



**TORiTO**  
PERUVIAN JAPANESE KITCHEN

**ALIMENTOS**



## COMPARTIR / SNACKS

### PLATANITO \_\_\_\_\_ RM 60

Prawn, Creamy Yellow Chili Sauce,  
Deep-Fried Plantain



### PAN DE YUCA \_\_\_\_\_ RM 36

Cassava Bread, Peruvian Chili Sauce



### AGUACATE \_\_\_\_\_ RM 45

Mashed Avocado, Red Onion,  
Tomato, Tortilla Chips



### EDAMAME \_\_\_\_\_ RM 28

Roasted Edamame with Spicy Sauce



### CONCHAS 4 PIECES \_\_\_\_\_ RM 74

Gratinated Scallops, Butter,  
Parmesan Cheese



### BERENJENA \_\_\_\_\_ RM 40

Fried Eggplant in Squid Ink Tempura,  
Japanese Chili-Mayo



### GYOZA \_\_\_\_\_ RM 42

Wagyu Beef, Wakame Seaweed,  
Peanuts, Sesame Chili Oil



### BAO LOMO \_\_\_\_\_ RM 54

Steamed Bun, Brisket, Peruvian Chili,  
Pickled Carrot, Almonds



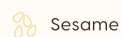
### ANTICUCHO \_\_\_\_\_ RM 42

Chicken Skewers, Anticucho Sauce,  
Sweet Corn



### TOFU \_\_\_\_\_ RM 32

Fried Tofu, Garlic and Mushroom Sauce



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## CRUDOS / RAW BAR

These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### OSTRAS NIKKEI \_\_\_\_\_

Seasonal Premium Oyster with Peruvian-Style Ponzu

1 piece **RM 35**  
6 pieces **RM 190**



### CEVICHE CLASICO \_ RM 45

Fish Marinated in Tiger's Milk, Fried Squid, Sweet Potato



### CAUSA \_\_\_\_\_ RM 48

Cold Mashed Potato, Hamachi, Salmon, Golden Tobiko



### TIRADITO SALMON \_ RM 60

Yellow Tiger's Milk, Crispy Sweet Potato, Peanut Chili Oil



### SUSHI FRITO 4 PIECES \_ RM 60

Crispy Rice with Salmon and Tuna



### TAR-TAR \_\_\_\_\_ RM 48

Crispy Cracker, Fish Tartare, Avocado Cream, Cucumber



### ACEVICHADO ROLL \_ RM 70

Prawn, Avocado, Tuna, Acevichado Sauce, Onion Tempura



### UNAGI ROLL \_\_\_\_\_ RM 70

Braised Unagi, Japanese Crab, Cucumber, Duck Teriyaki, Pecan Nuts



### OCTOPUS ROLL \_\_\_\_\_ RM 70

Japanese Crab, Seared Salmon, Avocado, Octopus Tartare



### SALMON ROLL \_\_\_\_\_ RM 70

Salmon, Avocado, Garlic Furikake, Chili Oil



### TIRADITO CONCHA \_ RM 125

Sashimi-Style Aburi Hokkaido Scallop, Trio Creamy Sauce



### TIRADITO TORO \_\_\_\_\_ RM 188

Sliced Tuna Belly, Ponzu, Cucumber



### CEVICHE UNI \_\_\_\_\_ RM 240

Japanese Uni, White Fish, Ceviche Sauce



### LOBSTER TIRADITO RM 350

Whole Lobster, Avocado, Citrus Tiger's Milk



Peanut Soy Tree Nuts Sesame Fish Shellfish Eggs Lactose Gluten

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## PRINCIPALES / MAIN COURSE

