



GLOBAL TASTING MENU

South America

First Course

Santa Barbara Uni

brûléed plantain, hawaiian sea salt

Pair with

Pisco Hawisco

pisco, tomato, pineapple, thyme syrup, chamoy, tajin

Second Course

Scallop Ceviche

dragon fruit, red mustard frill, orange segments, citrus
bourbon jus

Pair with

Casa De La Flores

scotch, cocci americano, giner canton, rose water

Third Course

Misoyaki Braised Pork Belly

orange–soy mole sauce

Pair with

Huatulco

mezcal, cilantro, lime, egg white

Fourth Course

Wagyu “Carne Asada” (4oz)

black eye peas, avocado, caymus cabernet reduction

Pair with

Sangria Picante

malbec, bourbon, orange, jalapeno

Fifth Course

Fried Manzano Banana

coconut ice-cream, salted caramel,
fresh berries

Pair with

Carajillo

licor 43, espresso

Food 45

With Pairing 72

Latin America cuisine has many influences due to the ethnic fusion of South American. ANZU would like to celebrate these amazing flavors by creating an Asian – South American Fusion 5 course menu during the month of May.