



A TASTE OF NIPO

SET MENU **2 COURSES 24.95 • 3 COURSES 29.95**

AVAILABLE SUN - FRI: 12 - 5PM

FOR THE TABLE

Prawn Crackers

Served with dipping sauce.

SIDES

House Seasoned Fries **+5**

Chilli & Sesame Tenderstem Broccoli **+5**

SAUCES

Peppercorn **+4**

Chimichurri **+4**

STARTER

Chicken Yakitori **2 PCS**

Tender grilled chicken thigh skewers glazed with sweet-savoury yakitori sauce. Served with kimchi.

Croquete de Costela **3 PCS**

Rich braised short rib croquettes with tonkatsu, creamy kewpie mayonnaise and green onion.

São Paulo Roll

Salmon, cream cheese and avocado, golden crisp shallots, sweet soy drizzle.

Salmon Samba Roll

Fresh salmon and mango with chilli, lime, coriander and toasted sesame.

Blue Matcha Roll **VG**

Vibrant blue matcha sushi rice with beetroot, carrot, cucumber and mango.

Fillet Tataki

Lightly seared centre-cut beef fillet steak with ponzu, chilli, sesame & spring onion.

+5 SUPPLEMENT

MAIN

Chicken Yakisoba

Chargrilled chicken, fried noodles, hearts of palm, couve and sweetcorn in a rich yakisoba sauce.

Mahi Mahi Moqueca

Mahi Mahi fillet simmered in an aromatic Brazilian stew of tomato, bell peppers, garlic, lime, paprika, cayenne and coriander.

Costela NIPO

Tender slow-cooked beef rib with silky creamy mandioca and sharp pickled shallot.

+5 SUPPLEMENT

Lamb Cutlets

Charred lamb cutlets with Brazilian-Japanese herb miso chimichurri.

+5 SUPPLEMENT

Bistro Rump Steak

Tender central cut rump steak, robata flame grilled to your preference. Served with Maldon salt, wasabi, house seasoned fries & ginger rice.

+5 SUPPLEMENT

Vegetable Yakisoba **VG**

Fried noodles, hearts of palm, couve and sweetcorn in a rich yakisoba sauce.

DESSERT

Berry & Chocolate Fusion

Juicy blueberries, raspberries and blackberries with silky dark chocolate ganache, guava gel and sesame crunch. *(Vegan option available.)*

Passion Fruit Pavlova

Crisp-soft meringue with light cream and vibrant Brazilian passion fruit.

Matcha & White Chocolate Cheesecake

Matcha cheesecake with delicate white chocolate accents and yuzu gel.

A LA CARTE STEAK = COMPLIMENTARY DRINK

Enjoy a complimentary red, white or premium sparkling wine with any steak from our A La Carte menu Sun - Fri 12 - 5pm.

**Please inform your server of any allergies or intolerances before ordering. Full allergen information is available on request.*