Zöku
PERUANO-NIKKEI

TASTING MENU

9 COURSES

PISCO SOUR

SPECIAL AKAMI
Akami tuna cubes, blue cheese cream, sautéed shiitake mushrooms, pistachio crunch and citrus notes

PARMESAN SCALLOP NIGIRI
Parmesan cream, leche de tigre and a touch of lime

GUNKAN JOY
Salmon in smoked yellow chilli sauce with sautéed shiitake mushrooms

AVOCADO MAKI
Akami tuna, black tenkasu, avocado and terimayo sauce

FUJI MAKI
Panko prawns, avocado, cream cheese,spicy salmon tartare, wonton strips and teriyaki

SMOKED SCALLOPS
Dressed ceviche-style in yellow chilli sauce

DUCK GYOZAS
Served with northern-style loche squash sauce

LAMB SECO
24-hour northern-style stew, cassava purée and Peruvian criolla

CHOCOLATE CAKE
Filled with lúcuma manjar and dark chocolate fudge

65 € P/P

MONDAY TO THURSDAY 20:00 - 22:00

FRIDAY AND SATURDAY 13:30 - 15:30 Y 20:00 - 22:30

SUNDAY 13:30 - 15:30 Y 20:00 - 22:00

APPETIZERS

CRISPY SHARI 9 €
With tuna tartare in terimayo sauce
With almon tartare in spicy sauce

SALMON TARTARE 19 €
Passion fruit sauce, bimi, tobiko with crispy squid ink, and togarashi cassava chips

SPICY PRAWN 15 €
Creamy sweet-and-sour sauce with a hint of spice

SPECIAL AKAMI 12 €
Akami tuna cubes with smooth blue cheese cream, pan-seared shiitake, citrus notes and pistachio crunch

NIGIRI NIKKEI 02 PIECES

TORO ABURI 12 €
Flambéed tuna belly with Nikkei leche de tigre gel

WAGYU A5 18 €
Flambéed Wagyu slice with a touch of kizami

PARMESAN SCALLOP 12 €
Tiger's milk and a touch of lime

UNAGI 12 €
Freshwater eel caramelised in teriyaki sauce

SAKE 12 €
Flambéed salmon with spicy sauce and crispy skin

ANTICUCHERA SEABASS 13 €
Panca chilli sauce and chimichurri

ANDEAN MAGRET 12 €
Smoked with shiitake and anticuchera sauce

GRILLED KING PRAWN 13 €
Chimichurri and yellow chilli cream

MAKIS 06 PIECES

ACEVICHADO 14 €
Panko prawns, avocado, tuna and ceviche-style sauce

ANTICUCHERO 15 €
Asparagus and prawns, tenderloin slices, and flame-finished anticuchera mayonnaise

AVOCADO 14 €
Akami tuna, black tenkasu, avocado and terimayo sauce

TUNA TOBAN 14 €
Panko prawns, avocado, tuna tartare, tobiko and toban-yaki sauce

YAKUMAKI 15 €
Panko prawns, avocado, salmon belly, spicy mayo, chimichurri and tare sauce

FUJI 14 €
Panko prawns, avocado, cream cheese, spicy salmon tartare, wonton strips and teriyaki

SHIROMAKI 15 €
Panko prawns, avocado, corvina, yellow chilli mayo, truffle oil, crispy onion and coriander

GUNKANS 02 PIECES

TNT CHOY 11 €
Fresh queen scallops marinated in tiger's milk

SALMON 10 €
Salmon tartare in spicy sauce

JOY 10 €
Salmon in smoked yellow chilli sauce with sautéed shiitake mushrooms

MANGURO 11 €
Tuna and sautéed shiitake mushrooms

CEVICHES & TIRADITOS

CLASSIC MARINERO 24 €
Corvina in leche de tigre with choclo, toasted chulpi corn and sweet potato

CARRETILLERO 25 €
Corvina in rocoto or yellow chilli leche de tigre, with crispy squid

OCTOPUS TIRADITO 25 €
Peruvian Botija olive cream

TATAKI TIRADITO 18 €
Grill-seared tuna with Nikkei chalaca, avocado and toasted chulpi corn

SEABASS TIRADITO 20 €
Seabass in rocoto cream with onion gel, avocado and toasted chulpi corn

AVOCADO TIRADITO 20 €
Seabass in leche de tigre over avocado cream with Creole onion

CEVICHE TRIO 29 €
The chef's selection, based on the day's fresh catch

CAUSAS

COQUE CRAB 18 €
King crab, avocado and house sauce over a yellow chilli potato cake

OCTOPUS WITH OLIVES 18 €
Octopus in black olive cream with avocado, served over a yellow chilli potato cake

CARRETILLERA 22 €
Ceviche in rocoto sauce over a pressed potato cake with yellow chilli

GYOZAS 05 PIECES

OXTAIL 16 €
Filled with oxtail stew, teriyaki and ginger

AJÍ DE GALLINA 16 €
Filled with ají de gallina, crispy Parmesan and Peruvian olive

CORAL PRAWN 16 €
Filled with prawns in carabinero sauce and basil oil

SASHIMI

A selection of six premium cuts from the day's fresh catch 18 €

QUEEN SCALLOPS 02 PIECES

ZOKU QUEEN SCALLOPS 13 €
Soy, lime, honey, rocoto, crispy garlic and togarashi

SMOKED QUEEN SCALLOPS 12 €
Dressed ceviche-style in yellow chilli sauce

MAIN COURSES

CLASSIC PERUVIAN LOMO SALTADO 25 €
Beef tenderloin stir-fried in a wok with red onion and tomato, served with fries and white rice

RED SAKE SHORT RIBS 25 €
Beef short ribs slow-cooked for 48 hours in a reduction of sake and sweet red wine, served with fennel purée

DUCK RICE 25 €
Duck, coriander green rice, vegetables, Peruvian criolla and huancaína sauce

SEABASS SUDADO 25 €
Nikkei-style seabass with cassava and rice with corn

LAMB SECO 25 €
24-hour northern-style lamb stew with beans and Peruvian criolla

DESSERTS

LIME PIE 9 €
Vanilla biscuit base filled with lime cream, topped with flambéed Italian meringue and lime zest

LAS PONDERACIONES DE MARISA 9 €
Crispy biscuit spiral, egg-yolk manjar, vanilla ice cream and seasonal fruit

SUSPIRO A LA LIMEÑA 9 €
White Manjar, Italian meringue and cinnamon

CHOCOLATE CAKE 9 €
Filled with lúcuma manjar and dark chocolate fudge

JAPANESE TRADITION, PERUVIAN SOUL

GLUTEN · SULPHITES · SOY · CRUSTACEANS · MOLLUSCS · FISH · SESAME · DAIRY · EGG · PEANUTS · CELERY · MUSTARD