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OTOSHI

TEPPANYAKI - BAR - RESTAURANTE

Y Z A K A Y A

Gyosa de Cerdo

Pork and cabbage gyoza dipped in smoked ponzu.

\$9.900

Yakisoba

Noodles accompanied by 150g of steak or chicken. cabbage, peppers, house sauce and peanut butter.

\$8.690

Gyosa Veggie

Gyoza stuffed with marinated tofu with kimchi, seasoned with ponzu, green oil and chives.

\$8.900

Tabla de Mariscos

Seafood platter, a selection of 6 fresh oysters accompanied by a variety of seafood that includes octopus, shrimp, in its juice and oyster accompanied by parmesan yellow chilli paste and seasoned with bata-jaki

\$11.690

Edamame Yaki

(Soybean pods) sautéed and seasoned grilled with spiced butter (bata -yaki) finished with salt, and pepper decorated with tsuma. pimienta y decorados con tsuma.

\$7.900

Tonkatsu Kare

House curry served with a portion of gohan or soba noodles or breaded pork milanese with tonkatsu sauce and a pickle.

\$12.900

Yakimeshi

Rich rice with egg seasoned by the chef finished with 100g of pork belly and house proteins.

\$9.900

B A O ´ S

Bao Karaage (2 Servings)

Bao stuffed with karaage chicken, and tartar sauce, topped with house pickle.

\$7.900

Bao Veggie (2 Servings)

Bao stuffed with tofu tempura kimchi and almonds

\$7.900

Bao Chashu (2 Servings)

Bao stuffed with belly pork seasoned with sweet notes along with coleslaw and tonkatsu sauce.

\$7.900

Trilogia de Bao ´ s

3 different Bao's for sampling.

\$10.500

R A M E N

Tonkotsu Ramen

Slow-cooked bone broth with powerful tare accompanied by chashu, ajitama (Ramen eggs), nori, and marinated bamboo finished with black garlic oil.

\$14.900

Miso Veggie Ramen

Vegetable soup with a miso base accompanied by nori pakchoi, corn, pickles, tempura tofu and arugula green oil.

\$12.900

Otoshi Miso Ramen

Pork broth with powerful house miso accompanied by nori, bacon, corn, ajitama and red oil.

\$12.900

MAKIS

Japan Kani Roll

\$11.900

Explosive crab, avocado wrapped in salmon with sesame sauce, torched green oyster topped with acevichada with house ponzu.

Sakebi Trufa Roll

\$11.900

Shrimp, salmon, and avocado wrapped in torched salmon with truffle oil finished with togarashi and katsu.

Shoga Roll

\$11.900

Free rice maki stuffed with salmon, cucumber avocado, and white fish topped with pieces of ginger accompanied with house ponzu.

Ebinegi

\$11.900

Futomaki stuffed with onions and shrimp topped with shrimp tartare.

Green Roll

\$11.900

Tempura onion, roasted peppers and avocado, wrapped in spinach on a bed of teriyaki.

Trilogia de Hosomaki

\$10.900

Hosomaki stuffed with white fish. hosomaki stuffed with pickled turnip and hosomaki stuffed with cucumber.

OMAKASE

Sashimi Omakase

\$15.900

Table of 12 sashimi cuts decorated with tsuma, seaweed and sprouts (8 mixed cuts of fish and oysters or seafood).

Tabla de Sashimi

\$8.900

6 specially decorated chef's choice sashimi cuts.

Uzusukuri Sake

\$13.900

12 Slices of salmon cut in half accompanied by house ponzu.

Uzusukuri Kaisen

\$15.900

16 cuts of fine fish accompanied by house-smoked sauce and green oil.

Kaisen Don

\$13.900

Shari base with moriawase cuts of fish of the chef's choice.

Temaki Omakase

\$5.900

Tamaki of the day put in tartar sauce from the chef's hands

ROBATA

Kushi Yakitori

\$9.900

Grilled chicken and vegetable skewer glazed in house sauce.

