



buddha-bar beach
by buddha-bar

IMEROVIGLI - SANTORINI
Restaurant • Bar • Sunset Lounge



An event dedicated to the scrumptious and sophisticated Japanese cuisine. In Buddha-Bar Beach Santorini, executive Chef Zuzumo, will be preparing gastronomic proposals that will delight even the most demanding palates. Do not miss this amazing Buddha-Bar Beach Santorini experience.

Days

2-7 June, 2018

Chef's Bio

Chef Zuzumo was born in Lima from Peruvian father and Japanese mother. For all children born in Peru to fourth generation Japanese emigrants, their parents taught them to cultivate Japanese products on the Peruvian soil. He grew up with this type of food: Nikkei Cuisine, a fusion of Japanese and Peruvian Cuisine.

Highlights of the event



Tuna Cut Show



Peruvian Ceviche master Class

Please check our menu below.

Japanese week Santorini



Starter / Entradas

Ceviche Limeno
Sea bass | leche de tigre sauce | Red onion |
Coriander | lime | sweet potato

Tuna Nikkei tiradito
Sweet yuzu sauce | coriander | radish | lime |
Tuna

Terishake roll
Salmon | cream cheese | lime | teriyaki sauce |
yuzu gel

Main courses / Platos principals

Inago Robotayaki
panca sauce | coriander | lime | coconut milk

Ama-miso black cod
Black cod | sweet yuzu miso | quinoa salad |
truffle dust

Dessert / Postres

Citrus cheesecake
Yuzu juice | vanilla sauce | raspberries |
blackcurrant



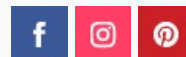
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MAKE YOUR RESERVATION



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