valley, Australia

VINTAGE

2018

BOTTLE

RM 488

MAISON LES ALEXANDRINS
CROZES HERMITAGE
Rhone, France

2021

RM 560

E.GUIGAL CHATEAUNEAUF
DU PAPE
"CHATEAU DE NALYS"
Rhone, France

2016

RM 888

PENFOLDS RWT
Barossa, Australia

2021

RM 2,500

CABERNET & BLEND

DOMAINE BOURNET
LAPOSTOLLE
"LE PETIT CLOS"
Valle de Apalta, Chile

VINTAGE

2019

BOTTLE

RM 600

ERRAZURIZ "DON MAXIMIANO"
Aconcagua Valley, Chile

2016

RM 788

FREEMARK ABBEY
Napa, California

2018

RM 988

OPUS ONE
Napa, California

2019

RM 5,888

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Before placing an order, kindly notify our host if you have any food allergy or special dietary requirements.

RED

CABERNET & BLEND

VINTAGE

BOTTLE

LA POSTA VINEYARD BLEND

2020

RM 330

Mendoza, Argentina

AMARONE

VINTAGE

BOTTLE

CARLO MERONI AMARONE

2016

RM 688

DELLA

VALPOLICELLA CLASSICO DOCG

Veneto, Italy

BRUNELLO DI MONTALCINO

VINTAGE

BOTTLE

MASTROJANNI ROSSO DI
MONTALCINO

2020

RM 555

Montalcino, Italy

SASSO DI LUNA

2017

RM 688

Montalcino, Italy

NEBBIOLO

VINTAGE

BOTTLE

SANT'AGATA WHITE LABEL

2018

RM 688

BAROLO BUSSIA DOCG

Piedmont, Italy

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RED

PAUILLAC

CHÂTEAU PLANTEY CRU
BOURGEOIS
France

VINTAGE

2018

BOTTLE

RM 650

CHÂTEAU LATOUR PREMIERS
GRAND CRU
France

2019

RM 11,000

CHÂTEAU LAFITE ROTHCHILD
GRAND CRU
France

2018

RM 17,000

ST. JULIEN

GLORIA ESPRIT DE GLORIA
France

VINTAGE

2018

BOTTLE

RM 730

CHÂTEAU DU GLANA
France

2018

RM 798

CHÂTEAU GRUAUD LAROSE
France

2004

RM 1,688

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RED

MARGAUX

VINTAGE

BOTTLE

CHÂTEAU BRANE- CANTENAC
DEUXIÈMES CRUS

2019

RM 988

France

SWEET WINE

VINTAGE

BOTTLE

ANNA GHIONE MOSCATO D'ASTI
PIEDMONT, ITALY

2022

RM 318

CHÂTEAU D'YQUEM SAUTERNES

2009

RM 4,452


France


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Torito Peruvian Japanese Kitchen

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