Kushi Yakiniku

\$9.900

Skewers of grilled meat and vegetables torched in yakiniku sauce

Kushi Tako

\$8.900

Special grilled octopus and vegetable skewer in spicy sauce.

Trilogia Kushi

\$27.900

Mix of 3 skewers (Tori, Niku, and Tako).

Karaage

\$12.900

Japanese-style fried chicken (6 to 8 pcs) seasoned with house spices.

Nasu Dengaku Okasan

\$9.900

Specially roasted eggplants, accompanied by onigiri and mixed green salad chosen by the chef.

Tempura Moriawase

\$9.900

Tempura seafood and vegetable mix board (12 omakase cuts)

NIGIRIS

Nigiri Sakayaki (2 Pcs)

Salmon nigiri grilled with red oil, spicy to the point, topped with ponzu pearls.

\$7.900

Nigiri Sake Foie (2 Pcs)

Salmon nigiri grilled with garlic oil and topped with foie grass and salt.

\$10.900

Nigiri Sake (2 Pcs)

Salmon nigiri accompanied by a pickled lemon slice.

\$7.900

Nigiri Yakiniku (2 Pcs)

Nigiri torch meat with yakiniku sauce and foie grass.

\$7.900

Nigiri Toji (2 Pcs)

Fish nigiri finished with sesame oil green oysters and topped with pickle.

\$8.900

Nigiri Tako (2 Pcs)

Nigiri torch octopus with red oil and wasabi mayonnaise.

\$7.900

Nigiri Nasu (2 Pcs)

Eggplant nigiri finished in miso accompanied with nori.

\$6.900

Gunkan Chashu (2 Pcs)

Gunkan wrapped in nori with pork belly, foie grass and salt.

\$7.900

Gunkan Kani (2 Pcs)

Gunkan wrapped in nori topped with crab with masago, pickle and curly parsley.

\$8.900

Mix de Nigiris Omakase (12 Und)

Chef's choice nigiri mix.

\$24.900

DESSERTS

Piece of Mochis

Dessert is based on fermented rice dough, filled with artisanal ice cream.

\$4.900

Trilogy The Mochis Omakase

Dessert is based on fermented rice dough, filled with artisanal ice cream.

\$13.900

SIGNATURE COCKTAIL

Ambar Cream

\$8.100

A refreshing, robust cocktail based on black raspberry liqueur, mixed with vodka sweetened with syrup and citrus notes of yellow lemon and lager beer.

Margarette

\$7.200

A perfect fusion between the balance of silver tequila and the sweetness of cherry syrup in green chilli mixture. Orange juice mixed with lime to provide freshness and acidity.

Otoshi

\$8.900

Cocktail with a great balance between the classic sake Japanese and elderflower syrup, rested in orange juice with notes of ginger and acidity.

Soft Bianco

\$6.900

Sophisticated and light cocktail, which delivers ranges of fresh flavors and creamy textures of white rum in bianco vermouth company, syrup, oil lemon and eucalyptus sugar.

Kuyuuketsuki

\$9.200

High-intensity cocktail. Woody flavour provided by Japanese whiskey rested in Bourbon barrels, kiwi sifting rested in balsamic vinegar, citrus and juice blueberry.

Ginard

\$8.600

The creaminess and balance of the elderberry liquor, mixed with gin rested in a cordial pineapple and chai tea. Sweetened in syrup ginger with a top of soda.

Sake Kudamono

\$9.200

A fruity specialty. Sake-based cocktail Japanese and black raspberry liqueur, strawberry sweetened with ginger syrup and citrus notes.

Sakura Koi

\$9.200

A passionate cocktail of bitter notes and intense, which mixes Japanese whiskey and classic Campari. Orange juice with sweets of cherry syrup. Top of tonic water.

Simone No Haru

\$8.600

Cocktail with a smooth and friendly flavour. Mix the firmness of Japanese whiskey resting in oak and the sweetness of almond liqueur Amaretto Disaronno. bone syrup, orange juice and a top of soda.

