

# ZENGO

## TASTE OF LIMA-TOKYO

OUR CHEFS ARE CONSTANTLY TASTING, TESTING AND COMBINING DIFFERENT LATIN-ASIAN FLAVORS AND TECHNIQUES.

THIS OCTOBER, SAVOR THEIR DISCOVERIES WITH SPECIALTY SMALL PLATES AND COCKTAILS SHOWCASING THE CUISINES OF JAPAN AND PERU.

### COCKTAILS

<b>SPICY PASSION FRUIT PISCO SOUR</b> MACCHU PISCO / PASSION FRUIT PUREE CITRUS / EGG WHITES / AJI AMARILLO	10
<b>CHICHA MORADA MOJITO</b> RON MILLIONARIO / CHICHA MORADA SHISO / LIME	12
<b>BLOOD ORANGE-CHANCACA WHISKEY SOUR</b> YAMAZAKI WHISKEY / BLOOD ORANGE PUREE CHANCACA SIMPLE SYRUP	13
<b>SPARKLING SAKE PISCO COCKTAIL</b> SPARKLING SAKE / MACCHU PISCO FROZEN GRAPES	11
<b>LUCUMA MARTINI</b> KISSUI VODKA / ALMOND MILK VANILLA EXTRACT / CHANCACA SIMPLE SYRUP	11

### SMALL PLATES

<b>SARSA SALAD</b> LIMA BEANS / GREEN BEANS FETA / BABY ARUGULA / WATERCRESS GINGER-PEANUT DRESSING	9
<b>RAINBOW GEVICHE</b> TUNA / SALMON / FLUKE / SESAME SEEDS OKINAWAN POTATO / RED ONION / CILANTRO YUZU / LECHE DE TIGRE	14
<b>CONCHA A LO MACHO</b> SCALLOP / CALAMARI SHRIMP / OCTOPUS / BONITO FLAKES AJI AMARILLO AIOLI	14
<b>CHUPE DE MARISCOS</b> SHRIMP / CLAM / COCKLES PURPLE POTATO / MILK-DASHI BROTH	15
<b>OYAKO</b> ROASTED CHICKEN BREAST / HUANCAÍNA JAPANESE SWEET POTATO / FRIED EGG	14
<b>LOMO SALTADO</b> MARINATED PORK LOIN / WOK FRIED VEGETABLES / CHIMICHURRI / GINGER SAUCE	15
<b>OCHA ICE CREAM</b> HOMEMADE GREEN TEA ICE CREAM CAJETA SAUCE	6

**PLEASE SEE REVERSE SIDE FOR  
GLOSSARY OF INGREDIENTS**

**A RICHARD SANDOVAL RESTAURANT**

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## TASTE OF LIMA-TOKYO GLOSSARY OF INGREDIENTS

### **CAJETA**

RICH, GOAT MILK CARAMEL

### **CHANCACA**

UNREFINED SUGARCANE WITH SWEET, CARAMEL FLAVOR

### **CHICHA MORADA**

A TRADITIONAL PUNCH MADE WITH PURPLE PERUVIAN MAIZE, TROPICAL FRUITS, CINNAMON AND OTHER AROMATIC SPICES.

### **HUANGAINA**

A CREAMY PERUVIAN SAUCE MADE WITH QUESO FRESCO – FRESH FARMER’S CHEESE – AND AJI AMARILLO CHILES.

### **LECHE DE TIGRE**

THE CITRUS-BASED MARINADES USED IN PERUVIAN DEVICHES ARE REFERRED TO AS TIGER’S MILK, OR LECHE DE TIGRE.

### **LUCUMA**

A NATIVE PERUVIAN FRUIT WITH DELICATE, TROPICAL FLAVORS

### **OYA-KO**

THIS PLAYFUL JAPANESE TERM TRANSLATES TO MOTHER AND CHILD, A REFERENCE TO THE CHICKEN AND THE EGG.

### **YUZU**

A FRAGRANT JAPANESE CITRUS FRUIT