### PULPO \_\_\_\_\_ RM 150

Charcoal-Braised Octopus, Potato Cake, Anticucho Sauce, Chimichurri



### SALMON BRASA \_\_\_\_\_ RM 80

Charcoal-Grilled Salmon, Mushroom, and Wakame Creamy Sauce



### LOMO SALTADO \_\_\_\_\_ RM 195

200g Australian Beef Tenderloin Sautéed with Red Onion, Tomato, and Coriander



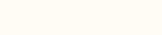
### POLLO QUINOA \_\_\_\_\_ RM 80

Roasted Chicken Breast, Creamy Chili Sauce, Quinoa Salad



### OJO DE BIFE \_\_\_\_\_ RM 320

250g Australian Rib-Eye, Chimichurri, and Peruvian Salsa



### TORITO'S RAMEN \_\_\_\_\_ RM 75

Chicken Miso Broth, Ramen Noodle, Beef Brisket, and Soft-Boiled Egg



### WAGYU SIRLOIN \_\_\_\_\_ RM 480

160g A5 Grade Japanese Wagyu, Mixed Purée, Tomato Salsa



## CAZUELAS / FOR SHARING (2 - 4 PAX)

### STONE CEVICHE \_\_\_\_\_ RM 188

Fish Fillet, Prawn, Squid, Scallop, in a Hot Version of the Classic Ceviche



### PARIHUELA TIGRE \_\_\_\_\_ RM 180

King Tiger Prawn, Braised Sweet Potato, Bisque Nikkei Style



### ARROZ CON PATO \_\_\_\_\_ RM 175

16-Hour Duck Leg Confit, Cured Duck Breast, Coriander Rice, Red Onion Pickle



### SECO DE RES \_\_\_\_\_ RM 210

48-Hour Slow-Cooked Beef Short Rib, Coriander Sauce, Peruvian-Style Beans



Peanut Soy Tree Nuts Sesame Fish Shellfish Eggs Lactose Gluten

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## GUARNICION / SIDE DISH

### VEGETALES \_\_\_\_\_ RM 35

Charcoal-Grilled Seasonal Vegetables,  
Feta Cheese, Peanuts, Chimichurri



### HUANCAINA \_\_\_\_\_ RM 35

Fried Potatoes, Baby Corn, Olives,  
Creamy Yellow Chili Sauce



### CHOCLO \_\_\_\_\_ RM 35

Sweet Corn, Almonds, Enoki Mushrooms,  
Cucumber, Japanese Seaweed,  
Onion Dressing



### TORITO RICE \_\_\_\_\_ RM 40

Sautéed Rice with Wagyu Butter,  
Garlic Chips, Poached Egg



### ARROZ NEGRO \_\_\_\_\_ RM 40

Spicy Sautéed Rice, Charcoal-Grilled Squid,  
Japanese Crab



### UDON KARE \_\_\_\_\_ RM 40

Japanese Curry, Udon Noodles,  
Tempura Mushroom



 Peanut  Soy  Tree Nuts  Sesame  Fish  Shellfish  Eggs  Lactose  Gluten

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## SWEET TORITO

### CHOCOLATE \_\_\_\_\_ RM 45

72% Cacao Tart, Trio Chocolate Ganache,  
Peanut Ice Cream, Citrus Gel



### ZANAHORIA \_\_\_\_\_ RM 35

Carrot Cake with Walnut,  
Cream Cheese Mousse,  
Honey-Infused Nuts, Carrot Ice Cream



### PERAS AL SAKE \_\_\_\_\_ RM 35

Slow-Cooked Pear, Sake Jelly,  
Cheese Ice Cream, Pecan Praline  
*Contains alcohol. Alcohol-free version available upon request.*



### PICARON \_\_\_\_\_ RM 35

Peruvian National Dessert  
Crispy and Airy Ring of Sweet Potato Dough,  
Fig Sauce, Honeydew Ice Cream



### ARROZ CON LECHE \_\_\_\_\_ RM 35


Rice Pudding, Mandarin Sorbet,  
Coconut Foam, Edible Flower



### CREMA VOLTEADA \_\_\_\_\_ RM 35

Baked Custard Egg, Caramel, Berries

### HOMEMADE \_\_\_\_\_ RM 18 ICE CREAM

Strawberry Yuzu  

Hokkaido Milk  

Honeydew Melon  

Lychee Passion Fruit  

Choco-Peanut  

Matcha  

Yuzu Sorbet

Mandarin Sorbet




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## Torito Peruvian Japanese Kitchen

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