Hot Honey

\$8.600

Power and sweetness in a single cocktail. Fusion between the classic Jack Daniels Honey and Drambuie, accompanied by syrup ginger, citrus notes of lime and grated coconut.

Mr. Wine

\$6.200

A sparkling cocktail based on national pisco Gosh reserved. Macerated in juice orange and ginger, with sweet notes of syrup cane closed with a Cabernet top Sauvignon.

Tenshi

\$6.500

A sophisticated blend of Caramba national pisco rested in orange oil fused with sun-dried peach syrup accompanied by cordial chai and pineapple.

Carambroni

\$6.700

A powerful version of the classic Negroni Pisco Caramba rested in rosso vermouth and Campari.

Bettinni

\$6.200

Intense fusion of Gin Hendricks and vermouth Bianco finished in beet pickle. Dry character cocktail.

SIGNATURE MOCKTAIL

Lady Camille

\$4.200

The perfect freshness of the mix between strawberry natural, grapefruit juice and lemon juice. Sweetened with syrup, finished in bubbly Fentimas Rose tonic.

Pin Up Peace

\$3.900

A mocktail with creamy flavour and texture. Fusion of natural pineapple, lime juice, lemon juice orange, ginger extract and syrup.

CLASSICS COCKTAILS

Old Fashioned Classic bourbon whiskey, angostura bitters, syrup. Orange twist.	\$7.300	Traditional Mojito Classic Cuban mojito. White rum, juice lemon, mint, soda.	\$6.500
Espresso Martini Mixing espresso, vodka, syrup and liqueur Coffee.	\$7.300	Negroni Base of gin, campari and rosso vermouth.	\$6.700
Cosmopolitan Vodka, citrus, cranberry juice and triple sec.	\$6.200	Moscow Mule Vodka, ginger beer, lemon juice and sweet notes.	\$6.700
Martini Dry Dry cocktail. Gin and dry vermouth base. Drowned olives.	\$6.500	Rusty Nail Made with Scotch whiskey and drambuie, sprinkled with orange peel.	\$8.200
Caipiriña Cachaça cocktail, syrup, subtle lemon.	\$4.800	Tequila Margarita Tequila cocktail, triple sec, lemon juice and sweet notes.	\$5.900
Long Island Ice Tea Equal parts vodka, tequila, rum, gin and triple sec sweet notes, lemon juice, regular Coca-Cola.	\$8.200	Pisco Sour Classic Quebranta Peruvian pisco, pica lemon and infused syrup.	\$5.300
Manhattan Combination of bourbon whiskey and vermouth Rosso.	\$6.500	Tom Collins Gin base, lemon juice, soda, sweetened with syrup and Maraschino.	\$6.500
Bloody Mary Vodka, tomato juice, celery salt, pepper black sauce, Worcestershire sauce, Tabasco and lemon juice.	\$8.200	Carajillo Cold mix between espresso coffee and Licor 43.	\$8.200
Aperol Spritz Aperol in sparkling brut soda, and orange.	\$6.200	Ramazzotti Spritz Ramazzotti in brut sparkling wine, soda. Drowned Blueberries.	\$6.200
Limoncello Spritz Limoncello in brut sparkling wine and soda.	\$7.200	Disaronno Spritz Classic sour flavor based on almonds liqueur.	\$7.000
Chambord Spritz Chambord liqueur in brut and sod sparkling wine.	\$7.200	Waqar Mule Pisco Waqar, zumos de limón, ginger beer and sweet notes.	\$7.200
London Mule London Dry Gin, lemon juice, ginger beer, sweet notes.	\$6.700	Pisco Sour Catedral Double Quebranta pisco sour, lime and syrup.	\$8.200
Irish Whisky Johnnie Walker black whiskey, American coffee syrup and hot cream.	\$7.900		

