

TAPAS|SHEA

Chicharron



Description: 10 hours slow cooked pork belly (5pc) coated in katakuriko (potato starch) served with cilantro aioli & lime wedge

Sauce: Cilantro, garlic, eggs, canola oil, shiso, kewpie mayo

Garnish: Espelette Pepper, Scallions

Pickup time: 5-7 minutes

Allergies: Soy, Onions, Ginger, Pork, Garlic, Eggs, Cilantro, Citrus

Eggplants



Description:

Roasted eggplant topped with cashew shiso pesto, feta cheese and tomato relish (4-5 pieces)

Sauce:

Cashew shiso pesto:

cashews, basil, shiso, garlic, parmesan cheese, evoo

Tomato relish:

diced tomatoes, red onions, mirin, sugar, sake, soy sauce, parsley

Garnish:

Micro shiso

Pickup time:

8-10min

Allergies: Soy, Nuts, Onions, Garlic, Dairy, Alcohol, Cilantro

Chicken Karaage



Description:

12hrs marinated then fried chicken thigh (w/ potato starch) served with saffron espuma with pickled daikon (pickled with dashi) on the side

Sauces:

Saffron espuma : heavy cream, thyme, garlic, shallots, turmeric, saffron, sake, butter, evoo, lemon juice

Chicken marinade: cumin, salt, sugar , black pepper, graham masala, chicken powder

Pickling liquid: Dashi, Mirin, Vinegar

Garnish:

Micro chives, Finger limes

Pickup time:

10-12min

Allergies: Garlic, Dairy, Eggs, Seafood, Alcohol, Citrus, Onion

Shishito Pepper



Description: Blistered then sautéed shishito peppers deglazed with tosazu miso (served with a ramekin on the side for stems)

Sauce: soy, rice vinegar, bonito flakes, white miso paste

Garnish: Izak spice, lemon wedge

Pickup time: 5min

Allergies: Seafood, Soy, Garlic

M.E.P. Ramekin for stems

Guacamole

- **Guacamole Procedure**

- Start by adding the avocado into the molcajete bowl
- Add 3 spoons of olive oil & 3 spoons of lime juice
- Start a gentle twisting motion with your wrist in the middle of the molcajete to soften the avocado without breaking it down too much.
- Add shiso/cilantro mix
- Add about half of the serrano peppers
- Add 2 spoons of salt and 3 grinds of pepper
- Muddle everything once again until everything is well blended together
- Clear the edges of the molcajete and form the guacamole in the center
- Offer guest a taste and ask if they guest would want more spice, citrus, and or salt
- Put the guacamole in the serving bowl
- Garnish with the cherry tomatoes
- With the help of one of your co-workers, bring tray and stand back to expo

Description:

Smashed avocados, shiso, cilantro, lime juice, serrano peppers mixed then topped with cherry tomatoes in a seasoned molcajete with salt & serrano peppers. Served with Black rice chips.

Pick up time: 5min

Zucchini & Eggplant Tempura



Description: Tempura fried zucchini and eggplant served with shiso cucumber dip

Sauce: Greek yogurt, cucumber, lemon juice, shiso, garlic

Garnish: Mila Spice

Pickup time: 5-7 minutes

Allergies: Gluten, eggs, Garlic, Sesame, Citrus, Dairy, Cilantro