

YOPO

'THE VEIL OF SHADOWS'

4-Course Set Dinner

starters

Salmon Tiradito with Venetian Mask

Delicately sliced salmon dressed in a citrus marinade, artfully arranged to resemble an elegant Venetian mask. This dish features a harmonious blend of Peruvian and Nikkei flavours, garnished with microgreens and a drizzle of rocoto chilli oil for a subtle kick.

Peruvian Mini Causa with Crab

A vibrant display of our signature mini causa, layered with creamy yellow potato and filled with fresh crab. This dish is served with a zesty aji amarillo sauce and adorned with seasonal herbs, capturing the essence of Nikkei cuisine.

main

Honey-Glazed Beef Short Ribs with Butternut Squash Purée

A succulent portion of beef short ribs, slow-cooked to perfection and finished with a rich honey glaze, creating a sweet and savoury profile. The dish is elegantly presented with a smooth butternut squash purée.

dessert

Miso Caramel Flan

A luscious flan infused with miso, offering a unique twist on a classic dessert. Topped with white chocolate and edible gold leaf.

Please note: This is a sample menu and may change based on seasonal ingredients. We aim to accommodate dietary requirements, so please inform us of any specific needs or allergies in advance.

YOPO

'THE VEIL OF SHADOWS'

4-Course Set Dinner (Vegetarian/Vegan)

starters

Melon & Mango Ceviche with Venetian Mask

Watermelon and mango marinated in aji amarillo leche de tigre, artfully arranged to resemble an elegant Venetian mask. This dish features a harmonious blend of Peruvian and Nikkei flavours, garnished with microgreens and a drizzle of rocoto chilli oil for a subtle kick.

Peruvian Mini Causa with Mushrooms

A vibrant display of our signature mini causa, layered with creamy yellow potato and filled with mixed mushrooms. This dish is served with a zesty aji amarillo sauce and adorned with seasonal herbs, capturing the essence of Nikkei cuisine.

main

Honey-Glazed Aubergine with Butternut Squash Purée

Aubergine, finished with a rich miso & honey glaze, creating a sweet and savoury profile. The dish is elegantly presented with a smooth butternut squash purée.

dessert

Dark Chocolate Mousse, Coconut & Cherry

A luscious dark chocolate mousse with coconut sorbet and amarena cherries, offering a unique twist on a classic dessert. Topped with cocoa nibs and gold leaf.

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