

# **ALIMENTOS**



# COMPARTIR / SNACKS

PLATANITO  Prawn, Creamy Yellow Chili Sauce, Deep-Fried Plantain	RM 60
PAN DE YUCA  Cassava Bread, Peruvian Chili Sauce	RM 36
AGUACATE  Mashed Avocado, Red Onion, Tomato, Tortilla Chips	RM 45
EDAMAME  Roasted Edamame with Spicy Sauce	RM 28
CONCHAS 4 PIECES  Gratinated Scallops, Butter, Parmesan Cheese	RM 74
BERENJENA	RM 40
GYOZA  Wagyu Beef, Wakame Seaweed, Peanuts, Sesame Chili Oil  ♦ ♦ ♦ ♦ ♦ ♦	RM 42
BAO LOMO  Steamed Bun, Brisket, Peruvian Chili, Pickled Carrot, Almonds  (i) (i) (ii)	RM 54
ANTICUCHO  Chicken Skewers, Anticucho Sauce, Sweet Corn  \$\mathcal{C}\$ \$\mathcal{C}\$ \$\mathcal{O}\$\$	RM 42
TOFU  Fried Tofu, Garlic and Mushroom Sauce	RM 32

Sesame

Fish

Shellfish

Lactose

Eggs

& Soy

Peanut

Tree Nuts

## 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 1 PIECE RM35	6 PIECES RM 190
Seasonal Premium Oyster with Peruvian-Style Ponzu	
R > 8	
CEVICHE CLASICO	RM 45
Fish Marinated in Tiger's Milk, Fried Squid, Sweet Potato	
& % \$\frac{1}{2} \gamma	
CAUSA	RM 48
Cold Mashed Potato, Hamachi, Salmon, Golden Tobiko	
TIRADITO SALMON	RM 60
Yellow Tiger's Milk, Crispy Sweet Potato, Peanut Chili Oil	1(101 00
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	D14.60
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 Tempuro	1
& % \$\frac{1}{2} \gamma	



















UNAGI ROLL **RM 70** Braised Unagi, Japanese Crab, Cucumber, Duck Teriyaki, Pecan Nuts & (A) (Z) > 1 & OCTOPUS ROLL **RM 70** Japanese Crab, Seared Salmon, Avocado, Octopus Tartare & 6 # & SALMON ROLL **RM 70** Salmon, Avocado, Garlic Furikake, Chili Oil TIRADITO CONCHA **RM 125** Sashimi-Style Aburi Hokkaido Scallop, Trio Creamy Sauce & \$ \$ \$ 6 **TIRADITO TORO RM 188** Sliced Tuna Belly, Ponzu, Cucumber & % \$ 6 CEVICHE UNI **RM 240** Japanese Uni, White Fish, Ceviche Sauce 6 6 13 mg LOBSTER TIRADITO \_ **RM 350** Whole Lobster, Avocado, Citrus Tiger's Milk **S** (

Fish

Shellfish

Eggs

Sesame

Tree Nuts

### PRINCIPALES / MAIN COURSE

PULPO **RM 150** Charcoal-Braised Octopus, Potato Cake, Anticucho Sauce, Chimichurri & \$ 0 1 & SALMON BRASA **RM 80** Charcoal-Grilled Salmon, Mushroom, and Wakame Creamy Sauce R 6 6 % 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 & % 6 1 ₺ WAGYU SIRLOIN **RM 480** 16Og 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 F	ickle
SECO DE RES	RM 210
48-Hour Slow-Cooked Beef Short Rib, Coriander Sauce, Peruvian-Style B	



















### GUARNICION / SIDE DISH

VEGETALES **RM35** Charcoal-Grilled Seasonal Vegetables, Feta Cheese, Peanuts, Chimichurri % 6 N HUANCAINA \_ **RM35** Fried Potatoes, Baby Corn, Olives, Creamy Yellow Chili Sauce CHOCLO **RM35** Sweet Corn, Almonds, Enoki Mushrooms, Cucumber, Japanese Seaweed, Onion Dressing & \$\partial \text{\$\}\$}}}}\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exititt{\$\text{\$\text{\$\text{\$\texi\\$\$}}}\\ \\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$ TORITO RICE **RM40** Sautéed Rice with Wagyu Butter, Garlic Chips, Poached Egg & (A) % 6 & ARROZ NEGRO **RM40** Spicy Sautéed Rice, Charcoal-Grilled Squid, Japanese Crab & % \$ 6 \$ **UDON KARE RM40** Japanese Curry, Udon Noodles, Tempura Mushroom % 6



















#### **SWEET TORITO**

CHOCOLATE **RM45** 72% Cacao Tart, Trio Chocolate Ganache, Peanut Ice Cream, Citrus Gel & 6 6 A ZANAHORIA \_ **RM35** Carrot Cake with Walnut, Cream Cheese Mousse, Honey-Infused Nuts, Carrot Ice Cream PERAS AL SAKE **RM35** Slow-Cooked Pear, Sake Jelly, Cheese Ice Cream, Pecan Praline Contains alcohol. Alcohol-free version available upon request. & (4) 6 1 & **PICARON RM35** Peruvian National Dessert Crispy and Airy Ring of Sweet Potato Dough, Fig Sauce, Honeydew Ice Cream ARROZ CON LECHE **RM35** Rice Pudding, Mandarin Sorbet, Coconut Foam, Edible Flower CREMA VOLTEADA **RM35** Baked Custard Egg, Caramel, Berries **HOMEMADE ICE CREAM RM18** Strawberry Yuzu 🖯 🐧 Hokkaido Milk 6 1 Honeydew Melon 🖯 🐧 Lychee Passion Fruit 6 1 Choco-Peanut 6 1 Matcha 6 / Yuzu Sorbet Mandarin Sorbet

















### Torito Peruvian Japanese Kitchen

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