日々の
ささやかな
幸せ

SMALL BITES

FRESH OYSTERS OF THE DAY 7

Oyster with ponzu sauce, lime, or the chef's Nikkei-style escabeche.

STEAMED EDAMAME 7

Steamed with flaky sea salt.

SPICY EDAMAME 9.5

Wok-tossed with spicy Nikkei sauce.

OXTAIL GYOZAS (6 PCS) 18

Handcrafted gyozas filled with slow-braised oxtail, served in their own rich jus.

VEGETARIAN GYOZAS (6 PCS) 18

Served with tosazu sauce (lime-soy).

ANTICUCHO CHICKEN SKEWER 12

Served with ocopa sauce, roasted potato, and shiso chalaquita.

TERIYAKI SALMON SKEWER 13

Served with pineapple chutney and Peruvian Botija olive emulsion.

BAO BUN WITH GLAZED PORK BELLY & PEAR SAUCE 9.5

Served with pickled onion, fresh mint, and crispy sweet potato.

FLAME-GRILLED AUBERGINE BAO BUN 8.5

With miso, pickled onion, and fresh mint.

OUR FAMOUS CREAMY PRAWN TEMPURA 22

Served in a lightly spicy creamy sauce.

BEEF TENDERLOIN MINI TACO (1PC) 9.5

Chifa-style with creamy avocado.

BABY RIBS PORK RIBS 16

Slow-cooked for 24 hours, then glazed with Japanese BBQ sauce.

VEGETABLE TEMPURA 19

Served with tosazu sauce (lime-soy).

TOFU SALAD 16

Lettuce and seaweed salad with Japanese dressing

VAT INCLUDED

Barra
NIKKEI
日系カウンター

RAW SEAFOOD 生もの

MIXED CEVICHE 27
Chilled king prawn, catch of the day and crispy squid with ají amarillo and wasabi tiger's milk.

TRADITIONAL TUNA CAUSA WITH TAMARIND 22
Traditional Peruvian potato causa with yellow chilli and lime, topped with tuna tartare and tamarind sauce.

CLASSIC CATCH OF THE DAY CEVICHE 26
Catch of the day with red onion, sweet potato, and Peruvian corn.

RED TUNA DUO 33
Red tuna served in two textures: lean loin and fatty belly, with cured egg yolk.

NIKKEI SASHIMI 25
Charcoal-seared Sea bass served with coconut and passion fruit ponzu sauce.

HAMACHI TIRADITO 26
Slices of raw hamachi served over a black tiger's milk made with black garlic and squid ink, accompanied by pickled beetroot and coriander shoots.

URAMAKI 裏巻き

GARLIC SEA BASS ROLL (8 PCS) 24
Uramaki with marinated sea bass, avocado, and shiso leaf, topped with crispy sweet potato chips.

SCALLOP PARMESAN ROLL (8 PCS) 26
Uramaki filled with crispy coconut-crusted sea bass and avocado, topped with butter-batayaki scallops and a purple corn reduction.

TUNA & PISTACHIO ROLL (8 PCS) 25
Uramaki filled with tuna tartare, spicy strawberry jam, and shiso leaf, topped with shio koji pistachio cream, lime zest, and sliced chilli.

BEEF TENDERLOIN ROLL (8 PCS) 27
Uramaki filled with sautéed shiitake mushrooms, tempura shiso and avocado, topped with thin slices of beef tenderloin and finished with our signature chimichurri sauces.

PEAR & TAMAGO ROLL (8 PCS) 21
VEGETARIAN

Uramaki filled with traditional Japonese Egg and crispy tempura chives, topped with homemade caramelised pear hoisin sauce.

VAT INCLUDED

NIKKEI NIGIRI (1 PCS)

CHU-TORO TUNA 7
PREMIUM MEDIUM-FATTY TUNA BELLY WITH ANTICUCHO SAUCE, TIGER'S MILK FOAM, AND PICKLED ROCOTO AND RED ONION.

SALMON 6
WITH YUZU AND MISO.