VINOS

Acrobata / N°4 Ensamblaje (Cs/Ca/Sy)	Bottle \$27.900	Cup \$5.700
Attilio & Mochi / Amber Ensamblaje (Sb/Vi/Rou)	Bottle \$25.900	Cup \$5.300
Attilio & Mochi / Tunquen Roussanne	Bottle \$22.900	Cup \$5.000
Attilio & Mochi / Tunquen Sauvignon Blanc	Bottle \$22.900	Cup \$5.000
Attilio & Mochi / Tunquen Viognier	Bottle \$22.900	Cup \$5.000
Co·Pa Semillon	Bottle \$29.900	Cup \$6.200
Co·Pa Torontel	Bottle \$22.900	Cup \$4.900
Co·Pa Mezcla Tinta (Ci/Pa)	Bottle \$22.900	Cup \$5.200
Lagar de Codegua / Codegua Ensamblaje GSM (Ga/Sy/Mo)	Bottle \$25.900	Cup \$4.900
Lagar de Codegua / Codegua Malbec	Bottle \$25.900	Cup \$4.900
Lof Cabernet Sauvignon	Bottle \$25.900	Cup \$5.500
Lof Syrah	Bottle \$25.900	Cup \$5.500
Mardones / Weñe Ensamblaje (Se/Cha/Mos)	Bottle \$25.900	Cup \$4.900
Mardones / Weñe Cinsault	Bottle \$25.900	Cup \$4.900
Mujer Andina / Ai Char/Pn (Espumante)	Bottle \$26.900	Cup \$4.900
Mujer Andina / Levita Syrah (Espumante)	Bottle \$55.900	
Mujer Andina / Keluna Cabernet Sauvignon (rose)	Bottle \$26.900	Cup \$4.900
Mujer Andina / Infaltable Pinot Noir	Botella \$50.900	
Serendipia Carmenere	Botella \$25.900	Cup \$5.500
Serendipia Cabernet Franc	Botella \$25.900	Cup \$5.500

SHOTS

Sake Soto	\$6.800
B52	\$5.500
Jagermeister	\$4.500
Frangelico	\$4.900
Cheesecake	\$5.200
Tequila El Jimador	\$4.500
Tequila Herradura Ultra	\$7.500
Tequila Jose Cuervo Silver	\$4.500

BEERS

Cerveza Asahi 330 cc	\$3.900
Stella Artois 330 cc	\$3.800
Estrella Galicia 330 cc	\$3.600
Cerveza Saboro 330 cc	\$4.200
Cerveza Peroni Shop 500 cc	\$5.400
Chelada / Michelada	\$1.000

JUICES

Raspberry	\$4.800
Pineapple	\$4.800
Mango	\$4.800
Maracuya	\$4.800

DRINKS

Coca Cola Original	\$1.900
Coca Cola Zero	\$1.900
Coca Cola Light	\$1.900
Sprite Original	\$1.900
Sprite Zero	\$1.900
Fanta Original	\$1.900
Fanta Zero	\$1.900
Agua Tonica Fentimas	\$2.900
Ginger Beer Fentimas	\$2.900
Agua Tonica Shweppes	\$1.900

LIMONADAS

Classic lemonade	\$2.800
Lemonade Flavors	\$3.800
<i>Raspberry / Pineapple / Mango / Maracuya</i>	
Ginger Mint Lemonade	\$3.800

AGUAS

Maihue sparkling Water 500 cc	\$3.800
Maihue Still Water 500 cc	\$3.800
Panna Aqua 500 cc	\$4.800
San Pellegrino Sparkling Water 500 cc	\$3.800

TE / INFUSIONS

Various Pukaa Infusions \$1.900

Earl Grey / Organic bio / Chamomile vanilla /
Tree mint / Supreme matcha green / Lemon
Ginger

COFFEE

Espresso Simple	\$2.800
Espresso Doble	\$3.800
Ristretto	\$2.800
Lungo	\$2.800
Capuchino	\$3.800
Latte	\$3.800
Americano	\$2.800
Macchiato	\$2.800

