

THE SAYAN HOUSE

A LA CARTE

JAPANESE-LATIN FUSION

WELCOME TO THE SAYAN HOUSE

Japan and a part of South America are antipodes, opposite poles that lie side by side on a flat map. That's why the intensity of Latin gastronomy fuses organically with the refined tastes of Japanese culinary art. We invite you to experience our cuisine, composed of contrasting and complimentary flavors.

LET'S GET STARTED

A LATIN - NIPPON LOVE AFFAIR

-  **WAGYU DEL PERU**..... 140
Wagyu beef, Cucumber, Radish, Yuzu dressing, Wasabi aioli.
-  **CEVICHE DEL MAR**..... 90
Citrus-marinated prawns/scallops/tuna. Salsa Mexicana. Shallot chips. Wasabi.
- VERDURA TEMPURA**..... 85
Long beans, Spring onions, Potatoes, Baby corn, Mushrooms, Onions, Tofu-chili salsa, Chimichurri sauce.
- CAESAR Y FOIE GRAS**..... 120
Miso marinated foie gras confit, Romaine lettuce, Parmesan cheese, Caesar dressing.
- HARUSAME SALAD**..... 90
Prawn, Chicken, Broccoli, Avocado, Cucumber, Carrot, Mushroom, Glass noodles, Spicy sesame dressing.
-  **SOPA CHAWANMUSHI (SERVES 2)**.....130
Shiitake mushrooms, Confit duck custard, Kaffir lime consome, (Special preparation)
-  **ENSALADA MAYA**.....100
Spicy grilled chicken, Carrots, Cabbage, Cucumber, Onions, Avocado, Corn, Seasonal tropical fruits, Ginger mayonnaise.

THE SUSHI

AND ITS LATIN ALLURE




-  **FOIE GRAS NIGIRI**..... 78
Warm foie gras, Sweet soy sauce reduction, (1 piece)
- KURUMAEBI ROLL**..... 135
Prawn Tempura, Avocado, Scallions, Tobiko (fish roe), Spicy chili aioli, (6 pieces)
-  **GUACAMOLE ROLL**..... 100
Avocado, Corn tempura, Shallot, Green onion, Sweet soy sauce reduction, Green papaya and chili aioli, (6 pieces)
-  **SASHIMI GUNKAN** 125
Salmon sashimi, Guacamole, Onion, Cucumber, Jalapeno, Soy ginger dressing, Yukari, Lemon Basil

THE TACOS

MEXICAN CREATIONS

WITH ORIENTAL SPIRIT

(1 PIECE)

-  **LOS DE SASHIMI**..... 50
Citrus-marinated prawns/salmon/scallops/tuna, Rice, Romaine lettuce, Avocado, Shallots, Seaweed, Cucumber, Wasabi aioli.
- LOS DE WAYAN**..... 50
Tempe tempura, Romaine lettuce, Onion, Paprika, Salsa Mexicana, Sayan House sauce.
-  **LOS DE ORIENTE**..... 50
Teriyaki chicken, Romaine lettuce, Japanese peppers, Seaweed, Chili aioli, Salsa Mexicana.
-  **LOS DE LANGOSTA**..... 65
Sautéed lobster, Avocado, Cabbage, Salsa Mexicana, Cheddar cheese, Chili mayonnaise.

MAIN AFFAIR

THE ROMANCE OF

WASABI AND CHILI

- LATIN CHICKEN AGEMONO**..... 170
Spiced fried chicken, Cabbage, Potato, Vegetavle pickles, Mexican chili sauce.
- TEIEN BURGER**..... 170
Tofu/shiitake/onion/rice croquette, Green papaya sauce, Baby corn, Mushrooms, Lemon-basil sauce, Wasabi mashed potatoes.
-  **YUKI RIBS** 220
 Pork spareribs, Chipotle barbecue sauce, Yukari-cilantro rice,  Grilled vegetables.
-  **SALMON SAIKYO-YAKI**..... 200
Marinated, seared salmon, Green papaya salad, Wasabi mashed potatoes, Vegetable tempura.
-  **TUNA KOROKKE**..... 175
 Tuna croquettes, Avocado salsa, Cilantro/mango/wildflower salad, Wasabi mashed potatoes, Grilled vegetables.
- LATIN WAGYU**..... 260
Wagyu sirloin steak, Chimichurri sauce, Organic salad, Stir-fried vegetables.

SIDES

ACCOMPANIMENTS FROM

BOTH SIDES OF THE WORLD

- YUCCA**..... 35
Cassava fries.
- URUCHIMAI**..... 30
White rice.
- ARROZ MEXICANO**..... 35
Cilantro-lime rice.
-  **ELOTE**..... 35
Parmesan-chili corn.
- WASABI PURÉ**..... 40
Wasabi mashed potatoes.



DESSERT

THE FINAL FIESTA

-  **CHURROS Y HORCHATA**..... 65
Traditional fried pastry, Horchata ice cream, Tropical fruits.
-  **CHOCOLATE PICANTE**..... 65
Chocolate cake, Chili chocolate sauce, Coconut ice cream, (Gluten Free)
- OCHA Y FRUTAS**..... 65
Green tea panna cotta, Green tea ice cream, Tropical fruits, Red bean paste.
-  **FLAN DE LEMONGRASS**..... 65
Lemongrass custard pudding, Tropical fruits, Palm sugar sauce.
- MANGO Y VINO BLANCO**..... 65
Mango ice cream, White wine granite, Tropical fruits, Homemade ginger ale.
- HOMEMADE GELATO**..... 30
(Vanilla, Green tea, Horchata, Coconut, Mango.)