HIRAMASA (YELLOWTAIL KINGFISH) 6
WITH CARAMELISED LIME.

SCALLOP 6
WITH YUZU KOSHO BUTTER AND SEA URCHIN.

日系握り

AKAMI TUNA 6.5
LEAN TUNA LOIN WITH PICKLED BEETROOT.

BEEF TENDERLOIN 6
WITH CHIMICHURRI.

Ō-TORO TUNA 7.5
PREMIUM FATTY TUNA BELLY WITH FRUIT CHALAQUITA.

*If you wish, please ask a member of our team about our traditional nigiri selection.

定番刺身

CLASSIC SASHIMI (3 PCS)

HIRAMASA (YELLOWTAIL KINGFISH)	18	O-TORO (FATTY TUNA)	22
SALMON	16	CHU-TORO (MEDIUM FATTY TUNA)	20
SCALLOP	18	AKAMI (LEAN TUNA)	18

細巻き

HOSOMAKI (6 PCS)

TUNA	15	CUCUMBER	9
SALMON	12	AVOCADO	10

サクサク太巻き

CRISPY KAI FUTOMAKI (6 PCS) 26

Tempura prawns with salmon, avocado, and tare sauce.

CALIFORNIA FUTOMAKI (6 UDS) 23

Filled with soft-shell crab, avocado, and cucumber, topped with flame-seared salmon and finished with chupe sauce.

ベジタリアン寿司

VEGETARIAN SUSHI

VEGETARIAN HOSOMAKI (6 PCS) 11
Avocado & Cucumber.

VEGETARIAN NIGIRI (6 PCS) 19
Chef's selection – 3 varieties.

VEGETARIAN FUTOMAKI (6 PCS) 22
Vegetable tempura with avocado, miso-glazed aubergine, and halloumi.

刺身・握り盛り合わせ

SASHIMI & NIGIRI SELECTION

SASHIMI (2 VARIETIES) 25
Chef's selection (6 pieces).

NIGIRI (2 VARIETIES) 28
Chef's selection (6 pieces).

VAT INCLUDED

温美
か味
いし
料い
理

付け合わせ
SIDES

WOK-FRIED VEGETABLES	12
FRENCH FRIES	7
STEAMED WHITE RICE	6
SUSHI RICE	7
CRISPY FRIED YUCA	7

WOK ウォック

CHICKEN & PRAWN YAKISOBA NOODLES 23
Served with Japanese-style vegetables.

ANGUS BEEF LOMO SALTADO 28
Stir-fried Angus beef tenderloin with red onion and tomato, served with roasted potatoes and steamed white rice.

SEAFOOD CHAUFA (FRIED RICE) 26
Peruvian-style fried rice with prawns, squid, and tender octopus, served with edamame and fried egg.

VEGETARIAN CHAUFA (FRIED RICE) 19
Peruvian-style fried rice with tofu, red pepper, edamame, and shimeji mushrooms, finished with a touch of truffle.

MEAT 肉料理

PACHAMANCA CHICKEN 24
Free-range chicken marinated with Andean herbs, served on a bed of selected root vegetables, sweetcorn kernels, and sautéed shimeji mushrooms.

ANGUS BEEF TENDERLOIN & PURPLE SWEET POTATO 30
Angus beef tenderloin served over purple sweet potato purée and glazed with our Japanese demi-glace.

SLOW-COOKED PRESSED BEEF SHANK 28
Beef shank terrine, slow-cooked in its own juices, served with a daikon cannelloni filled with traditional tacu tacu.

JAPANESE A5 WAGYU 85/100G
Robata-grilled Japanese A5 Wagyu, served with savoury corn sponge cake and a selection of artisan salts.

FISH 魚料理

MISO-GLAZED BLACK COD 35
Black cod loin traditionally marinated in miso and finished with a caramelised glaze.

SEA BASS WITH CHUPE SAUCE 30
Sea bass served with a delicate prawn mousse, finished with our interpretation of creamy chupe sauce, infused with aromatic notes of dill and huacatay.

VAT INCLUDED